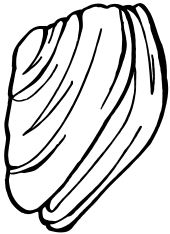




# Clam Bakes



All bakes are served with a cup of broth, one dozen Middle Neck Clams, cup of Clam Chowder, Corn on the Cob, Sweet Potato, Melon and our famous Fried Dough and Cinnamon Honey Butter.



## Chicken Bake

Oven roasted half chicken \$23.95

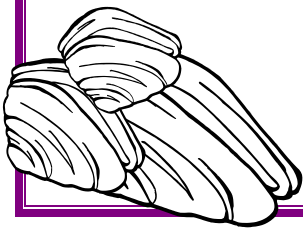


## Lobster Bake

One pound whole Maine lobster \$32.95

## Prime Rib Bake

$\frac{3}{4}$  lb slow roasted Prime Rib Au Jus \$34.95



## Crab Leg Bake

One pound Snow Crab Legs \$25.95



**New England Shore Dinner** – Baby Lobster Tails, Snow Crab, Clams, Mussels, Andouille Sausage, Corn on the Cob and Red Skin Potatoes, boiled with Old Bay Seasonings. Your choice of Clam Chowder, Cole Slaw or Salad - \$27.95

**One Dozen Steamed Clams** – One dozen Steamed Rhode Island middle neck clams served with drawn butter and lemon - \$9.50

## History of Pickle Bill's Lobster House

The name Pickle Bill's was derived in the mind of a thirty year old man named Gerald Gibson Powell back in 1967. W.C.Fields, the famous actor of the 1930's black and white movie era, was a favorite of Jerry's. Field's first name, William, was shortened to Bill, and due to the fact that his movie character was always "pickled", the "Pickle Bill's" name was created. This is the reason why the silhouette of Fields is used as our company logo.

These same movies were shown throughout the evening at Pickle Bill's first location on Old River Road in the Cleveland flats. The restaurant's seating capacity was approximately 250 guests. It's 11 year existence had a very limited menu, in comparison with today's. Prices ranged from \$3.00 pitchers of beer, \$.60 beer mugs, and mixed drinks at \$1.00. A shrimp cocktail was \$1.25, a cut of prime rib was \$4.50, and a select steak at \$4.95