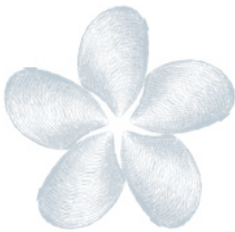


THE
CLAM
Seafood Specialties



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, 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	13
ROASTED BRUSSELS SPROUTS pickled apples, sage, pecans	15
OLD BAY FRIES cocktail sauce	12
SAVOY CABBAGE & PICKLED CARROT SLAW	8

Feast of the Seven Fishes

95pp.

FIRST

TUNNO E RICCIOLA CRUDO
yellowfin tuna & hiramasa crudo,
grilled castelveltrano olives, salsa verde

SECOND

SPAGHETTI FRA DIAVOLO
house cut spaghetti, spicy tomato,
scallop, shrimp, mussels, oregano, whipped ricotta

THIRD

IPPOGLOSSO AL FORNO
baked nova scotia halibut
jonah crab, wilted spinach, caramelized fennel, blood orange

FOURTH

assorted Italian holiday cookies

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, 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

- Chablis, Gilbert Picq et ses Fils, 2023, Burgundy, France 24
- 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

lisa komara

BEVERAGE DIRECTOR