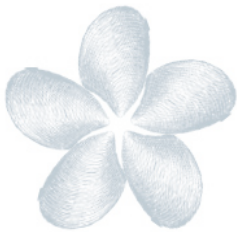


THE CLAM

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 13

HEIRLOOM TOMATO

RADISH, AVOCADO, BASIL GODDESS 18

GRILLED & ROASTED CORN

SPICY MEXICAN STYLE 17

CURRIED CUCUMBERS

YOGURT, MINT 12

PARKER HOUSE ROLLS

VERMONT CREAMERY BUTTER 5EA

Dinner Specials

4PM TO 10PM TUESDAY - SATURDAY
4PM TO 9PM SUNDAY

Appetizers

SHRIMP SPRING ROLLS

SNOW PEAS, MUSHROOM, SOY GINGER DIPPING SAUCE 22

PERUVIAN CEVICHE

LECHE DE TIGRE, CRISPY SWEET POTATO CHIPS 25

Entrees

GRILLED BRANZINO FILET

HARICOTS VERTS, SHIITAKE, ALEPPO PEPPER, MISO EMULSION 38

NY STRIP STEAK 56 ADD MAINE LOBSTER +42

FINGERLING POTATOES, SPINACH, AIOLI

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

TOASTED BUTTERED BUNS 24 EA.

BAKED CLAMS OREGANATA

PARMESAN - 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 38

ROASTED NOVA SCOTIA HALIBUT

SPINACH RISOTTO, CAPERS, LOBSTER-LEEK BROWNED BUTTER 44

FISHERMAN'S - CLAM BAKE DU JOUR

SEAFOOD STEW, CORN RIBS, POTATOES, GARLIC JUICY BREAD MP

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 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)

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

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
- 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
- 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 ‘Eternal Echoes’ Hazy IPA, 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

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