



[Rana Florida](#)

CEO, The Creative Class Group & Author, Upgrade

## Creative Entertaining: Clam Bake in Style! (VIDEO/PHOTOS)

Posted: 06/20/2013 9:02 am

You don't need a beach or a fire pit to host a [New England](#) style [clam bake](#), just a BBQ grill and a large pot. What easier way is there to entertain at home than to throw a big pile of lobsters, potatoes, chicken, andouille sausage, little neck clams, cherry stone clams, shrimp, and corn on the cob on the grill?



Served up family-style, guests can crack open a clam or dip a grilled lobster claw into some warm butter and wash it down with an old-fashioned gimlet that's served with a distinctly modern twist. Using the traditional colors of the marina -- blue and white with a splash of gold for the anchor -- for décor and attire made this evening that much more special.



**Watch Creative Entertaining:**

See full photo gallery for design and decor tips:

Photo Credit: [Mark Luciani](#)

## Presentation



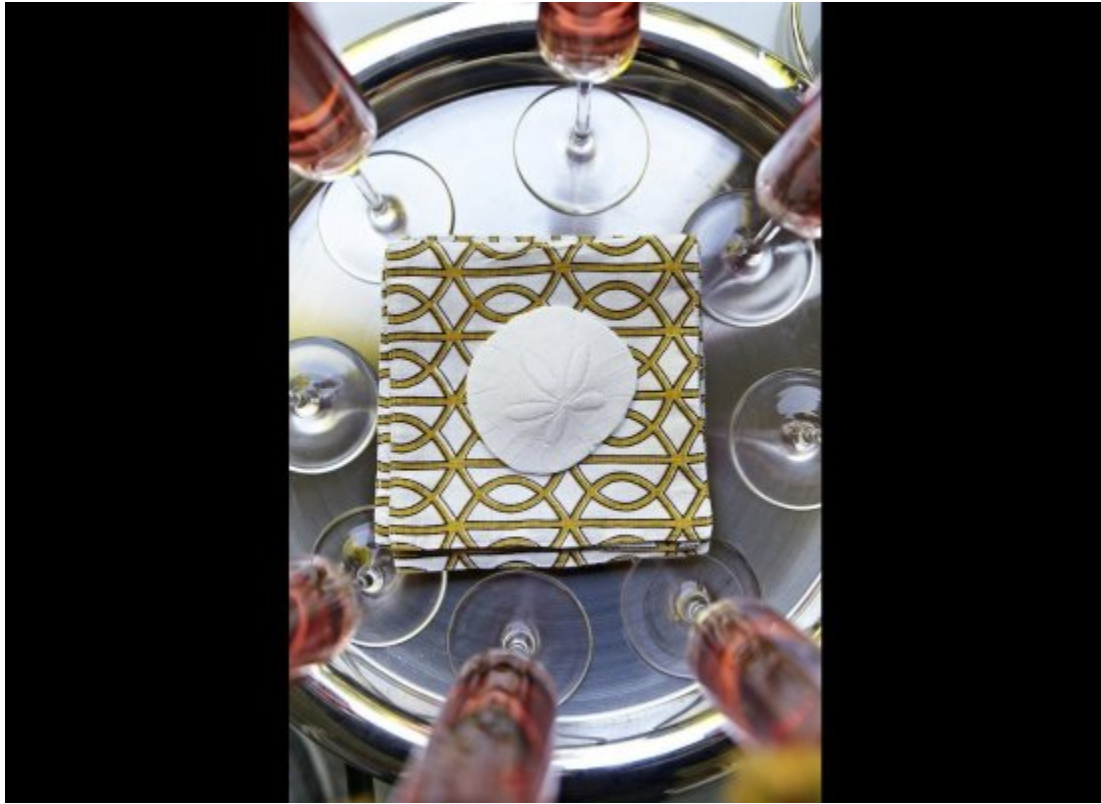
A nautical theme inspired the menu cards, linens and place settings.

# 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.

# Décor



Nautical theme carried throughout.

# Décor



Coral reef as accents.

# Décor



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!

