

THE CLAM

Seafood Specialties

POACHED JUMBO
GULF SHRIMP
*creamy dijonnaise,
cocktail sauce*
5/ea

SIX
LITTLENECK
CLAMS*
cocktail sauce
12

SELECTION OF
EAST & WEST
COAST OYSTERS*
chili-lime mignonette
4/ea

APPETIZERS

THE CLAM DIP
zesty potato chips 14

MAINE LOBSTER ARANCINI
meyer lemon aioli, pepper cress 16

ROASTED BEETS & BROOKLYN BURRATA
pistachios, soft herbs, horseradish, grilled baguette 17

HOUSEMADE RICOTTA CAVATELLI
fried salami, charred broccoli, pine nuts, pesto 18

MARKET SQUASH & GRILLED PEAR SALAD
lola rosa, pumpkin seed salsa verde, pecorino 15

BLACK SEA BASS CRUDO*
honeycrisp apple, hazelnuts, lime, ginger 17

BABY KALE & APPLE SALAD
aged goat's cheese, pecans, pickled onions 15

NEW ENGLAND CLAM CHOWDER
bacon, leeks, oyster crackers 16

SEASONAL VEGETABLES

MARKET CARROTS
melted shallots, dill 10

ROASTED CAULIFLOWER
curried yogurt, pickled currants 13

SAUTÉED GREEN BEANS
ginger, sesame, soy, fried onions 12

SPICY SICILIAN-STYLE ESCAROLE
golden raisins, fennel, oregano 11

ROASTED BRUSSELS SPROUTS
apples, walnuts, sage 14

OLD BAY FRIES
cocktail sauce 8

WARM PARKER HOUSE STYLE ROLLS
vermont creamery butter 1.50/ea

THE CLAM T-SHIRT 25

MIKE PRICE
chef / partner

ENTRÉES

SPAGHETTI & CLAMS
spicy tomato, salad on top 26

ORGANIC SALMON*
butternut squash risotto, leek & pancetta brown butter 36

PAN CRISPED HALF BELL & EVANS CHICKEN
crispy spinach polenta, mushroom gravy, burgundy truffles 32

GRILLED BLOCK ISLAND SWORDFISH*
bok choy, shiitake, parsnip, concord grape vinaigrette 38

BROILED ATLANTIC COD FISH*
romesco aioli, almonds, haricot vertes 39

GRILLED WHOLE FISH*
spicy sicilian-style escarole, charred lemon 36

BRAISED CREEKSTONE FARMS ANGUS SHORT RIB
brussels sprouts, crispy potato-fontina gratin 37

FRIED CLAM & LOBSTER SLIDERS
griddled bun, 2pc 28
with fries 35

BOWL OF LONG ISLAND STEAMERS
natural broth, drawn butter, juicy bread
(limited availability)

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WE ARE AVAILABLE FOR PRIVATE EVENTS & CATERING

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