THE CLAM

Seafood Specialties

Raw Bar

Oysters*
Mermaid Cove - Canada
East Beach Blonde - Rhode Island
Shibumi - Washington
3 for 15 | 6 for 30

Poached Gulf Shrimp
3 for 15 | 6 for 30
cocktail sauce, creamy dijonaisse

Wild Long Island Clams on the Half shell
naked or dressed with
hot sauce, fresh horseradish, lemon
16

Seafood Plateaus

the Leroy tower
two tiers
8 oysters, 4 shrimp, 4 raw clams
poached Maine lobster tail louie
Peruvian Ceviche - leche de tigre
sweet potato chips
125

St. Lukes Royale
three tiers including
Kampachi Crudo
soy, ginger, truffle,
rice paper crisp
1 oz. osetra caviar
225

Seasonal Vegetables

Old Bay Fries
zesty cocktail sauce 15

Delicata Squash
sweet & spicy, pepita salsa verde 16

Pan Roasted Brussels Sprouts
apple mostarda, pancetta 17

Eggplant Milanese
zesty marinara, burrata 18

Parker House Rolls
vermont creamery butter 5ea

Thanksgiving 2026

12PM TO 9PM

Holiday Specials

Appetizers

Apple, Butternut Squash & Chicory salad 22
green goddess, aged cheddar, pumpernickel

Tuna Tartar
parmesan-pepper crackers 26

Entrees

Local Sea Bream Almondine
haricots verts, carrot mousse 38

Holiday Turkey & Gravy
corn bread sausage-oyster dressing 42

Hungarian Goulash
beef, herbed buttered egg noodles, roots, pearls 44

Baked Stuffed Maine Lobster
crab & mushroom stuffing, cognac, sautéed green beans 76

Appetizers

Clam Dip
zesty potato chips 19

Kampachi Crudo
soy, ginger, truffle, rice paper crisp 26

Peruvian Ceviche
leche de tigre, sweet potato chips 25

Lobster Salad & Clam Slider
toasted buttered buns 24 ea.

Baked LI Clams Oreganata
parmesan - herb crunchies 18

Buffalo Fried Clam Strips
the Clam ranch 22

Maine Lobster Arancini
meyer lemon aioli 3 for 21

N.E. Clam Chowder
oyster crackers 18

Entrees

Soy Ginger Big Eye Tuna
grilled baby bok choy, pickled mushrooms 44

Nova Scotia Halibut
butternut squash risotto, leek & caper brown butter 46

Baked Cod Fish & Mussels
spinach, lemon-grass, coconut-curry broth 42

Faroe Island Salmon Burger
remoulade, spicy coleslaw, old bay fries 34

Spaghetti & Clams
spicy tomato, arugula salad on top 36

mike price
chef / partner

joaquin garcia
chef de cuisine

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

cocktails

g & tea 19
chamomile infused neversink gin,
italicus, hibiscus, lime, tonic

brine and dandy 21
olive oil-washed, horseradish-infused tito's,
method dry, celery bitters, olive brine

Adrift 19
(clarified) deadwood bourbon, batavia arrack,
angostura and tiki bitters, orange peel

Simon's garden 20
(smoked) neversink gin, salers aperitif, dolin blanc
pear-rosemary shrub

Message in a barrel 19
apple jack's infused mezcal, cider,
lime, demerara

golden hour sour 19
spiced rum, amaro montenegro, maple,
lemon, fire tincture, egg white

Cucumber Cooler 17
gin or vodka, cucumber, lime, mint

seas the day 18
reposado, apricot, strega,
cappelletti, lime

Free Spirited

Spritz 12
pineapple, cucumber, ginger,
lemon, seltzer
(add a spirit 17)

Sea Nymph 12
pear, lemon,
grenadine, green tea
(add a spirit 17)

wines by the glass

organic biodynamic

sparkling

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

Crémant de Savoie Brut Nature, André et Michel Quenard, NV, Savoie, France 22

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

Catarratto 'Lucido', Marco de Bartoli, 2025, Sicily, Italy 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

Côtes de Provence Rosé 'Le Cigale', Domaine Gavoty, 2025, Provence, France 16

red

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

Mencía 'En El Camino', Michelini i Mufatto, 2022, Bierzo, Spain 17

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

Victory 'Prima Pilsner', PA 12oz 8

Test Brewery Pale Ale, Brooklyn 16oz 16

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

draught

Narragansett Lager, Rhode Island 8

Sixpoint Brewing 'Lil' Shucker' Kölsch Style Golden Ale, New York 9

Threes Brewing 'All or Nothing' IPA, California 10

Happy Hour Drinks

TUESDAY~FRIDAY
3PM-5PM

cocktail 10

cucumber cooler
gin or vodka, cucumber, lime, mint

beer 5

narragansett lager
Rhode Island

wine 10

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

lisa komara
beverage director