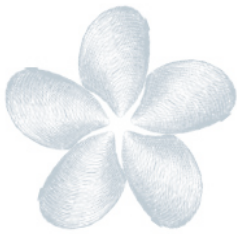


THE CLAM

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

BROOKLYN BURRATA & AUTUMN SQUASH

toasted pumpkin seeds, pomegranate, sourdough

24

APPLE, BUTTERNUT SQUASH & CHICORY SALAD

green goddess, aged cheddar, 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

butternut squash risotto, wilted spinach,
leek & caper brown butter

44

FISHERMAN'S CATCH

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

MP

SPICY GLAZED CAULIFLOWER

chili, pistachio, golden raisins

14

ROASTED BRUSSELS SPROUTS

pickled apples, sage, pecans

15

OLD BAY FRIES

cocktail sauce

12

SAVOY CABBAGE & PICKLED CARROT SLAW

8

Dinner Specials

4PM TO 10PM

OYSTER SELECTION

3/14 6/28

hurricane island - northumberland, CAN.

blue point - long island, NY.

shibumi - skagit bay, WA.

SAUTÉED DAY BOAT SCALLOPS 27

cauliflower purée, marinated red blush pears, crispy sunchokes

GRILLED BLOCK ISLAND SWORDFISH 38

brussels, shiitake, aleppo pepper, miso emulsion

PAN CRISPED HALF CHICKEN 34

pancetta, radicchio, balsamic, polenta croutons

cocktails

- BARCA ENCANTADO 18

don q spiced rum, maple, apple,
angostura & orange bitters, lemon
- STARBOARD SIDE 19

neversink gin, pomegranate & rosemary
shrub, campari
- CAPSIZED 19

reposado, ancho reyes, method sweet,
agave, aztec chocolate bitters, orange
- SEA SMOKE 20

(smoked) scotch, january spirits genepy,
rosemary, black walnut bitters
- HARBOUR HAZE 18

jalapeño infused vodka, pineapple, ginger,
lime, sea salt
- PEARFECT STORM 19

spiced mezcal, pear, elderflower, agave, lime,
cinnamon
- CUCUMBER COOLER 17

gin or vodka, cucumber,
lime, mint
- STARRY NIGHT 18

rittenhouse rye, hibiscus,
velvet falernum, lemon, egg white

Free Spirited...

- SPRITZ 12

pineapple, cucumber, ginger,
lemon, seltzer
(add tequila or mezcal... 17)
- SEA NYMPH 12

pear, lemon,
grenadine, green tea

wines by the glass organic biodynamic

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
- Sancerre, Domaine Daulny, 2024, Loire Valley, France

23
- 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, 2024, 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

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

19
- Niellucci ‘Cru des Agriate’, Domaine Giacometti, 2020, Patrimonio, Corsica

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
- 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

Happy Hour Drinks

TUESDAY~SATURDAY
4PM-7PM
SUNDAY - ALL DAY

COCKTAILS

- PETITE PLANE

bourbon, amaro nonino, cappelletti, lemon

12
- HARBOUR HALF

jalapeño infused vodka, pineapple, ginger,
lime, sea salt

10
- CUCUMBER COOLER

gin or vodka, cucumber, lime, mint

10
- FROST-INI

gin or vodka
dirty, gibson, w/a twist

10

WINES BY THE GLASS

- GRILLO

Di Giovanna, 2024, Sicily, Italy

8ea
- NERO D’AVOLA ROSATO ‘CINQUE V.5.’

Di Giovanna, 2024, Sicily, Italy
- RED FIELD BLEND

Leziria “Tinto”, NV, Tejo, Portugal

BEER

- NARRAGANSETT LAGER

Rhode Island

5ea

lisa komara

BEVERAGE DIRECTOR