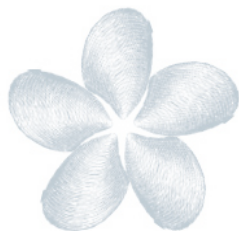


THE CLAM

Seafood Specialties



Raw Bar

OYSTERS*

3 | 14 6 | 28

HURRICANE ISLAND - CANADA
EAST BEACH BLONDE - RHODE ISLAND
SHIBUMI - WASHINGTON

POACHED GULF SHRIMP

3 | 15 6 | 30

COCKTAIL SAUCE, MISO AIOLI

SIX HAND RAKED LONG ISLAND LITTLENECKS*

16

NAKED OR DRESSED WITH
HOT SAUCE, FRESH HORSERADISH,
LEMON

PLATEAU*

TWO TIERS

125

8 OYSTERS, 4 SHRIMP, 4 RAW
CLAMS, MAINE LOBSTER TAIL SPICY
LOUIE STYLE, TROPICAL CEVICHE

PLATEAU ROYALE*

THIRD TIER

225

2 CHILLED VODKA SHOTS,
1 OZ. OSETRA ROYALE CAVIAR,
TRADITIONAL ACCOMPANIMENTS

All Day Menu

PARKER HOUSE ROLLS VERMONT CREAMERY BUTTER	5EA
JONAH CRAB ARANCINI MEYER LEMON AIOLI (3PC)	12
CLAM DIP ZESTY POTATO CHIPS	18
KAMPACHI CRUDO* TRUFFLED SOY, GINGER, CHIVES, CRISPY RICE PAPER	22
BUTTERMILK FRIED CLAM STRIPS CLASSIC OR BUFFALO WITH RANCH	21
LOBSTER SLIDER GRIDDLED BRIOCHE, MAINE STYLE ADD FRIED CLAM STRIPS	18EA 21EA
BROOKLYN BURRATA CHERRY TOMATO BRUSCHETTA, SALSA VERDE	24
ARUGULA & STRAWBERRY SALAD PISTACHIOS, BALSAMIC, WHIPPED RICOTTA CROSTINI	21
NEW ENGLAND CLAM CHOWDER YUKON GOLDS, OYSTER CRACKERS	18
BLACKENED FAROE ISLAND SALMON BURGER SPICY REMOULADE, VINEGAR SLAW, OLD BAY FRIES	32
SPAGHETTI & CLAMS SPICY TOMATO, ARUGULA SALAD ON TOP	36
NOVA SCOTIA HALIBUT SPRING PEA RISOTTO, BURST CHERRY TOMATOES, CRISPY ONIONS	44
FISHERMAN'S CATCH DAILY PREPARATIONS, SERVED WITH HUSH PUPPIES, HONEY BUTTER, COLE SLAW	MP
GRILLED ASPARAGUS EVERYTHING SPICE EGG SALAD, PICKLED ONION	16
ROASTED CARROTS BULGARIAN FETA, PISTACHIO	14
OLD BAY FRIES COCKTAIL SAUCE	12
SPICY VADOUVAN CURRIED CUCUMBER YOGURT, MINT	8

Dinner Specials

4PM TO 10PM DAILY

Appetizer

SAUTÉED DAY BOAT SCALLOPS 27
CAULIFLOWER PURÉE, MARINATED RED BLUSH PEARS,
CRISPY SUNCHOKES

Entrees

GRILLED BLOCK ISLAND SWORDFISH 38
ASPARAGUS, SHIITAKE, ALEPPO PEPPER, MISO EMULSION

NEW YORK STRIP 58
PANCETTA, RADICCHIO, BALSAMIC, POLENTA CROUTONS

MIKE PRICE
CHEF/PARTNER

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.

JOAQUIN GARCIA
CHEF DE CUISINE

cocktails

G & TEA 19

chamomile infused neversink gin,
italicus, hibiscus, lime, tonic

SIREN'S CALL 19

la gritona reposado, cappelletti,
elderflower, lemon

SEA SMOKE 20

(smoked) scotch, january spirits genepy,
rosemary, black walnut bitters

HARBOUR HAZE 18

jalapeño infused vodka, pineapple, ginger,
lime, sea salt

6TH HOUR 18

mezcal, reposado, blood orange,
agave, lime, campari

CUCUMBER COOLER 17

gin or vodka, cucumber,
lime, mint

BRINE AND DANDY 21

olive oil-washed, horseradish-infused tito's,
method dry, celery bitters, olive brine

Free Spirited

SPRITZ 12

PINEAPPLE, CUCUMBER, GINGER,
LEMON, SELTZER
(ADD TEQUILA OR MEZCAL 17)

SEA NYMPH 12

STRAWBERRY, LEMON,
GRENADINE, GREEN TEA
(ADD VODKA OR GIN 17)

wines by the glass 🌿 organic 🌙 biodynamic

sparkling

Prosecco 'Cuvée Beatrice', Ca' Furlan, NV, Veneto, Italy 14

Vouvray Brut, Domaine Vigneau-Chevreau, NV, Loire Valley, France 🌙 18

Crémant d'Alsace Brut Rosé, Domaine Allimant-Laugner, NV, Alsace, France 🌙 19

white

Grillo, Di Giovanna, 2024, Sicily, Italy 🌿 on tap 16

Muscadet Sèvre-et-Maine, Domaine du Héron, 2023, Loire Valley, France 🌿 16

Garnatxa Blanca 'Pla de Gates Blanc', Anna Espelt, 2023, Catalonia, Spain 🌿 18

The Clam Bianco - Vernaccia di San Gimignano, Cesani, 2024, Tuscany, Italy 🌿 17

Chardonnay 'Durant Vineyard Lark Block', Kelley Fox, 2023, Dundee Hills, Oregon 🌙 20

skin contact

Fernão Pires & Arinto 'Curtimenta', Authentic Wines, 2024, Lisboa, Portugal 16

rosé

Nero d'Avola Rosato 'Cinque V.5', Di Giovanna, 2024, Sicily, Italy on tap 14

Coteaux d'Aix-en-Provence Rosé 'Pomponette', Domaine de Sulauze, 2025, Provence, France 🌙 17

red

The Mary Lane Pinot Noir, Intermission Cellars, 2023, Anderson Valley, California 🌿 19

Cabernet Franc - Bourgueil 'Trinch!', Catherine & Pierre Breton, 2024, Loire Valley, France 🌙 18

Nebbiolo - Valtellina Superiore 'Valgella' Sandro Fay, 2023, Lombardy, Italy 🌿 22

Little Owl Rosso - Nero D'Avola & Syrah, Di Giovanna, 2023, Sicily, Italy 🌿 16

Beer

cans

Athletic Brewing Co. 'Run Wild' N/A IPA, CT 12oz 7

KCBC 'Invasion of the Berry Snatchers' Sour, NY 16oz 15

Victory 'Prima Pilsner', PA 12oz 8

Test Brewery 'Mythopoetic Imagination' Hazy IPA, Brooklyn 16oz 16

Ommegang 'Rare Vos' Amber Ale, NY 16oz 12

Downeast Cider 'Original Recipe', MA 12oz 10

draught

Narragansett Lager, Rhode Island 8

Allagash White, Maine 9

Lagunitas IPA, California 9

Happy Hour Drinks

TUESDAY~SATURDAY
4PM-7PM
ALL DAY SUNDAY

cocktails

PETITE PLANE 12

bourbon, amaro nonino, cappelletti, lemon

HARBOUR HALF 10

jalapeño infused vodka, pineapple, ginger,
lime, sea salt

CUCUMBER COOLER 10

gin or vodka, cucumber, lime, mint

FROST-INI 10

gin or vodka
olive, gibson, or twist

wine 8

GRILLO

Di Giovanna, 2024, Sicily, Italy

NERO D'AVOLA ROSATO 'CINQUE V.5.'

Di Giovanna, 2024, Sicily, Italy

RED FIELD BLEND

Leziria "Tinto", NV, Tejo, Portugal

beer 5

NARRAGANSETT LAGER

Rhode Island