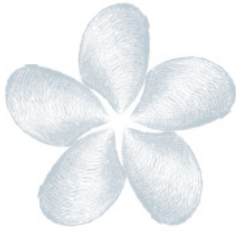


THE CLAM

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, 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, wilted spinach,
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

14

ROASTED BRUSSELS SPROUTS

pickled apples, sage, pecans

15

OLD BAY FRIES

cocktail sauce

12

SAVOY CABBAGE & PICKLED CARROT SLAW

8

Lunch Specials

12PM TO 3:30PM

OYSTER SELECTION

3/14 6/28

hurricane island - northumberland, CAN.

blue point - long island, NY.

shibumi - skagit, WA.

FRIED CLAM CAESAR SALAD 24

parmesan croutons

CRISPY COD FISH TACOS 23

spicy avocado crema, cabbage,
pickled carrot slaw

CUP OF CLAM CHOWDER WITH LOBSTER SLIDER 24

MARKET PLATE 25

choose one:

faroe island salmon
poached gulf shrimp
grilled chicken paillard
herbed organic egg omelette

choose two:

warm red quinoa
dressed spring salad
za'atar roasted carrots
sauteed greens, garlic, chili

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, hibiscus,
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

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

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

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

happy hour drinks

TUESDAY~SATURDAY
4PM-7PM
SUNDAY - ALL DAY

COCKTAILS

PETITE PLANE

bourbon, amaro nonino, cappelletti, lemon

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

12

GRILLO

Di Giovanna, 2024, Sicily, Italy

10

NERO D'AVOLA ROSATO 'CINQUE V.5.'
Di Giovanna, 2024, Sicily, Italy

RED FIELD BLEND

Leziria "Tinto", NV, Tejo, Portugal

10

BEER

5ea

10

NARRAGANSETT LAGER
Rhode Island

lisa konapa

BEVERAGE DIRECTOR