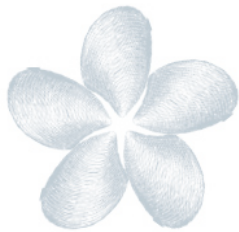


THE CLAM

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, pumpnickel

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

corn risotto, burst cherry tomatoes, crispy onions

44

FISHERMAN'S CATCH

ask about daily preparations, served with
hush puppies, honey butter, cole slaw

MP

JERSEY CORN ESQUITES

chipotle aioli, parmesan, cilantro, lime

13

ROASTED BRUSSELS SPROUTS

pickled apples, sage, pecans

14

OLD BAY FRIES

cocktail sauce

12

SAVOY CABBAGE & PICKLED CARROT SLAW

8

Dinner Specials

4PM TO 10PM

OYSTER SELECTION

3/14 6/28

hurricane island - northumberland, CAN.

blue point - long island, NY.

shibumi - skagit bay, WA.

GRILLED DAY BOAT SCALLOPS 26

avocado mousse, jersey corn, heirloom tomatoes

GRILLED BLOCK ISLAND SWORDFISH 38

brussels, shiitake, aleppo pepper, miso emulsion

PAN CRISPED HALF CHICKEN 34

pancetta, radicchio, balsamic, polenta croutons

cocktails

wines by the glass organic biodynamic

-  **FRIZANT FIFTEEN 18**
ketel one, pink peppercorn,
raspberry, lemon, prosecco
-  **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

Free Spirited...

-  **SPRITZ 12**
pineapple, cucumber, ginger,
lemon, seltzer
(add tequila or mezcal... 17)
-  **SEA NYMPH 12**
pear, lemon,
grenadine, green tea

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, 2023, Sicily, Italy  on tap 16
- Muscadet Sèvre-et-Maine, Domaine du Héron, 2023, Loire Valley, France  16
- Sancerre 'Terroirs' Sylvain Bailly, 2024, Loire Valley, France 22
- 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, 2023, 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
- 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 komara

BEVERAGE DIRECTOR