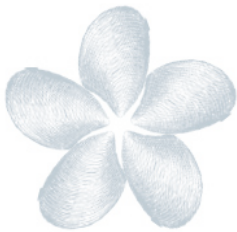


THE
CLAM
Seafood Specialties



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 DIJONNAISSE

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

HEIRLOOM TOMATO

RADISH, AVOCADO, BASIL GODDESS 18

GRILLED & ROASTED CORN

SPICY MEXICAN STYLE 17

CURRIED CUCUMBERS

YOGURT, MINT 14

PARKER HOUSE ROLLS
VERMONT CREAMERY BUTTER 5EA

Dinner Specials

4PM TO 10PM DAILY

Appetizers

SHRIMP SPRING ROLLS

SNOW PEAS, MUSHROOM, SOY GINGER DIPPING SAUCE 22

PERUVIAN CEVICHE

LECHE DE TIGRE, CRISPY SWEET POTATO CHIPS 25

Entrees

GRILLED BRANZINO FILET

HARICOTS VERTS, SHIITAKE, ALEPPO PEPPER, MISO EMULSION 38

PETIT NY STRIP STEAK 49 ADD MAINE LOBSTER TAIL +32

FINGERLING POTATOES, SPINACH, AIOLI

All Day Menu

Appetizers

CLAM DIP

ZESTY POTATO CHIPS 21

JONAH CRAB ARANCINI

MEYER LEMON AIOLI 3 FOR 18

KAMPACHI CRUDO

SOY, GINGER, TRUFFLE, RICE PAPER CRISP 26

BROOKLYN BURRATA

CHERRY-PEACH BRUSCHETTA, SALSA VERDE 22

LOBSTER SALAD & CLAM SLIDER

TOASTED BUTTERED BUNS 24 EA.

BAKED CLAMS OREGANATA

PARMESAN - HERB CRUNCHIES 18

BUFFALO CLAM STRIPS

THE CLAM RANCH 22

N.E. CLAM CHOWDER

OYSTER CRACKERS 18

Entrees

CHICKEN CUTLET FONTINA

GRILLED BABY GEMS A LA CAESAR, SPICY MARINARA 36

ROASTED NOVA SCOTIA HALIBUT

SPINACH RISOTTO, CAPERS, LOBSTER-LEEK BROWNED BUTTER 44

BAKED COD FISH & MUSSELS

SNOW PEAS, LEMON-GRASS, COCONUT-CURRY BROTH 38

BLACKENED FAROE ISLAND SALMON BURGER

REMOULADE, SPICY COLESLAW, OLD BAY FRIES 34

FRESH CUT 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 eggs may increase your risk of foodborne illness.

cocktails

wines by the glass organic biodynamic

-  **G & TEA 19**
chamomile infused neversink gin,
italicus, hibiscus, lime, tonic
-  **SEA SMOKE 20**
(smoked) scotch, january spirits genepy,
rosemary, black walnut bitters
-  **THE SHORELINE 19**
(clarified) blended whiskey, kronan swedish
punsch, blue curacao, lemon. red wine float
-  **BRINE AND DANDY 21**
olive oil-washed, horseradish-infused tito's,
method dry, celery bitters, olive brine
-  **SMOKE ON THE WATER 19**
mezcal, watermelon, fire tincture, agave, lime
-  **CUCUMBER COOLER 17**
gin or vodka, cucumber, lime, mint
-  **JUST PEACHY 19**
supergay vodka, peach,
lime, velvet falernum
-  **SEAS THE DAY 18**
reposado, apricot, strega,
cappelletti, lime

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
- Mencia '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
- Lagunitas IPA, California 9

Happy Hour Drinks

TUESDAY~FRIDAY
3PM-5PM

cocktails

- PETITE PLANE 12**
bourbon, amaro nonino, cappelletti, lemon
- HARBOUR HAZE 11**
jalapeño infused vodka, pineapple, ginger,
lime, sea salt
- CUCUMBER COOLER 10**
gin or vodka, cucumber, lime, mint

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

beer 5

- NARRAGANSETT LAGER**
Rhode Island