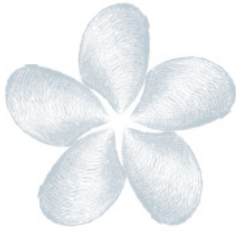


THE CLAM

Seafood Specialties



Iced

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

Lunch Specials

12PM TO 3:30PM

OYSTER SELECTION

3/14 6/28

hurricane island - northumberland, CAN.

blue point - long island, NY.

shibumi - skagit, WA.

FRIED CLAM CAESAR SALAD 24

parmesan croutons

CRISPY COD FISH TACOS 23

spicy avocado crema, cabbage,
pickled carrot slaw

CUP OF CLAM CHOWDER WITH LOBSTER SLIDER 24

MARKET PLATE 25

choose one:

faroe island salmon
poached gulf shrimp
grilled chicken paillard
herbed organic egg omelette

choose two:

warm red quinoa
dressed spring salad
za'atar roasted carrots
sauteed greens, garlic, chili

cocktails

 **BARCA ENCANTADO 18**
Don Q Spiced Rum, maple, apple, angostura
& orange bitters, lemon

 **SALERS DELIGHT 19**
hayman's london gin, salers aperitif,
lillet rosé, lavender, lemon, egg white

 **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, concord grape,
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

Niellucciu '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~SUNDAY
4PM-7PM

COCKTAILS

10ea

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

WINES BY THE GLASS

8ea

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 konapa

BEVERAGE DIRECTOR