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 dijonaisse

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

Lunch Specials

12PM TO 3:30PM

Cobbster Salad
lobster, bacon, avocado, egg
lemon-tarragon dressing 36

Honey Crisp Salad
bibb, almonds, grapes, cheddar
green goddess 22

Crispy Cod Fish Tacos
avocado crema, spicy coleslaw 28

Crunchy Chicken Fontina
grilled little gem hearts a la caesar
spicy marinara 32

Cheese Burger & Fries
crispy onions, cheddar, secret sauce
brioche bun 26

Market Plate 26

choose one:	choose two:
Grilled salmon	warm red quinoa
Mushroom Fontina omelette	Haricot Vert Citronette
chicken paillard	spring salad

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

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

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

AUTUMN ANCHOR 19
deadwood bourbon, quinaquina en rama, cappelletti, spiced piloncillo

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 TEQUILA OR MEZCAL 17)

SAILOR'S SOLSTICE 12
MASALA CHAI, HIBISCUS, TONIC

wines by the glass

organic · biodynamic

sparkling

Prosecco *'Cuvée Beatrice'*, Ca' Furlan, NV, Veneto, Italy 16

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

Pouilly-Fumé *'Vieilles Vignes'*, Régis Minet, 2025, Loire Valley, France 22

Catarratto *'Lucido'*, Marco de Bartoli, 2025, Sicily, Italy 18

The Clam Bianco - Vernaccia di San Gimignano , Cesani, 2024, Tuscany, Italy 18

Chardonnay Blend *'Sincronia'*, Mesquida Mora, 2025, Mallorca, Spain 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

LISA KOMARA
beverage director

10/15/26