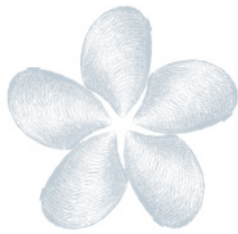


# THE CLAM

*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*

<b>PARKER HOUSE ROLLS</b> vermont creamery butter	5ea
<b>JONAH CRAB ARANCINI</b> meyer lemon aioli (3pc)	10
<b>CLAM DIP</b> zesty potato chips	18
<b>KAMPACHI CRUDO*</b> truffled soy, ginger, chives, crispy rice paper	22
<b>BUTTERMILK FRIED CLAM STRIPS</b> classic or buffalo with ranch	21
<b>LOBSTER SLIDER</b> griddled brioche, maine style add fried clam strips	18ea 21ea
<b>BROOKLYN BURRATA &amp; AUTUMN SQUASH</b> toasted pumpkin seeds, pomegranate, sourdough	24
<b>APPLE, BUTTERNUT SQUASH &amp; CHICORY SALAD</b> green goddess, aged cheddar, pumpnickel	18
<b>NEW ENGLAND CLAM CHOWDER</b> yukon golds, oyster crackers	18
<b>BLACKENED FAROE ISLAND SALMON BURGER</b> spicy remoulade, vinegar slaw, old bay fries	32
<b>SPAGHETTI &amp; CLAMS</b> spicy tomato, arugula salad on top	36
<b>NOVA SCOTIA HALIBUT</b> butternut squash risotto, wilted spinach, leek & caper brown butter	44
<b>FISHERMAN'S CATCH</b> ask about daily preparations, served with hush puppies, honey butter, cole slaw	MP
<b>SPICY GLAZED CAULIFLOWER</b> chili, pistachio, golden raisins	14
<b>ROASTED BRUSSELS SPROUTS</b> pickled apples, sage, pecans	15
<b>OLD BAY FRIES</b> cocktail sauce	12
<b>SAVOY CABBAGE &amp; PICKLED CARROT SLAW</b>	8

## *Lunch Specials*

12PM TO 3:30PM

### OYSTER SELECTION

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


 **STARBOARD SIDE 19**  
neversink gin, pomegranate & rosemary  
shrub, campari


 **SIREN'S CALL 19**  
la gritona reposado, cappelletti,  
elderflower, lemon

 **SEA SMOKE 20**  
(smoked) scotch, january spirits genepy,  
rosemary, black walnut bitters


 **HARBOUR HAZE 18**  
jalapeño infused vodka, pineapple, ginger,  
lime, sea salt


 **6TH HOUR 18**  
mezcal, reposado, blood orange, agave,  
lime, campari

 **CUCUMBER COOLER 17**  
gin or vodka, cucumber,  
lime, mint

 **STARRY NIGHT 18**  
rittenhouse rye, strawberry,  
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  
(add vodka or gin... 17)

## wines by the glass organic biodynamic

### 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

### 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, 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

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

Test Brewery 'Nature of Water' Hazy IPA, 16oz, Brooklyn 16

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

### COCKTAILS

**PETITE PLANE**  
bourbon, amaro nonino, cappelletti, lemon

**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

**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

**NARRAGANSETT LAGER**  
Rhode Island

*lisa konapa*

BEVERAGE DIRECTOR

8ea

5ea