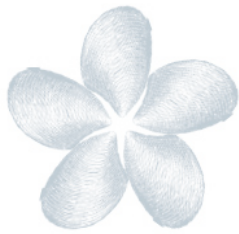


THE CLAM

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

HEIRLOOM TOMATO & BROOKLYN BURRATA

eckerton hill farms, balsamic, basil, sourdough

24

BABY GEM & GRILLED PEACH SALAD

green goddess, ricotta salata, pickled chilies, 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

corn risotto, burst cherry tomatoes, crispy onions

44

FISHERMAN'S CATCH

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

MP

JERSEY CORN ESQUITES

chipotle aioli, parmesan, cilantro, lime

13

GREEN BEANS ALMONDINE

melted shallots, mint

14

OLD BAY FRIES

cocktail sauce

12

SAVOY CABBAGE & PICKLED CARROT SLAW

8

Dinner Specials

4PM TO 10PM

OYSTER SELECTION

3/14 6/28

beau soleil - new brunswick, CAN.

blue point - long island, NY.

shibumi - skagit, WA.

GRILLED DAY BOAT SCALLOPS 26

avocado mousse, jersey corn, heirloom tomatoes

GRILLED BLOCK ISLAND SWORDFISH 38

snow peas, shiitake, aleppo pepper, miso emulsion

PAN CRISPED HALF CHICKEN 34

pancetta, radicchio, balsamic, polenta croutons

mike price
CHEF/PARTNER

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

joaquin garcia
CHEF DE CUISINE

cocktails

wines by the glass organic biodynamic

-  **FRIZANT FIFTEEN 18**
ketel one, pink peppercorn,
raspberry, lemon, prosecco
-  **SALERS DELIGHT 19**
hayman's london gin, salers aperitif,
lillet rosé, lavender, lemon, egg white
-  **AND THE SEA 18**
rum, strawberry, basil, maraschino,
lime, grapefruit
- TAKE ON WATER 19**
cilantro & jalapeño infused tequila,
watermelon, amaro montenegro, lemon, tajin
-  **SEA SMOKE 20**
(smoked) scotch, january spirits genepy,
rosemary, black walnut bitters
-  **HARBOUR HAZE 18**
jalapeño infused vodka, pineapple, ginger,
lime, sea salt
- THE PIPELINE 19**
apricot infused mezcal, strega,
cappelletti, lime
- CUCUMBER COOLER 17**
gin or vodka, cucumber,
lime, mint

Free Spirited...

-  **SPRITZ 12**
pineapple, cucumber, ginger,
lemon, seltzer
(add tequila or mezcal... 17)
-  **JAMBLE 12**
seasonal marmalade, simple,
lime, seltzer
(add gin or vodka... 17)

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
- Riesling, Stadlmann, 2021, Thermenregion, Austria 15
- Sancerre 'Terroirs' Sylvain Bailly, 2024, Loire Valley, France 22
- 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

- Baga 'Nat'Cool' Niepoort, 2023, Bairrada, Portugal 15
- The Mary Lane Pinot Noir, Intermission Cellars, 2023, Anderson Valley, California 19
- Niellucciu 'Cru des Agriate', Domaine Giacometti, 2020, Patrimonio, Corsica 18
- Nebbiolo Blend 'Dellamesola', Noah, 2022, Coste della Sesia, Italy  19
- Little Owl Rosso - Nero D'Avola & Syrah, Di Giovanna, 2022, Sicily, Italy  16

Beer

cans

- Sixpoint Brewing 'Lil' Shucker' Kolsch, 16oz, NY 12
- Athletic Brewing Co. 'Run Wild' N/A IPA 7
- KCBC 'Invasion of the Berry Snatchers' Sour, 16oz, NY 15
- 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
- HARBOUR HALF**
jalapeño infused vodka, pineapple, ginger,
lime, sea salt
- CUCUMBER COOLER**
gin or vodka, cucumber, lime, mint
- FROST-INI**
gin or vodka
dirty, gibson, w/a twist

- 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

5ea

- NARRAGANSETT LAGER**
Rhode Island

lisa komara

BEVERAGE DIRECTOR