

THE CLAM

Easter
2026

PRIX-FIXE
forty five dollars per person

FIRST COURSE

~served family style~

CLAM DIP *zesty potato chips*

BURRATA CROSTINI *balsamic strawberries, basil*

JONAH CRAB ARANCINI *meyer lemon, aleppo*

TRUFFLED SALMON TARTARE *crispy rice paper*

SECOND COURSE

~choice of one~

CRISPY COD FISH TACOS *spicy avocado crema, cabbage, pickled carrot slaw*

OTTO BLEND DOUBLE BURGER *crispy onions, sharp cheddar, secret sauce, brioche bun, fries*

POACHED EGGS & MAINE LOBSTER HASH *leeks, brown butter hollandaise*

GRILLED FAROE ISLAND SALMON *spring vegetable au pistou, carrot puree, shaved radish*

ASPARAGUS & MUSHROOM SCRAMBLE *gruyère, mixed green salad, home fries*

GRILLED GULF SHRIMP *gem lettuce à la caesar, sourdough croutons, grana padano*

SPAGHETTI & CLAMS *spicy tomato, arugula salad*

BUTTERMILK PANCAKES *blueberries, mascarpone, maple syrup, side of applewood bacon*

SIDES

Applewood bacon 9

2 eggs any style 8

Leek home fries 10

French fries 10

Carrot & zucchini muffins, whipped cream cheese 12

mike price
CHEF/PARTNER

joaquin garcia
CHEF DE CUISINE

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

cocktails

wines by the glass *organic* *biodynamic*

 **BARCA ENCANTADO 18**
don q spiced rum, maple, apple,
angostura & orange bitters, lemon

 **STARBOARD SIDE 19**
neversink gin, pomegranate & rosemary
shrub, campari

 **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

 **STARRY NIGHT 18**
rittenhouse rye, hibiscus, cranberry,
velvet falernum, lemon, egg white

MYMOSA 16

Exactly what you're expecting
but pick your juice...

Free Spirited...

 **SPRITZ 12**
pineapple, cucumber, ginger,
lemon, seltzer
(add tequila or mezcal... 17)

 **SEA NYMPH 12**
pear, lemon,
grenadine, green tea

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, 2024, Sicily, Italy  *on tap* 16

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

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

red

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

Garnacha 'Los Arroyuelos', Las Pedreras, 2023, Castilla y León, Spain  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

Test Brewery 'The Dawn of Man' Hazy IPA, 16oz, Brooklyn 16

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

lisa komara

BEVERAGE DIRECTOR