Seventh "Annual" Lil Rhody Clam Cake Crawl

After a year sidelined by a global pandemic and the "new normal," on Saturday 10 July, The Clamarati sounded the conch and convened with five courageous and fully vaccinated crawlers for a gastronomical road rally of epic proportions that was the 7th Annual Lil Rhody Clam Cake Crawl.

ORIGINS STORY

As our lore goes:

The genesis of our Crawl dates back about eight or so years ago when Joe M and I recorded an episode of our pubcast, Joe Mecca's Big Mouth. In one of our 'casts, we talked specifically about clam cakes being a uniquely Rhode Island food and that everyone has a very passionate response to the question "Who has the best clam cake?" It's a very intimate preference, based on personal taste (some like it crunchy, some like it soft, some like big nubbins, some like tiny bits of clams versus large chunks), historical geographical comforts, and family history. So why not indulge in another bad idea that keeps getting worse by spending a day driving around the Ocean State, eating fried bivalve goodness at a dozen or so clam shacks, and rating them on various qualities? After nearly a decade on on the Rhode, we're now a thing!

The Battle of Rhode Island's Clam Cakes
208K views · 10 months ago
Munchies

https://www.youtube.com/watch?v=16Q5n2hQ32g

SHACK SELECTION

Two years since we had last Crawled, The Clamarati sensed a duty to visit something old, something new, something bilvalved, something [out of the] blue.

Since our inception, we have visited over 30 shacks throughout the Ocean State, mainly along the "coast" (not too far inland as to keep things rolling on the road). We maintain a comprehensive tracker of all-things clam shack on the Clammadore 2600, updating the list as field scouts share the inside scoop on new joints opening and others closing (or pivoting from clam cakes to wings as one does).

The Clamarati (Joe, RSB, Carol) convened at The Clubhouse to discuss this year's Crawl.

We're also consistently asked or shamed as to why we *"Didn't visit this place, you dumdum?"* or *"You should go to this place. It's the best!"* While we appreciate everyone's passion about their favorite clam shack, we do like to keep some semblance of order on our route (without going too far out).

For CCC7, our itinerary incorporated Top 5 finishers, a few shacks we had not visited in a few years, and a few new joints. And, as custom, the itinerary was secured in a lockbox until the day of the Crawl, contenders not announced until we departed each location.

THE SCORING

We use a rubric on which we rate clam cakes based on a few key learnings and discussions over the past year.

- **Crispiness:** Is it crispy or limp? Do you hear the bite into the clam cake as you eat?
- **Tenderocity:** Is it soft or firm inside? Can you easily bite into it? Is it fully cooked or still doughy? How was it to chew?
- **Seapidity:** What does it taste like? Does it have any flavor? Are there other elements that balance well or overpower? Has it been assalted?
- **Nubbins:** Does it have any of those protrusions on the clam cake that can also be used as a handle as you eat and/or look like bodily appendages?
- **Clam-to-Cake Ratio (C2Cr):** Does it have a lot of clams? Are they chunks or shavings? Do you taste clams in every bite?
- **Clambiance:** As an overall experience, would you go here again? Did the decor / environment meet your own description of clam shack? Would you recommend this shack to others?
- **Dining Experience:** Was there a wait at the window? How long did it take you to get your order? What types of amenities were available (eg. napkins, cutlery)? How was the staff? What was the parking situation? Are clam cakes served in sustainable/paper packaging or styrofoam containers?

Each category is rated on a zero to 10 point scale, whole numbers only. The best possible score is 70 points.

HI NEIGHBOR! HAVE A GANSETT!

An inevitable clamaboration! RSB, Carol, Clambina, Joe, David, and Christopher get ready to hit the Rhode!

Along for the journey, we're clammerghasted to have Narragansett Beer, the Official Beer of the Clam, as our official sponsor! Long time fans of our local brew (and new brewery in India Point Park), our clamaboration was inevitable. RSB traditionally stays hydrated on the Crawl by crushin' it like Quint with a lager tallboy or a Fresh Catch.

LET'S GET CRAWLING!

Convening at Villa Mecca in Riverside, The Clamarati were joined by three-time veteran Crawl-Stars and local authorities on the history of Rhode Island clam shacks, David Norton Stone and Christopher Martin.

The Clamwagen gassed up, coolers stocked with Gansett tallboys, hand sanitizer a-plenty, and gastrointestinal systems coaxed into compliance, we were ready for our bivalvic road rally!

Where are we going? How many clam cakes will we consume? What's changed since we last Crawled (pre-Covid)? Will the rain from Tropical Storm Elsa ease up? Let's see where the day takes us.

Stop #1: Amaral's Seafood / Warren, RI

It's been awhile since we visited Amaral's, tucked away in a more industrial part of Warren and where Crawler Emeritus Sir Russell dubbed as "the shack where the Ramones get their clam cakes."

Joe checks out the menu as he orders the inaugural batch of the Crawl. The scallop roll piques his interest (for another day).

Joe ordered up the first batch as David chatted with the staff about the menu. While a purveyor of clam cakes and chowder, Amaral's is a Warren staple for grinder and fried scallop rolls, the latter's aroma wafting from the kitchen.

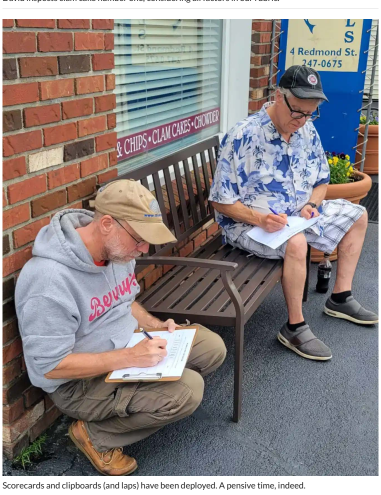
Amaral's origin story

Bagged and bragged!

Hot hot hot out of the fryolator and to our palates!

Nice color contrast with the shack's branding.

David inspects clam cake number one, considering all factors in our rubric.



Scorecards and clipboards (and laps) have been deployed. A pensive time, indeed.

Crawler Comments

- RSB: Extra crispy exterior. Likely first batch of the day. Had a tinge of scallop flavor. A little doughy. Inside more of a diner environment.
- Joe: Small.Tasty. Well seasoned. Crispy exterior. Good CC. Great double bag – newspaper design.
- Carol: Location, fresh! Slightly underdone. Mix of seafood flavor.
- Christopher: Nice & hot. Mild clam flavor. No nubbins.
- David: Great double-lined bag. A little underdone. Love the homey touches in decor

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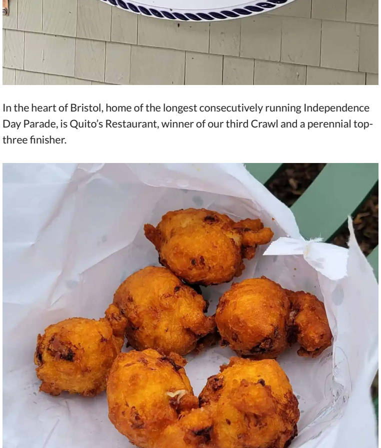
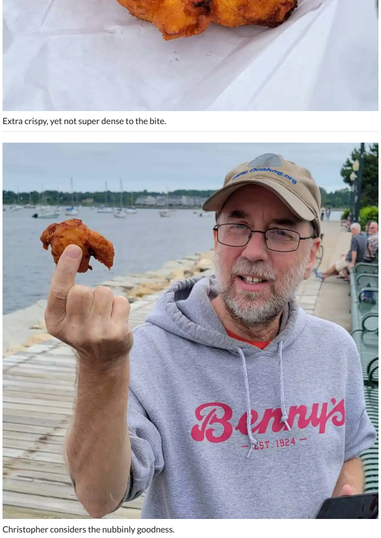
Stop #2: Quito's Restaurant / Bristol, RI (2016 Winner)

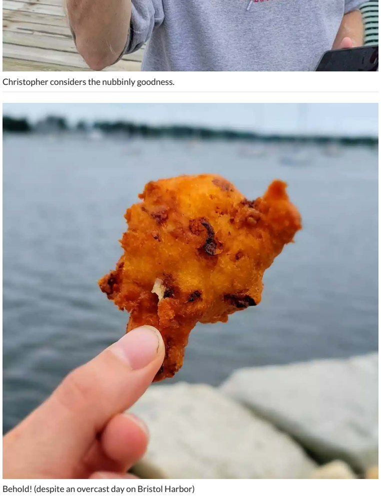
In the heart of Bristol, home of the longest consecutively running Independence Day Parade, is Quito's Restaurant, winner of our third Crawl and a perennial top-three finisher.



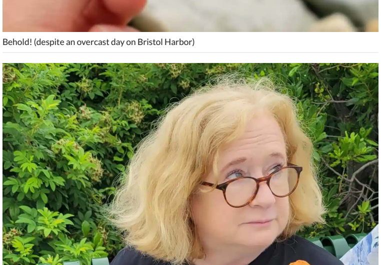
Extra crispy, yet not super dense to the bite.



Christopher considers the nubbinly goodness.



Behold! (despite an overcast day on Bristol Harbor)



Kennebunkport Lobster Company

Michael Lapsevitch serving sandwiches

Crumbs Comments

- 8/08 Nice crispy exterior typical Lapsi. Large clam chunks, soldiers galore. Wild Rice inside inside, not undercooked
- Jan Small, tasty. Odd flavor burst used. Still great overall flavor
- Dave Nice clam chunks. Loads of celery. Tartar sauce Kennebunkport remains. Fried perfect
- Christopher Pizza & fries. Flavorful. Good crackers. Great tea.drinks
- Chuck Compact and dense. Microwaveable[illegible] not crunchy

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Stop #3: Evelyn's Drive In / Tiverton, RI

Crumbed clam shack pushing out Chuck's lobster/lobster/clam/clam dining. Chuck's Friday seagulls. Chuck's Wing Ordering Fantasies at Chuck's commenced remains under Rearmagedon Pond. Chuck!

No one else in the space. With external staff dozen power for an obligatory photo by David, and the kill, and now immediately beckoned at the pole up outside and the water.

Staff: Bonus! Is there a Bonus?

RSB: Dude, around the other seashores spiraling the solution. BA!

Staff: How you get fifteen the many white big through for window.

RSB: I just said for it . . . this is unusually fast. gotcha the bag, shoots. Florida = Summer/Fries, a particular, a refined field.

Rearmagedon Pond Beyond the Lobster Roll

Super Crispy clam exterior. Excellent serving. Perfect consistency against the tartar sauce.

Michael Lapsevitch serving Chuck's Lobster Roll

Michael Lapsevitch serving Chuck's Lobster Roll

Full service dining area. Covered.

Crumbs Comments

- 8/08 Nice breads, no flavor. Large clam chunks. Nearly broke. Quickness under so far - tasteless.Even after 1 pick.Pier my order.
- Jan Good. Tartar sauce. Fries. Good. Nice clam chunks
- Carol Fried fries. Lame, not crispy. Amazon Alexa. Lame. Gorgeous location - indoors.
- Christopher Scallops. Scant scallops. Amazing location. Love clam flavor, more salt. Nice mayo sauce. Decent
- David Tasteless tail.yard water. Cheap. Heavy. Lame clam

ON THE RHODE AGAIN

As we forward our products to our customers and Pay it Forward in CCC history, we have to stop at the Rhode Island Welcome Center in the year. We've made large scale Pick-2-Clam Bisque in Middlebrooks in search of pooling and for a partner now to get the product out to our customers. Our "Pay it Forward" order of 400 was unexpectedly delayed by the world's worst clam cake and tartar sauce.

Approach to Jack of the Narragansett Bridge

Approach to Jack of the Narragansett Bridge

We did, however, pass our regards with an EZ Pass for an we crossed the island and headed south.

Approach to Jack of the Narragansett Bridge

Stop #4: Two Little Fish / Misquamicut, RI (NEW)

From the Northeast side to the most southeastern corner of the state in a little more than an hour. Two Little Fish is a small, family-owned seafood market specializing clam bisque, amazonian quinoa, and a dry clam shack. We anticipated to find, but couldn't, Grand 12.5 through technical difficulties presented us from finding the Grand 12.5.

We ordered the day-parking lot, drive-thru, a pleasant, attentive and successful pair. As the entrance, White Clouds ordered, the Crumbers impatiently's tasty and creamy bowls and scoobs.

Scoob bowls, one cream/other

Two Little Fish prides itself on its environmental practices, promoting it's plastic-free policy in its packaging and takeout accessories, and supporting Mystic Aquarium's Ocean Stewards. Who doesn't love with a free bowl if you bring in a bag of trash picked up from the beach?

Fried clam cream bowl, in order: the Two Little Fish

Great meal, all the 360 photo-bar-selfie.

Inside

Crumbs Comments

- 8/08 Incredibly crispy and light interior. Nice clients.Its a good soup. Large clam chunks, Acc small scoop. Plastic. Fries, very crisp.Friendly.Fries of Mississippi Pond
- Jan Good. Fries? Yikes! Nice crispy bowlie inside. Unusual flavor. Good.Lovely. Huge bowls.
- Carol O'Brien's. Parking attendant. Right on the beach. NO PLASTIC !
- Christopher Fried clam bowl. Good. Nice crispy. Good tartar sauce. Nice
- Chuck Hello,Jessica. Friendly. Nice. Big portions. Big fish. Nice. Lovely.Lovely. Decent scallops. TOtaler! Totally.
- David Nice. Good. Nice. Lots of clam. Lots of potato.Lots.Lots.Good.Lots.Lots. Fries. Lots and lots.Lots.Lots.Lots.Lots. Tiddlin lots.Lots.Lots.Lots. Good environmental awareness. Lovely lovely

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Stop #5: Salty's Clam Shack / Misquamicut, RI (NEW)

Not to be confused with Salty's Lobster & Hello, Bro Grab Bucks. Salty's Clam Shack is a pleasant stop for a pleasant meal.

Bonus: Lots of parking. Plenty of tables. Pleasant staff. Pleasant ambiance. The little kiddo enamored to the Lobsta Lady.Kid Kid discovered the Kid Lobsta Lady on arrival. Lovely. additional pics: tables off to the side. accommodated outdoor diners.

Super Chips

Carol, Cousin Jackie and the Chesapeake Bay

Jackie Wilson with Carol, Mr. Ed and Mr. Jack at Tony's Crab

Crawfish Comments

- 9:00: Nutshell, like some other – lot of surface area. Crossing of feather cut. CP-C2C cells. Too clumsy, not very flavorsome!
- Carol: Crawfish Pot Pie – Very Good, Very Creamy/Flaky. Pics. It looked and tasted delicious! – and not "Over" Fractious.

Mike Lupica, Carol, Jackie and Jack at Tony's Crab

While Jack posted Pics on the Clambake, he is also photo-phoned next to the pack-of-Marlboro-Lights-and-Zippo-in-his-pocket-like-a-gangster-in-a-white-fedora-and-pinstripe-suit-kind.

Jack and Carol at Tony's Crab, Jackie's Lobster, Crawfish Pot Pie, Salad

Fried Oysters

Fried Calamari

Fried Shrimp

Carol, Jackie and Jack at Tony's Crab

Crawfish Comments

- 9:00: The softest (and largest). Clearly set soft. Well in your mouth. Overall C2C cells. Flavorsome. Good Crawfish Pot Pie – Very Good.
- Jack: Same as Grant-size. Pillowy. Crisp on the ends. Good taste. Pieces and Parts.
- Carol: Pillowy soft. Like lasagna!. Dangerous to eat in quantity.
- Mike Lupica: Good Crab Pot Pie. Good Lobster Pot Pie. Good Salad.
- Grant: Like a trip to the Seacoast of Maine! Pieces of Heaven, you haven't seen up-closeeds. They were a little floppy today. Great blueberry picking.

Stop #7: Cap'n Jacks / Matunuck, RI

A Matunuck redneck. Carol's Jacks she along schnorkeling by Quonset Point on Narragansett Bay. Jackie's Jacks she along with Cousins scan beach and across from the always-present Matunuck Oyster Bar.

With Hall's iconic-structured all-her-lounge-where-a-half-dozen-bag-was-formed-upon-her-by-staff-at-that, as-part-of-her-economic-stimulus-campaign-mastermind-a, we-took-it-outside-to-taste-test.

Fried Jack Jacks and Hushpuppies

Fried Jacks

Fried Jacks and Hushpuppies

Mike Lupica and Carol at Jacks

Jackie Wilson and Carol at Jacks

Crawfish Comments

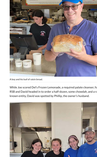
- 9:00: Burnt Jacks. Extra-crispy. Very little claw. Very HAH! Order same and Devil-before-spot-change-from-my-order.
- Jack: 9:00. Not all-afternoon.
- Carol: Very Good. Very Crispy. Where afternoon. Nice Anyone. good cookie.
- Christopher: Underwater afternoon.
- Dave: Burnt-afternoon-kind-of-but-I'm-bragged- not-a-fried-batch. The-one-here-we-needed-to-if-we-were-at-JERSEY!!!

Crispy-mess-what-greenville

Astounding-in-reverse-problem, David-ordered-the-lobster-cookie-Lunesse. – make-sure-it's-right-this-go, this-something-I-may-need-a-bit-of-pencilled-and-we-tried-to-erase-less

Stop #8: Aunt Carolyn's / Point Judith, RI (2014 & 2015 & 2016 & 2019 Wrasses)

The ongoing quest-on-Ellen-Ann-Grant-Carolyn's. Aunt Carol's is the-original-of-the-Saint-Ellen-and-is-the-gold-standard-of-Fried-Oyster-goodness. Here-does-the-Ellen-go-on?



Grant-and-Ellen-Ann-Grant-Carolyn's

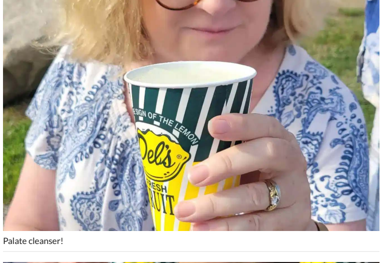
While-we-waited-Ellen-Frozen-Lemonade, a-hospitalization-cleanser, for-the-grog. RGB-and-David-headed-to-the-order-shelf-dozen, some-cheesedeh, and-a-carton-half-a-lemon-colony. David-was-questioning-Phillip, the-server-I-believed.

Phillip and David-Grant-Ellen-Ann-Carolyn's

At Carol's and Grant's Pots, we were-recognized-by-our-shield-acronym-as-The-Clamsquad. This-does-cause-certain-concern, as-we-prefer-to-travel-and-keep-our-identities-secret-and-have-never-gone-on-special-treatment-and-a-comed-bonk-of-some-sort.

Phillip: So-are-the-guys's-aliases?

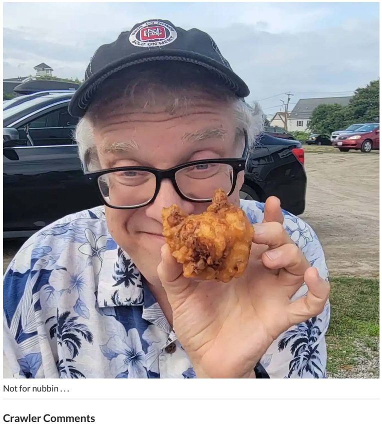
David: Oh, Indeed!



Palate cleanser!

A well-rounded meal.

David considered the gold standard.


Not for nubbin . . .

Crawler Comments

- RSB: Ginormous in size as well as clam chunks. Tons o'nubbins. Soft interior. No aftertaste. Phil and staff recognized us.
- Joe: Perfect. The best!
- Carol: Enormous clams. Largest clam cakes. Excellent as always.
- Christopher: What's to be said that hasn't been said before?
- David: Absolutely slapping! Tons of clams, perfect texture.

PASSED: Monahan's Clam Shack / Narragansett, RI

With picturesque views of the Towers and waters off Narragansett Pier, Monahan's Clam Shack is known for its exquisite cold lobster roll (seriously, I could eat one a day and never be bored) and white chowdah.

While we looked forward to hitting up Monahan's, the line zig-zagged through it's parking lot and along the road, queuers likely waiting a good 40 minutes to place their order. RSB had hit up Monahan's earlier in the week for it uh-mazing cold lobster roll and worked on her tan whilst in its outstretched line. Maybe we'll visit at a later date. Sigh.

NOT OPEN YET: Roy Boy's Clam Shack / North Kingstown, RI (NEW)

Coming This Summer! (photo courtesy of Christopher Martin, quahog.org)

Another Crawl newbie and relative to the venerable Carriage Inn, Roy Boy's Clam Shack is paired with The Frozen Cow. We cruised up 1A to discover it had not yet opened, a banner announcing "Opening This Summer!" (Hopefully this one!)

Stop #9: Chevy's Shack at Gardner's Wharf / Wickford, RI (NEW)

Fresh from the boat, Chevy's Shack is inside this erstwhile seafood market in picturesque Wickford Harbor. Provisions include fresh, local fish and bivalves by the dozens, prepared seafood salads, and tanks of lobsters ($15.99 for a pound-and-a-halfer), as well as fried goodness.

Following the signs for additional seating, we gathered around a picnic table behind the building in a windy yet scenic spot on the harbor.

Denser than dense.

Christopher offers this to any willing (or ambulatory) seagull.

At least the view is pretty.

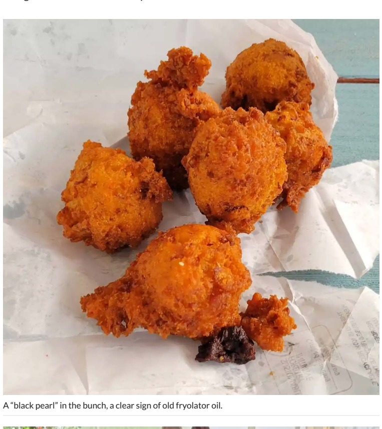
Crawler Comments

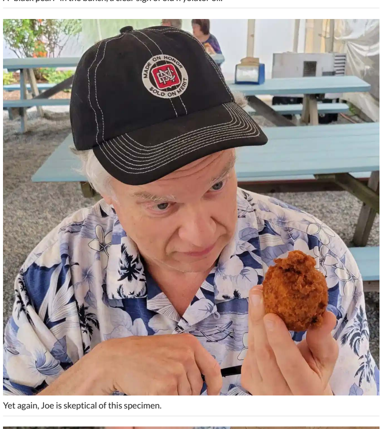
- RSB: Awful. Did they cook in old oil? Tasted burnt, too crispy. Bad acrid aftertaste.
- Joe: Inedible. Dry. Same horrible aftertaste at Cap'n Jacks.
- Carol: Warm, very salty. Donut texture, dry. Bitter. No.
- Christopher: Salty. Not fresh. Greasy
- David: Nice picnic area in the back. The Witches of Eastwick must have cursed these clam cakes. Arrived cold, salty, bitter. Hocus Pocus focus!

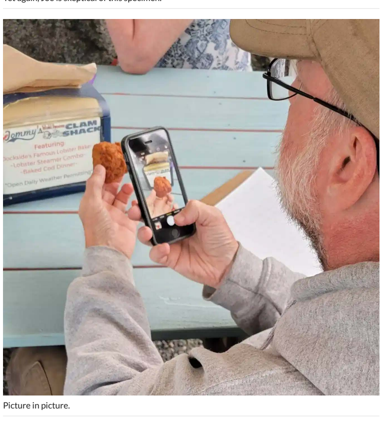
Stop #10: Tommy's World Famous Clam Shack / Warwick, RI

World famous, huh? I've visited five continents and over 20 countries and have never been asked about Tommy's World Famous Clam Shack in my travels. And yet . . . here we are.

The last shack on the Crawl and nearing RSB's bedtime, Joe snagged a bag and we sat at a picnic table under the tent to have at it. Something smelled . . . funny . . . and it wasn't from the neighboring Domino's or even scant BO one develops after a day on the Crawl. It emanated from the bag and the clam cakes. It wasn't the scent of clams, yet something harsher and overpowering. And as we tasted, we recognized the flavor of old fryolator oil. Ehhhhh.


A "black pearl" in the bunch, a clear sign of old fryolator oil.


Yet again, Joe is skeptical of this specimen.


Picture in picture.

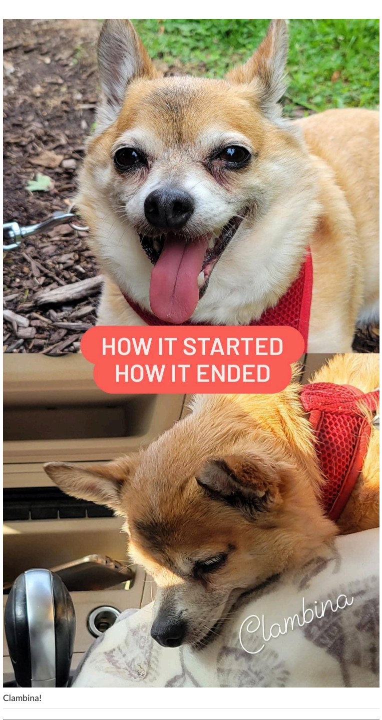
Crawler Comments

- RSB: Overly crispy, almost fried to death. Odd odor. Old oil (end of day)? Peppery aftertaste. Toothy.
- Joe: Decent flavor. Super crispy. Off-putting aroma.
- Carol: Salty, peppery. Unusual aroma.
- Christopher: Dark. Hint of [something]. Is there a bit of cornmeal in the batter?
- David: Strange crispy batter. Coarse interior. Huge piece of clam.

We benefited from an odd-weather, end-vacation day. Tropical Storm Elsa careened through the area the day before, lingering overcast skies, an occasional spitting wind, and rough waters, leaving for a meh beach day. It was also the end of a popular vacation week, likely holiday-goers returning home to contend with mountains of laundry and the existential ennui of return to work (even those who just roll out of bed and flip up a laptop on their dining table). The roads were unusually dead, able to roll right into every parking lot without driving around. No complaints here!

Cheers!

After nine hours on the road, the Crawlers trawled back to Villa Mecca for a much deserved final drink.



Clambina!

A TALE OF TEN CLAM CAKES

It was the best of Clam Cakes, it was the worst of Clam Cakes. There were the hot, crispy, freshly made, and the heat-lamped warmed. There was the shack with a 45-minute wait, and the shack not yet open for business; shacks with ocean views and shacks overlooking garages. It was 137 miles, it was 13 cities and towns. It was a time for Narragansett Fresh Catch, it was a time for Del's. It was overcast, it was sunny. It was full of surprises, it was all that we expected. It was nine hours on a Saturday.

We did it so you don't have to. You're welcome.

THE RESULTS

1. Aunt Carrie's / Point Judith
2. *Two Little Fish / Misquamicut*
3. Quito's / Bristol
4. The Hitching Post / Charlestown
5. *Salty's Clam Shack / Misquamicut*
6. Evelyn's Drive-In / Tiverton
7. Amaral's / Warren
8. Tommy's Clam Shack
9. *Chevy's Shack at Gardner's Wharf / Wickford*
10. Cap'n Jacks / Matunuck

CRAWLING IN THE TIME OF (POST) COVID

We took last year off from the Crawl as restaurants and the hospitality industry navigated nascent pandemic-safe reopening protocols and regulations, stage by stage. Most clam shacks and roadside joints were open and *thrived* with take-out and outdoor dining last summer with everyone masked, six feet apart in line, reservations when appropriate, and accepting online or telephone orders. It rather bummed us out to know every restaurant and staff experienced less-than-cooperative patrons and some downright nasty behaviour (some still do), and it's had an indelible impact on the industry.

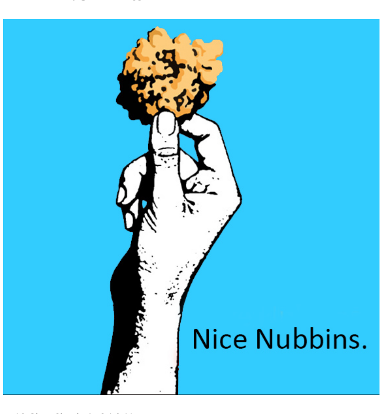
While many endured last year's "new normal," nearly every restaurant, bar, and venue faces other challenges this year: inflation on the price of food and supplies, and the dearth of employees. Running a business on already tight margins was nerve-wracking enough. Providing the best service with the best food and presentation possible has now become even more daunting — and The Clamarati's heart goes out to everyone in the industry.

We live by the Wild Colonial Tavern's motto of **"Be Nice or Leave."**

It's simple: Be respectful of your hosts and servers. If you're asked to wear a mask, wear it (and over your nose). If your order takes a little more time than usual, take a chill pill. Oh, and don't forget to tip your bartender (generously). A little kindness and understanding goes a long way.

And if you need a refresher, here's a little tutorial on how to "Be Nice" from our friends at *Roadhouse the Musical*: https://youtu.be/riTErj2yZU0

BY THE NUMBERS



- 10 Clam Shacks in 9-ish Hours
- 137 Driving Miles Covered in a full loop around Lil Rhody from start and finish at The Clamarati Riverside HQ
- 3 New Shacks
- 1 Intentional U-ey
- 1 Unintentional U-ey
- Crawled 3 out of 5 RI Counties (Washington, Kent, Bristol)
- 5 "Major" Bridges Traversed (I-Way, Sakonnet River, Mt. Hope, Pell Newport, Jamestown-Verrazanno)
- 5 Full-Day Crawlers
- 1 Canine Crawler
- 8 cans of Narragansett Beer consumed collectively and responsibly

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And that, our friends, is the story of the Seventh Annual Lil Rhody Clam Cake Crawl!

In clam cake, we trust.

Til next year (hopefully)!

— The Notorious RSB

Follow us Follow us on Instagram & Facebook! And share!

WATCH + READ MORE ABOUT THE CLAMARATI & LIL RHODY CLAM CAKE CRAWL!

The Battle of Rhode Island's Clam Cakes
208K views · 10 months ago
Munchies

Munchies "The Battle of Rhode Island Clam Cakes" (August 30, 2020)

Rhode Island Monthly "Clam Cake Crawling" (June 2019)

FOOD
Aficionados batter up for clam cake crawl

The Hitching Post, Jim's Dock and Quito's are group's top choices

By Gail Cooper
Journal Food Editor

They traveled the state. They saw and ate many clam cakes. They ate at 12 restaurants. That is just one of several original claims might say "adjectives" would be used by a hearty group of Rhode Islanders and those who seek to gain knowledge vis a vis a clam crawl that hits 12 restaurants in a day. They call themselves the "Clamarati" another interesting word, and Renee Bessette is their leader.

For four years, Bessette has been organizing a clam crawl as the Lil Rhody Clam Cake Crawl, in order to determine the best clam cake in the state. She and her friends set out on a nominal nine-hour tour.

"Clam cakes are a unique Rhode Island food and everyone has a very strong and passionate response to the question 'Who has the best clam cake?'" she said.

Bessette is correct of course. Everyone who's exposed to clam cakes early and often has a favor, but she and her cohorts, in their audacious alliance, set prejudices, by facing them head on.

As much of local gastronomy is determined by geography as by taste, the group set out for the ones said closest to their home or summer play place. Some of the participants were for their anonymity to travel their small state. I just heard about a man who was forced to change his car's oil to travel

SEE CLAM, P1

The clam cakes at the Hitching Post in Charlestown were deemed the best after the fourth Clam Cake Crawl. COURTESY OF RENEE BESSETTE

Providence Journal "Clam cake crawlers search for Rhode Island's best" (July 20, 2017)

Narragansett Times "Lil Rhody Clam Cake Crawl names top cake" (July 1, 2017)

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One thought on "Seventh "Annual" Lil Rhody Clam Cake Crawl"

Martha Reynolds
JULY 18, 2021 AT 7:14 PM

Lovelovelove! You made some great stops this year – a few familiar, a few new (to me). Congratulations to the winner and the top three!

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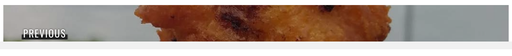

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