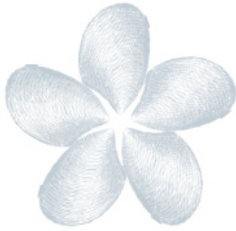


THE CLAM

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 DIJONNAISSE

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

HEIRLOOM TOMATO

RADISH, AVOCADO, BASIL GODDESS 18

GRILLED & ROASTED CORN

SPICY MEXICAN STYLE 17

CURRIED CUCUMBERS

YOGURT, MINT 14

PARKER HOUSE ROLLS

VERMONT CREAMERY BUTTER 5EA

Lunch Specials

12PM TO 3:30PM

MINI ICEBERG WEDGE

BACON, BLUE, RADISH, SOFT BOILED EGG, RUSSIAN DRESSING 22

STEAMED MUSSELS

LEMON-GRASS, COCONUT-CURRY BROTH 18

CRISPY COD FISH TACOS

AVOCADO CREMA, SPICY COLESLAW 26

CRUNCHY CLAMS A LA CAESAR

LITTLE GEMS SALAD, PARMESAN CROUTONS 22

CLASSIC CHEESE BURGER & FRIES

CRISPY ONIONS, CHEDDAR, SECRET SAUCE, BRIOCHE BUN 22

MARKET PLATE 26

CHOOSE ONE:

GRILLED SALMON

MUSHROOM FONTINA OMELETTE

CHICKEN PAILLARD

CHOOSE TWO:

WARM RED QUINOA

HARICOT VERT CITRONETTE

SPRING SALAD

All Day Menu

Appetizers

CLAM DIP

ZESTY POTATO CHIPS 21

JONAH CRAB ARANCINI

MEYER LEMON AIOLI 3 FOR 18

KAMPACHI CRUDO

SOY, GINGER, TRUFFLE, RICE PAPER CRISP 26

BROOKLYN BURRATA

CHERRY-PEACH BRUSCHETTA, SALSA VERDE 22

LOBSTER SALAD & CLAM SLIDER

BUTTERED BUNS 24 EA.

BAKED CLAMS OREGANATA

PARMESAN, LEMON HERB CRUNCHIES 18

BUFFALO CLAM STRIPS

THE CLAM RANCH 22

N.E. CLAM CHOWDER

OYSTER CRACKERS 18

Entrees

CHICKEN CUTLET FONTINA

GRILLED BABY GEMS A LA CAESAR, SPICY MARINARA 36

ROASTED NOVA SCOTIA HALIBUT

SPINACH RISOTTO, CAPERS, LOBSTER-LEEK BROWNED BUTTER 44

BAKED COD FISH & MUSSELS

SNOW PEAS, LEMON-GRASS, COCONUT-CURRY BROTH 38

BLACKENED FAROE ISLAND SALMON BURGER

REMOULADE, SPICY COLESLAW, OLD BAY FRIES 34

FRESH CUT 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 eggs may increase your risk of foodborne illness.

cocktails

- 

G & TEA 19

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

SEA SMOKE 20

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

THE SHORELINE 19

(clarified) blended whiskey, kronan swedish
punsch, blue curacao, lemon. red wine float
- 

BRINE AND DANDY 21

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

SMOKE ON THE WATER 19

mezcal, watermelon, fire tincture, agave, lime
- 

CUCUMBER COOLER 17

gin or vodka, cucumber, lime, mint
- 

JUST PEACHY 19

supergay vodka, peach,
lime, velvet falernum
- 

SEAS THE DAY 18

reposado, apricot, strega,
cappelletti, lime

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 organic biodynamic

sparkling

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

14
- 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
- Catarratto 'Lucido', Marco de Bartoli, 2025, Sicily, Italy 

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
- Côtes de Provence Rosé 'Le Cigale', Domaine Gavoty, 2025, Provence, France 

16

red

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

19
- Mencia 'En El Camino', Michelini i Mufatto, 2022, Bierzo, Spain 

17
- 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
- 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
- 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