

Rock lobster on the Cape

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Ever since I was a little girl, I've been smitten by clambakes. It's due largely in part to my love for Elvis and his classic movie "*Clambake*," but since growing up, it is a further appreciation of the process and, of course, the end result. Yum. **The Chatham Bars Inn** rolls out clambakes four times a week all summer long, making that trip to the Cape even more indulgent.

The monstrous pit is located on the resort's beautiful private beach. The process begins early in the day when the culinary crew harvests fresh seaweed from the waters off Chatham. A mammoth fire is then built in the 4-foot-deep pit, using hard wood laid over 1,800 pounds of rock.

The fire heats the rock to a very high temperature, leaving a bed of hot coals and stone. On top goes the seaweed, and when heated, the



bubbles in the seaweed burst, emitting seawater that steams and seasons the individual cheese cloth bags filled with clams, mussels, lobster, red potatoes, and corn on the cob.

The food is then covered with multiple layers of canvas and left to bake. After one hour of cooking, guests are invited to gather around the pit while the bags of food are unloaded and served buffet style along with clam chowder, a raw bar, salads, steaks, chicken, gourmet side dishes, desserts, and children's fare (including pizza, french fries and chicken fingers). Guests can eat on the Beach House Grill deck or dine around the fire on adirondack chairs.

These bountiful clambakes are \$78 for adults and \$38 for children aged 5-12 (\$18 for children without lobster), and are served at 6 p.m. Mondays through Thursdays. Guests who want to watch the process unfold should arrive at 4:30 p.m. when the pit is prepared. For **reservations**, call 508-945-0096 or peek **online**. Excuse me while I pack my bags [i.e. fork and napkin] and get to Chatham.

Photo courtesy of Chatham Bars Inn