

HUFFPOST TASTE



[Rana Florida](#)

CEO, The Creative Class Group & Author, Upgrade

Creative Cooking: A New England Style Clam Bake (VIDEO/PHOTOS)

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The coasts of the six [New England](#) states of Maine, New Hampshire, Vermont, Massachusetts, Rhode Island, and Connecticut are well known for their summertime clam bakes. But you don't need an east coast beach to enjoy one. All you need is fresh seafood, a bunch of friends, and a great big pot to put on the grill.



Dig into the best ingredients that summer supplies -- little neck clams, cherry stone clams, shrimp, lobsters, mussels, corn on the cob, Andouille sausage -- without having to dig a fire pit or do any heavy lifting.



The prep and cooking are quick and easy. Spread all the yummy food across one big table and instantly your summertime party is a blast. For an upscale twist, start the evening with seafood martinis filled with mussels, king crab legs, jumbo shrimp with cocktail sauce, scallop and white fish ceviche, and lobster claws with Marie Rose sauce garnished with frisse and corn sprouts.



On the side, serve a fresh summer salad such as mixed greens Marché with frisse, arugula, sliced strawberries and red onion.



A rhubarb and strawberry cobbler and some fun cupcakes decorated with clams and marina anchors make the perfect dessert.



Delightfully decorative, and divinely delicious edibles by [Eat My Words](#).

Recipes by: Neil Noseworthy at TasteWorthy Cuisine

East Coast Clam Bake on the Grill

- 1 large celeriac
- 4 pounds small new yellow potatoes (Yukon)
- 1 pound andouille sausage, sliced into bite-size pieces (4 sausages)
- 1 (50 count) bag littleneck clams
- 2 (1 pound) bags steamer clams
- 2 pounds of 21/25 peeled and deveined tail off raw shrimp (about 45 count)
- 1 small lobster tail per person left whole or cut into pieces (optional)
- 1 lemon, cut into rounds
- 5 cloves garlic, smashed and peeled
- 1 bunch fresh thyme
- 4 ears corn, cut into 4 pieces each to make wheels
- Melted butter, for serving
- Old Bay, added to stock for serving

Preparation

Prep: 20-30 mins | Cook: 30-40 mins

1. Preheat grill to high heat.
2. Combine potatoes, sausage, celeriac and 4 cups water in an 18-inch roasting pan set on the grill. Bring liquid to a boil with the grill lid closed, then add clams, lemon, garlic, and thyme. Cover roasting pan with foil, close grill again, and cook for 15 minutes.
3. After 15 minutes has passed, open the foil and add shrimp and corn. Reseal the foil and cover the grill again. Cook for another 15 minutes, or until clams have opened. Then continue until clams are completely cooked approximately 15 minutes
4. Serve shellfish, sausage, and vegetables on a platter and broth in individual bowls for dipping, with butter, lemon wedges, additional Old Bay(R) seasoning, if desired.

See full photo gallery for design and decor tips:
Photo Credit: [Mark Luciani](#)

Presentation



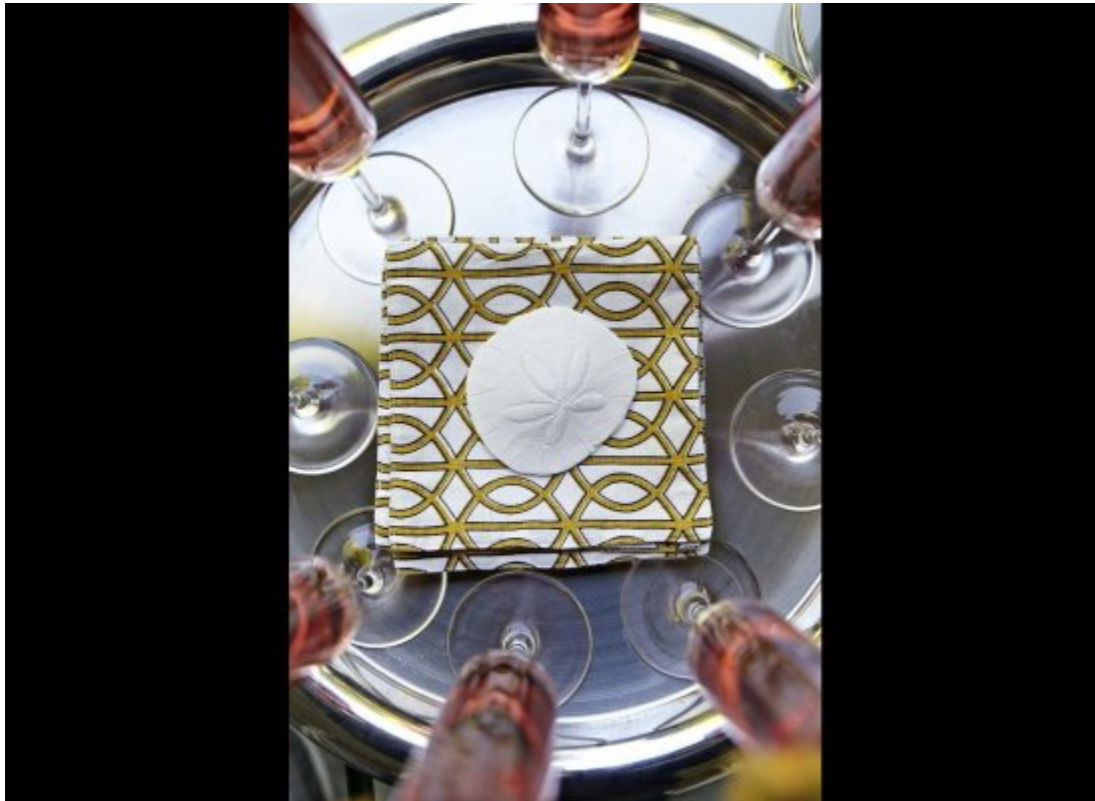
A nautical theme inspired the menu cards, linens and place settings.

Presentation



A nautical theme inspired the menu cards, linens and place settings.

Presentation



Sand dollars used as accents.

Presentation



Leave out bottle on ice so guests can help themselves.

Cocktails



Dress up any drink with fresh fruit or herbs.

Cocktails



Garnish any drink with exotic fruit or herbs.

Mocktails



Make kids' drinks fun with creative cups and straws.

Dress the Part



Guests in a nautical theme.

Dress the Part



Guests in a nautical theme.

Decor



Nautical theme carried throughout.

Decor



Coral reef as accents.

Decor



Bright yellow flowers draw on the gold color of the anchor.

Presentation



Martini glasses used to hold appetizers. *By Taste Worthy Cuisine*

Presentation



Martini glasses used to hold appetizers. *By Taste Worthy Cuisine*

Creative Design



Even sparkling water can be dressed up with ice cubes frozen with fruit and herbs.

Get Grill'n!



Lobster tail on the grill. *By Taste Worthy Cuisine*

Get Grill'n!



No sand or beach pit needed, just use your grill. *By Taste Worthy Cuisine*

Get Grill'n!



When the clams pop open, you're ready to dig in. *By Taste Worthy Cuisine*

So Good!



Sausage, potatoes, clams, shrimp, lobster and corn. *By Taste Worthy Cuisine*

On the Side



Serve with a fresh summer salad. *By Taste Worthy Cuisine*

Clam Bake



Serve family style and let guests help themselves.

Sweet Endings



Clams and anchors top these speciality cupcakes. These delightfully decorative, and divinely delicious edibles were designed by [Eat My Words](#).

Summer Sweetness



Strawberry rhubarb cobbler. *By Taste Worthy Cuisine*

At a Glance



With these simple tips, anyone can host their own clam bake!

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At a Glance



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