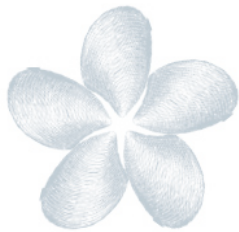


THE CLAM

Seafood Specialties



Feed

OYSTERS*

3/14 6/28

selection of
east & west coast

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

5/ea

JONAH CRAB ARANCINI

meyer lemon aioli (3pc)

10

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 or connecticut style

18/ea

HEIRLOOM TOMATO & BROOKLYN BURRATA

eckerton hill farms, balsamic, basil, sourdough

24

APPLE, BUTTERNUT SQUASH & CHICORY SALAD

green goddess, aged cheddar, pumpernickel

18

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

corn risotto, burst cherry tomatoes, crispy onions

44

FISHERMAN'S CATCH

ask about daily preparations, served with
hush puppies, honey butter, cole slaw

MP

JERSEY CORN ESQUITES

chipotle aioli, parmesan, cilantro, lime

13

GREEN BEANS ALMONDINE

melted shallots, mint

14

OLD BAY FRIES

cocktail sauce

12

SAVOY CABBAGE & PICKLED CARROT SLAW

8

Lunch Specials

12PM TO 3:30PM

OYSTER SELECTION

3/14 6/28

hurricane island - northumberland, CAN.

blue point - long island, NY.

shibumi - skagit, WA.

FRIED CLAM CAESAR SALAD 24

parmesan croutons

CRISPY COD FISH TACOS 23

spicy avocado crema, cabbage,
pickled carrot slaw

CUP OF CLAM CHOWDER WITH LOBSTER SLIDER 24

MARKET PLATE 25

choose one:

faroe island salmon
poached gulf shrimp
grilled chicken paillard
herbed organic egg omelette

choose two:

warm red quinoa
dressed spring salad
za'atar roasted carrots
sauteed greens, garlic, chili

cocktails

- FRIZANT FIFTEEN 18

ketel one, pink peppercorn,
raspberry, lemon, prosecco
- SALERS DELIGHT 19

hayman's london gin, salers aperitif,
lillet rosé, lavender, lemon, egg white
- AND THE SEA 18

rum, strawberry, basil, maraschino,
lime, grapefruit
- TAKE ON WATER 19

cilantro & jalapeño infused tequila,
watermelon, amaro montenegro, lemon, tajin
- SEA SMOKE 20

(smoked) scotch, january spirits genepy,
rosemary, black walnut bitters
- HARBOUR HAZE 18

jalapeño infused vodka, pineapple, ginger,
lime, sea salt
- THE PIPELINE 19

apricot infused mezcal, strega,
cappelletti, lime
- CUCUMBER COOLER 17

gin or vodka, cucumber,
lime, mint

Free Spirited...

- SPRITZ 12

pineapple, cucumber, ginger,
lemon, seltzer
(add tequila or mezcal... 17)
- SEA NYMPH 12

pear, lemon,
grenadine, green tea

wines by the glass organic biodynamic

sparkling

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

19
- Prosecco 'Cuvée Beatrice', Ca' Furlan, NV, Veneto, Italy

14
- Brut, Lassalle et Filles, NV, Champagne, France

28

white

- Grillo, Di Giovanna, 2023, Sicily, Italy on tap

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

16
- Sancerre 'Terroirs' Sylvain Bailly, 2024, Loire Valley, France

22
- The Clam Bianco - Vernaccia di San Gimignano , Cesani, 2023, Tuscany, Italy

17
- Chardonnay 'Durant Vineyard Lark Block', Kelley Fox, 2023, Dundee Hills, Oregon

20

skin contact

- Fernão Pires & Arinto 'Curtimenta', Authentic Wines, 2023, 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, 2024, Provence, France

16

red

- Baga 'Nat'Cool' Niepoort, 2023, Bairrada, Portugal

15
- Nerello Mascalese, Di Giovanna 'Vurria', Sicily, Italy

17
- The Mary Lane Pinot Noir, Intermission Cellars, 2023, Anderson Valley, California

19
- Niellucciu 'Cru des Agriate', Domaine Giacometti, 2020, Patrimonio, Corsica

18
- Little Owl Rosso - Nero D'Avola & Syrah, Di Giovanna, 2022, Sicily, Italy

16

Beer

cans

- Sixpoint Brewing 'Lil' Shucker' Kolsch, 16oz, NY

12
- Athletic Brewing Co. 'Run Wild' N/A IPA

7
- KCBC 'Invasion of the Berry Snatchers' Sour, 16oz, NY

15
- Ommegang 'Rare Vos' Amber Ale, 16oz, NY

12
- Downeast Cider 'Original Recipe', 12oz, MA

10

draught (14oz)

- Narragansett Lager, Rhode Island

8
- Allagash White, Maine

9
- Lagunitas IPA, California

9

Happy Hour Drinks

TUESDAY~SUNDAY
4PM-7PM

COCKTAILS

TEA PARTY
bourbon, honey, lemon, iced tea

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

CUCUMBER COOLER
gin or vodka, cucumber, lime, mint

FROST-INI
gin or vodka
dirty, gibson, w/a twist

WINES BY THE GLASS

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

NARRAGANSETT LAGER
Rhode Island

lisa konapa

BEVERAGE DIRECTOR