



ZACK BRUELL RESTAURANT GROUP

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Alley Cat Oyster Bar Hosts Clam Bake Every Friday Starting November

Seasonal clam bake offer runs each week until April of next year

Cleveland – Alley Cat Oyster Bar announces its seasonal offer of a special clam bake every Friday evening running November through April 2018.

Known for its tantalizing menu of fresh seafood and oyster bar, Alley Cat is offering a three-course special clam bake at its East Bank Flats location every Friday. The three courses consist of a cup of clam chowder, nine clams, half roasted chicken, potatoes and vegetables in an old bay clam broth and topped off with homemade key lime pie, all for \$35.

The Alley Cat clam bake dinner special starts at 5 p.m. Fridays, and happy hour is every day from 3 to 6 p.m. Reservations are suggested for dinner.

“Clam bakes are very popular this time of year and we wanted to bring that neighborhood party feel to Alley Cat on Friday nights,” said chef and restaurateur Zack Bruell. “It’s a great way to celebrate the season with fresh clams brought in weekly.”

Alley Cat also hosts weekend brunch Saturdays and Sundays from 10:30 a.m. to 2 p.m. The all-you-can-eat buffet includes an omelet station, carving station which includes house-smoked salmon and other prime meats, raw Blue Point oysters, snow crab, shrimp, mussels and ceviche. Traditional breakfast items such as bacon, sausage, frittata, breakfast potatoes and French toast are included as well as a selection of salads, soups and lunch entrees and a pastry station. Weekend brunch is \$39 per person and includes a mimosa or glass of sparkling wine. Coffee and non-alcoholic beverages are extra.

About Zack Bruell Restaurant Group

The Zack Bruell Restaurant Group is a leading provider of contemporary cuisine, including high-end restaurants, custom catering and business consulting. Founder Zack Bruell is one of the nation’s most prolific chefs and restaurateurs who first emerged on the forefront of California cuisine in the 1970s and brought his unique culinary style to Ohio, where he has established a nationally known brand throughout the past 40 years.

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