

THE CLAM

Seafood Specialties

ICED DELICACIES

*offered with seasonal crudité*s

SIX LITTLENECK CLAMS*

cocktail sauce 12

CAMPECHANA COCTEL DE CAMARON

avocado, tortilla chips 15

SELECTION OF EAST & WEST COAST OYSTERS*

chili-lime mignonette 4/ea

CHILLED 1/2 MAINE LOBSTER

spicy "louie" style 21

APPETIZERS

THE CLAM DIP

zesty potato chips 14

YUZU MARINATED FLUKE*

watermelon radish, ginger, crispy onions 17

GRILLED HEAD-ON SHRIMP

anchovy aioli, charred broccoli, lemon breadcrumbs 19

ANGUS BEEF CARPACCIO*

parmesan, creamy dijon, chives, potato croutons 15

ARUGULA & STRAWBERRY SALAD

feta, balsamic, toasted pistachio 15

SEASONAL VEGETABLES

SAUTÉED KALE

lemon, chili, garlic 9

MARKET CARROTS

melted shallots, dill 10

SPICY SICILIAN STYLE ESCAROLE

golden raisins, fennel, oregano 11

CRISPY SWEET PEA RISOTTO BALLS

charred spring onion - chili crema 12

CHARRED CORN OFF THE COB

chili, parmesan, lime 12

SAUTÉED GREEN BEANS

feta, almonds, mint 10

OLD BAY FRIES

cocktail sauce 8

WARM PARKER HOUSE STYLE ROLLS

vermont creamery butter 1.50/each

MIKE PRICE

chef / partner

HOUSE SPECIALTIES

CLAM CHOWDER

bacon, leeks, oyster crackers 16

STUFFED CLAMS

pancetta, trinity, lemon, buttered crumbs 15

GRILLED WHITE CLAM PIZZA

pickled hot peppers, whipped ricotta, parmesan 19

FRIED CLAM & LOBSTER SLIDERS

griddled bun, 2pc 24

LONG ISLAND STEAMERS

natural broth, drawn butter 18

SPAGHETTI & CLAMS

spicy tomato, salad on top 23

ENTRÉES

SAUTÉED NOVA SCOTIA HALIBUT

carrots, charred gem lettuce, pistachio pesto 34

GRILLED CHICKEN CUTLET

kale, fingerlings, meyer lemon aioli 21

MUSHROOM, LEEK & FONTINA OMELETTE

tossed greens 18

MAINE LOBSTER & LEEK RAVIOLO

shellfish nage, tarragon 22

LA FRIEDA BURGER*

fried onions, comte, secret sauce, fries 16

WE ARE AVAILABLE FOR PRIVATE EVENTS & CATERING

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