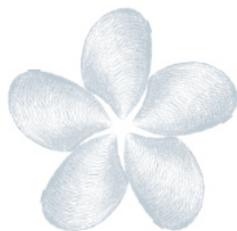


# THE CLAM

*Seafood Specialties*



## *Feed*

### 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*

<b>PARKER HOUSE ROLLS</b> vermont creamery butter	5/ea
<b>JONAH CRAB ARANCINI</b> meyer lemon aioli (3pc)	10
<b>CLAM DIP</b> zesty potato chips	18
<b>KAMPACHI CRUDO*</b> truffled soy, ginger, chives, crispy rice paper	22
<b>BUTTERMILK FRIED CLAM STRIPS</b> classic or buffalo with ranch	21
<b>LOBSTER SLIDER</b> griddled brioche, maine style add fried clam strips	18/ea 21/ea
<b>BROOKLYN BURRATA &amp; AUTUMN SQUASH</b> toasted pumpkin seeds, pomegranate, sourdough	24
<b>APPLE, BUTTERNUT SQUASH &amp; CHICORY SALAD</b> green goddess, aged cheddar, pumpernickel	18
<b>NEW ENGLAND CLAM CHOWDER</b> yukon golds, oyster crackers	18
<b>BLACKENED FAROE ISLAND SALMON BURGER</b> spicy remoulade, vinegar slaw, old bay fries	32
<b>SPAGHETTI &amp; CLAMS</b> spicy tomato, arugula salad on top	36
<b>NOVA SCOTIA HALIBUT</b> butternut squash risotto, wilted spinach, leek & caper brown butter	44
<b>FISHERMAN'S CATCH</b> ask about daily preparations, served with hush puppies, honey butter, cole slaw	MP
<b>SPICY GLAZED CAULIFLOWER</b> chili, pistachio, golden raisins	14
<b>ROASTED BRUSSELS SPROUTS</b> pickled apples, sage, pecans	15
<b>OLD BAY FRIES</b> cocktail sauce	12
<b>SAVOY CABBAGE &amp; PICKLED CARROT SLAW</b>	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.

### SAUTÉED DAY BOAT SCALLOPS 27

cauliflower purée, marinated red blush pears, crispy sunchokes

### 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

- 🍷 **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
- 🍷 **6TH HOUR 18**  
mezcal, reposado, blood orange, agave,  
lime, campari
- 🍷 **CUCUMBER COOLER 17**  
gin or vodka, cucumber,  
lime, mint
- 🍷 **STARRY NIGHT 18**  
rittenhouse rye, hibiscus, cranberry,  
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

## 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
- Chablis, Gilbert Picq et ses Fils, 2023, Burgundy, France 🌿 25
- 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

## red

- The Mary Lane Pinot Noir, Intermission Cellars, 2023, Anderson Valley, California 🌿 19
- Garnacha 'Los Arroyuelos', Las Pedreras, 2023, Castilla y León, Spain 🌿 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
- Test Brewery 'Material of Dreams' Hazy IPA, 16oz, Brooklyn 16
- 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

### COCKTAILS

- PETITE PLANE 12**  
bourbon, amaro nonino, cappelletti, lemon
- HARBOUR HALF 10**  
jalapeño infused vodka, pineapple, ginger,  
lime, sea salt
- CUCUMBER COOLER 10**  
gin or vodka, cucumber, lime, mint
- FROST-INI 10**  
gin or vodka  
dirty, gibson, w/a twist

### WINES BY THE GLASS

- 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

- NARRAGANSETT LAGER**  
Rhode Island

*lisa komara*

BEVERAGE DIRECTOR

8ea

5ea