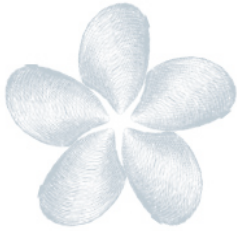


THE
CLAM
Seafood Specialties



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

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

Dinner Specials

4PM TO 10PM DAILY

Appetizers

TUNA TARTARE
PARMESAN-PEPPER CRACKERS 26

HONEY CRISP SALAD
BIBB, ALMONDS, GRAPES, CHEDDAR
GREEN GODDESS 22

Entrees

HUNGARIAN GOULASH
BRISKET, HERBED BUTTERED PAPPARDELLE,
ROOTS, PEARLS 44

GRILLED BRANZINO ALMONDINE
HARICOTS VERTS, CARROT MOUSSE 38

All Day Menu

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, TOKYO TURNIPS,
PICKLED MUSHROOMS 44

ROASTED NOVA SCOTIA HALIBUT
CHIVE MASHED POTATOES, LOBSTER-LEEK CAPER BUTTER 46

BAKED COD FISH & MUSSELS
SPINACH, LEMON-GRASS, COCONUT-CURRY BROTH 42

BLACKENED 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

cocktails

- G & TEA 19

chamomile infused neversink gin,
italicus, hibiscus, lime, tonic
- SIMON'S GARDEN 20

hendricks, salers aperitif, dolin blanc,
pear-rosemary shrub
- 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
- MESSAGE IN A BARREL 19

apple jacks infused mezcal, triple sec,
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
- FUEGO FRIO 18

reposado, velvet falernum, agave,
persimmon lime, ginger

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

15
- 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

18
- 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

- Market Table Rosé - Grenache Blend, Tipsy Rose Wines, 2025, Napa Valley, California

17
- Nero d'Avola Rosato 'Cinque V.5', Di Giovanna, 2024, Sicily, Italy on tap

16

red

- Cinsault Blend, Rogue Vine 'Pipeño', 2025, Sur, Chile served chilled

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

21
- Nebbiolo - Valtellina Superiore 'Valgella' Sandro Fay, 2023, Lombardy, Italy

22
- Little Owl Rosso - Nero D'Avola & Syrah, Di Giovanna, 2023, Sicily, Italy

17

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