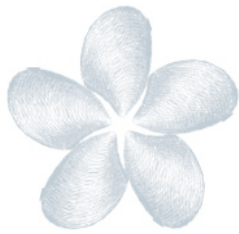


THE CLAM

Seafood Specialties



Raw Bar

OYSTERS*

HURRICANE ISLAND - CANADA

BLUE POINT - NEW YORK

SHIBUMI - WASHINGTON

3 FOR 15 | 6 FOR 30

POACHED GULF SHRIMP

3 FOR 15 | 6 FOR 30

COCKTAIL SAUCE, CREAMY DIJONNAISE

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 13

EVERYTHING ASPARAGUS

SPICE EGG SALAD, PICKLED ONION 18

GRILLED & ROASTED CORN

SPICY MEXICAN STYLE 17

CURRIED CUCUMBERS

YOGURT, MINT 12

PARKER HOUSE ROLLS

VERMONT CREAMERY BUTTER 5EA

Dinner Specials

4PM TO 10PM DAILY

Appetizers

SHRIMP SPRING ROLLS

SNOW PEAS, MUSHROOM, SOY GINGER DIPPING SAUCE 21

SAUTÉED DAY BOAT SCALLOPS

CAULIFLOWER PURÉE, MARINATED RED BLUSH PEARS,

CRISPY SUNCHOKES 27

Entrees

GRILLED BRANZINO

ASPARAGUS, SHIITAKE, ALEPPO PEPPER, MISO EMULSION 38

NY STRIP STEAK

FINGERLING POTATOES, SPINACH, SPRING ONION AIOLI 56

All Day Menu

Appetizers

CLAM DIP

ZESTY POTATO CHIPS 18

JONAH CRAB ARANCINI

MEYER LEMON AIOLI 3 FOR 15

KAMPACHI CRUDO

SOY, GINGER, TRUFFLE, RICE PAPER CRISP 26

BROOKLYN BURRATA

CHERRY TOMATO BRUSCHETTA, SALSA VERDE 21

LOBSTER SALAD & CLAM SLIDER

BUTTERED BUNS 24 EA.

CLAMS CASINO - HALF DOZEN

BACON, LEMON HERB CRUNCHIES 26

BUFFALO CLAM STRIPS

THE CLAM RANCH 22

N.E. CLAM CHOWDER

OYSTER CRACKERS 18

Entrees

NOVA SCOTIA HALIBUT

SPRING PEA RISOTTO, BURST CHERRY TOMATOES,

CRISPY ONIONS 44

CRUNCHY CHICKEN CUTLET FONTINA

GRILLED BABY GEMS A LA CAESAR, SPICY MARINARA 38

BLACKENED FAROE ISLAND SALMON BURGER

SPICY REMOULADE, VINEGAR SLAW, OLD BAY FRIES 34

SPAGHETTI & CLAMS

SPICY TOMATO, ARUGULA SALAD ON TOP 36

FISHERMAN'S CATCH

DAILY PREPARATIONS, HUSH PUPPIES,

HONEY BUTTER, COLE SLAW MP

MIKE PRICE
chef/partner

JOAQUIN GARCIA
chef de cuisine

cocktails

☑️ G & TEA 19

chamomile infused neversink gin,
italicus, hibiscus, lime, tonic

☑️ SMOKE ON THE WATER 19

mezcal, watermelon, fire tincture, agave, lime

☑️ SEA SMOKE 20

(smoked) scotch, january spirits genepy,
rosemary, black walnut bitters

☑️ 6TH HOUR 18

mezcal, reposado, blood orange,
agave, lime, campari

☑️ CUCUMBER COOLER 17

gin or vodka, cucumber,
lime, mint

🍷 BRINE AND DANDY 21

olive oil-washed, horseradish-infused tito's,
method dry, celery bitters, olive brine

🌈 JUST PEACHY 19

supergay vodka, peach, lime,
maggie's farm velvet falernum

Free Spirited

🍷 SPRITZ 12

PINEAPPLE, CUCUMBER, GINGER,
LEMON, SELTZER
(ADD TEQUILA OR MEZCAL 17)


🍷 SEA NYMPH 12

STRAWBERRY, LEMON,
GRENADINE, GREEN TEA
(ADD VODKA OR GIN 17)

wines by the glass

sparkling

Prosecco 'Cuvée Beatrice', Ca' Furlan, NV, Veneto, Italy 14

Vouvray Brut, Domaine Vigneau-Chevreau, NV, Loire Valley, France  18

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

Garnatxa Blanca 'Pla de Gates Blanc', Anna Espelt, 2023, Catalonia, Spain  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


Patrimonio Rosé 'Cru des Agriate', Domaine Giacometti, 2025, Patrimonio, Corsica, France  17

red

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

Cabernet Franc - Bourgueil 'Trinch!', Catherine & Pierre Breton, 2024, Loire Valley, France  18

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

KCBC 'Invasion of the Berry Snatchers' Sour, NY 16oz 15

Victory 'Prima Pilsner', PA 12oz 8

Test Brewery 'Air Fable' Hazy IPA, Brooklyn 16oz 16

Ommegang 'Rare Vos' Amber Ale, NY 16oz 12

Downeast Cider 'Original Recipe', MA 12oz 10

draught

Narragansett Lager, Rhode Island 8

Allagash White, Maine 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

LISA KOMARA

beverage director