



phone: 269/231-5432  
email: info@flagship-foods.com



14939 Red Arrow Highway  
Lakeside MI 49116

## CLAMBAKE POTS

### THE BASE

We pre-pack the pot(s) for you, and provide printed instructions. You only need to add water and white wine. (or only water if preferred). The base comes with: sweet cob corn, new potatoes (par boiled & cooled), Mussels and Littleneck Clams.

- Base price is \$75 per person.

We have Old Bay seasoning available at the shop. We highly recommend our Baguette & Garlic-parsley Butter for creating a "pot liquor/broth" for dipping. Method included on instruction sheet.

### THE ADD-ONS

You can add any or all of the following items. Please note all prices are subject to change depending on the market, but as of May 2024 these items have been relatively stable.

- XL Shrimp, peeled & deveined tail on: 1/2 LB. per person: \$18 pp
- Lobster Tails-cold water-8 to 10 oz: 1 each per person: \$32 pp/each
- Whole live 1.5# Lobsters, Maine & Canada: 1 each per person: Market, range of \$34 to \$46 each/per person
- XL King Crab Legs (6/9 count size) Alaska: 3/4 LB per person: \$45 pp

### THE REQUIREMENTS:

We need your order placed 1 week prior to pickup date.

We will need a credit card number to reserve your order.

If you do not return the pot(s) you will be charged \$100 per pot.

The only day of the week we cannot get live lobsters delivered is Sunday, so please plan accordingly.

We receive all live shellfish the day you pickup your Clambake!

Thank you for inquiring. If you'd like a copy of the stove top Instructions emailed, just ask, glad to send them along. Happy entertaining!