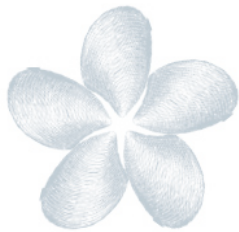


THE CLAM

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

BROOKLYN BURRATA & AUTUMN SQUASH

toasted pumpkin seeds, pomegranate, 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

butternut squash risotto, wilted spinach,
leek & caper brown butter

44

FISHERMAN'S CATCH

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

MP

SPICY GLAZED CAULIFLOWER

chili, pistachio, golden raisins

14

ROASTED BRUSSELS SPROUTS

pickled apples, sage, pecans

14

OLD BAY FRIES

cocktail sauce

12

SAVOY CABBAGE & PICKLED CARROT SLAW

8

Dinner Specials

4PM TO 10PM

OYSTER SELECTION

3/14 6/28

hurricane island - northumberland, CAN.
blue point - long island, NY.
shibumi - skagit bay, WA.

SAUTÉED DAY BOAT SCALLOPS 27

cauliflower purée, marinated red blush pears, crispy sunchokes

GRILLED BLOCK ISLAND SWORDFISH 38

brussels, shiitake, aleppo pepper, miso emulsion

PAN CRISPED HALF CHICKEN 34

pancetta, radicchio, balsamic, polenta croutons

cocktails

 **BARCA ENCANTADO 18**
Don Q Spiced Rum, maple, apple, angostura
& orange bitters, lemon

 **SALERS DELIGHT 19**
hayman's london gin, salers aperitif,
lillet rosé, lavender, lemon, egg white

 **CAPSIZED 19**
reposado, ancho reyes, method sweet,
agave, aztec chocolate bitters, orange

 **SEA SMOKE 20**
(smoked) scotch, january spirits genepy,
rosemary, black walnut bitters

 **HARBOUR HAZE 18**
jalapeño infused vodka, pineapple, ginger,
lime, sea salt

 **PEARFECT STORM 19**
spiced mezcal, pear, elderflower, agave, lime,
cinnamon

 **CUCUMBER COOLER 17**
gin or vodka, cucumber,
lime, mint

 **STARRY NIGHT 18**
Rittenhouse Rye, concord grape,
Velvet Falernum, lemon, egg white

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, Domaine Daulny, 2024, Loire Valley, France 23
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

The Mary Lane Pinot Noir, Intermission Cellars, 2023, Anderson Valley, California  19
Niellucciu 'Cru des Agriate', Domaine Giacometti, 2020, Patrimonio, Corsica  18
Nebbiolo - Valtellina Superiore 'Valgella' Sandro Fay, 2022, Lombardy, Italy  22
Little Owl Rosso - Nero D'Avola & Syrah, Di Giovanna, 2022, Sicily, Italy  16

Beer

cans

Athletic Brewing Co. 'Run Wild' N/A IPA 7
Test Brewery 'El Mural' Clara, 16oz, Brooklyn 16
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	10ea	WINES BY THE GLASS	8ea
TEA PARTY bourbon, honey, lemon, iced tea		GRILLO Di Giovanna, 2024, Sicily, Italy	
HARBOUR HALF jalapeño infused vodka, pineapple, ginger, lime, sea salt		NERO D'AVOLA ROSATO 'CINQUE V.5.' Di Giovanna, 2024, Sicily, Italy	
CUCUMBER COOLER gin or vodka, cucumber, lime, mint		RED FIELD BLEND Leziria "Tinto", NV, Tejo, Portugal	
FROST-INI gin or vodka dirty, gibson, w/a twist		BEER	5ea
		NARRAGANSETT LAGER Rhode Island	

lisa komara

BEVERAGE DIRECTOR