

# dinner

## THE CLAM Seafood Specialties

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| <b>OYSTERS*</b> 5ea<br>selection of east & west coast oysters, chili-lime mignonette<br><br><b>JUMBO GULF SHRIMP</b> 5ea<br>creamy dijonaise, cocktail sauce<br><br><b>SIX LITTLENECK CLAMS*</b> 18<br>cocktail sauce<br><br><b>THE CLAM DIP</b> 19<br>zesty potato chips<br><br><b>RAW BAR PLATEAU</b> 125<br>8 oysters (4 east coast, 4 west coast), 4 littleneck clams , 4 jumbo shrimp, Daily ceviche, Whole Maine lobster tail spicy louie style | <b>GEM LETTUCE SALAD</b> 21<br>green goddess, ricotta salata, grilled peaches, pickled Fresno chilies, pumpernickel crisp<br><br><b>MAINE LOBSTER ARANCINI</b> 22<br>spicy tomato-cayenne butter, peppercrest<br><br><b>BROOKLYN BURRATA</b> 19<br>balsamic & basil marinated strawberries, arugula, pistachio, sourdough<br><br><b>KAMPACHI CRUDO*</b> 24<br>hon shimeji mushrooms, spring onions, truffled soy, crispy rice paper<br><br><b>PEEKYTOE CRAB TOAST</b> 26<br>meyer lemon aioli, aleppo, red ribbon sorrel<br><br><b>NEW ENGLAND CLAM CHOWDER</b> 18<br>celery, onion, yukon gold potatoes, oyster crackers                                                                                                                                                                                                                                                            |
| <b>PARKER HOUSE ROLLS</b> 5ea<br>vermont creamery butter                                                                                                                                                                                                                                                                                                                                                                                              |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| <b>ZA'ATAR ROASTED CARROTS</b> 14<br>spicy yogurt, toasted pistachio<br><br><b>JERSEY CORN ESQUITES</b> 13<br>chipotle aioli, cotija, cilantro, lime<br><br><b>SAUTÉED SNOW PEAS</b> 14<br>soy, ginger, sesame, pickled chilies<br><br><b>OLD BAY FRIES</b> 12<br>cocktail sauce                                                                                                                                                                      | <b>SPAGHETTI &amp; CLAMS</b> 36<br>spicy tomato, arugula salad on top<br><br><b>CAST IRON BAKED COD FISH PROVENCAL</b> 38<br>escarole, olives, oven roasted tomato, cannellini beans, charred lemon<br><br><b>GRILLED BLOCK ISLAND SWORDFISH</b> 38<br>snow peas, shiitake, aleppo pepper, miso emulsion<br><br><b>PAN ROASTED NOVA SCOTIA HALIBUT</b> 46<br>spring vegetable au pistou, carrot puree, shaved radish<br><br><b>CRISPY MONTAUK SKATE WING</b> 36<br>la ratte fingerlings, gulf shrimp, spinach, whole grain mustard emulsion<br><br><b>GRILLED FAROE ISLAND SALMON*</b> 39<br>corn & scallion risotto, burst cherry tomatoes, crispy onions<br><br><b>PAN CRISPED HALF CHICKEN*</b> 34<br>pancetta, radicchio, balsamic, polenta croutons<br><br><b>FRIED CLAM &amp; LOBSTER SLIDERS</b> 18ea<br>griddled bun<br><b>COMBO</b> two sliders, old bay fries, coleslaw 44 |
| <p><i>mike price</i><br/>CHEF/PARTNER</p> <hr/> <p><i>joaquin garcia</i><br/>CHEF DE CUISINE</p>                                                                                                                                                                                                                                                                                                                                                      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## cocktails

### 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



### AND THE SEA 18

rum, strawberry, basil, maraschino,  
lime, grapefruit



### TAKE ON WATER 19

cilantro & jalapeño infused tequila,  
watermelon, amaro montenegro, lemon, tajin



### SEA SMOKE 20

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



### HARBOUR HAZE 18

jalapeño infused vodka, pineapple, ginger,  
lime, sea salt



### THE PIPELINE 19

apricot infused mezcal, strega,  
cappelletti, lime



### CUCUMBER COOLER 17

gin or vodka, cucumber,  
lime, mint

## Free Spirited...



### SPRITZ 12

pineapple, cucumber, ginger,  
lemon, seltzer  
(add tequila or mezcal... 17)



### JAMBLE 12

seasonal marmalade, simple,  
lime, seltzer  
(add gin or vodka... 17)

## 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

Grillo, Di Giovanna, 2023, Sicily, Italy  on tap 16

Riesling, Stadlmann, 2021, Thermenregion, Austria  15

Sancerre 'Terroirs' Sylvain Bailly, 2023, Loire Valley, France 22

The Clam Bianco - Vernaccia di San Gimignano, Cesani, 2023, Tuscany, Italy  16

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

## skin contact

Grillo 'Camurria' Di Giovanna, 2024, Sicily, Italy  17

## 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

Baga 'Nat'Cool' Niepoort, 2023, Bairrada, Portugal  15

The Mary Lane Pinot Noir, Intermission Cellars, 2023, Anderson Valley, California  19

Niellucciu 'Cru des Agriate', Domaine Giacometti, 2020, Patrimonio, Corsica  18

Nebbiolo Blend 'Dellamesola', Noah, 2022, Coste della Sesia, Italy  19

Little Owl Rosso - Nero D'Avola & Syrah, Di Giovanna, 2022, Sicily, Italy  16

## cans

Sixpoint Brewing 'Lil' Shucker' Kolsch, 16oz, NY 12

Athletic Brewing Co. 'Run Wild' N/A IPA 7

Sloop 'Pixie Dust' NEIPA, 16oz, NY 14

Greenport Harbor 'Black Duck' Porter, 16oz, NY 10

KCBC 'Invasion of the Berry Snatchers' Sour, 16oz, NY 15

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