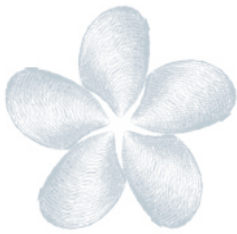


THE CLAM

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

EVERYTHING ASPARAGUS

SPICE EGG SALAD, PICKLED ONION 18

GRILLED & ROASTED CORN

SPICY MEXICAN STYLE 17

CURRIED CUCUMBERS

YOGURT, MINT 12

PARKER HOUSE ROLLS

VERMONT CREAMERY BUTTER 5EA

Lunch Specials

12PM TO 3:30PM

ARUGULA & STRAWBERRY SALAD PISTACHIOS, BALSAMIC, RICOTTA CROSTINI 19

PERUVIAN CEVICHE LECHE DE TIGRE, CRISPY SWEET POTATO CHIPS 25

CRISPY FISH TACOS SPICY AVOCADO CREMA, CABBAGE, PICKLED CARROT SLAW 24

FRIED CLAMS A LA CAESAR LITTLE GEMS SALAD, PARMESAN CROUTONS 25

CLASSIC CHEESE BURGER CRISPY ONIONS, SHARP CHEDDAR, SECRET SAUCE, BRIOCHE BUN, FRIES 24

MARKET PLATE 26

CHOOSE ONE:	CHOOSE TWO:
GRILLED SALMON	WARM RED QUINOA
MUSHROOM FONTINA OMELETTE	HARICOT VERT CITRONETTE
CHICKEN PAILLARD	SPRING SALAD

All Day Menu Appetizers

CLAM DIP

ZESTY POTATO CHIPS 18

JONAH CRAB ARANCINI

HERBED MEYER LEMON AIOLI 3 FOR 15

KAMPACHI CRUDO

SOY, GINGER, TRUFFLE, RICE PAPER CRISP 26

BROOKLYN BURRATA

CHERRY TOMATO BRUSCHETTA, SALSA VERDE 21

LOBSTER SALAD & CLAM SLIDER

BUTTERED BUNS 24 EA.

CLAMS CASINO - HALF DOZEN

BACON, LEMON HERB CRUNCHIES 26

BUFFALO CLAM STRIPS

THE CLAM RANCH 22

N.E. CLAM CHOWDER

OYSTER CRACKERS 18

Entrees

NOVA SCOTIA HALIBUT

SPRING PEA RISOTTO, BURST CHERRY TOMATOES,
CRISPY ONIONS 44

CRUNCHY CHICKEN CUTLET FONTINA

GRILLED BABY GEMS A LA CAESAR, SPICY MARINARA 38

BLACKENED FAROE ISLAND SALMON BURGER

SPICY REMOULADE, VINEGAR SLAW, OLD BAY FRIES 34

SPAGHETTI & CLAMS

SPICY TOMATO, ARUGULA SALAD ON TOP 36

FISHERMAN'S CATCH

DAILY PREPARATIONS, HUSH PUPPIES,
HONEY BUTTER, COLE SLAW MP

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
- 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
- FISH OUT OF WATER 18

(clarified) gin, kronan swedish punsch,
blue curacao, ginger, lime
- 6TH HOUR 18

mezcal, reposado, blood orange,
agave, lime, campari
- JUST PEACHY 19

supergay vodka, peach, lime,
maggie's farm velvet falernum

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
- Cabernet Franc - Bourgueil 'Trinch!', Catherine & Pierre Breton, 2024, Loire Valley, France

18
- 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
- Collective Arts Guava Gose, 12oz

11
- 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