

July 2013



Be the Host

You can be the hostess with the "most-ess" at the new 360° East at Monday Downs in Montauk. This elegant summer venue offers a special clambake package (\$90 pp) that includes starters like guacamole, chips and salsa and shrimp cocktail. Abuffet of clams and mussels served with sliced baguette, steamed potatoes, corn on the cob, Caesar salad and a 1.25-pound lobster with drawn butter will surely "wow" your guests. Indulge in a beautiful waterview as you dine on delicious desserts like watermelon and key lime tarts! "We are excited to expand the depth and breadth of our catering arm and stretch further out east into the Hamptons," says Michael Lessing, COO of Lessing's. (50 S. Fairview Ave., Montauk)

Be the Guest

If you'd rather have someone else do the cooking, head to Kings Park for a great seafood experience. The Pavilion at Sunken Meadow State Park hosts a weekly clambake during the summer, and while it's popular with the locals, many travel far and wide to take part in the feast. Every Wednesday from 6-9 pm, through September 4, The Pavilion offers guests a scenic view of the Long Island Sound, music and, of course, great grub. "We offer a great Wednesday night Seafood Fest that's open to the public with live music," explains Kathryn Lilly, General Manager of The Pavilion. "Our seafood is delivered fresh daily and we offer a \$25-per-plate special, which includes a half lobster, clams, mussels, corn and red roasted potatoes, peel and eat shrimp. We also have a private catering hall, which can accommodate a minimum of 75 guests and up to thousands! Clambakes and barbecues are our specialty." (Field 1, Boardwalk, Sunken Meadow State Park, 631-269-6850, Lessings.com)



THERE'S AN EASIER WAY "Hire a professional.

If not, make sure you or someone at your event knows the proper technique to shuck a clam. It's not easy! If you are serving lobster, crack open the tail and claws before serving to guests."

—Kathryn Lilly, *The Pavilion*