

# THE CLAM

## Seafood Specialties

### ICED DELICACIES

*offered with seasonal crudités*

#### 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*

#### GRILLED RHODE ISLAND SCALLOPS

*anchovy aioli, charred broccoli, lemon breadcrumbs 18*

#### BUTTERNUT SQUASH & HONEYCRISP APPLE SALAD

*aged cheddar, grapes, radicchio, green goddess 15*

#### YUZU MARINATED FLUKE\*

*watermelon radish, ginger, crispy onions 17*

#### MAINE LOBSTER & LEEK RAVIOLO

*shellfish nage, tarragon 22*

#### SPICED LONG ISLAND DUCK BREAST\*

*hakurei turnips, blood orange, pomegranate gastrique 16*

### SEASONAL VEGETABLES

#### MARKET CARROTS

*melted shallots, dill 10*

#### ROASTED CAULIFLOWER

*curried yogurt, pickled currants 13*

#### CHILI ROASTED BRUSSELS SPROUTS

*bacon, peanuts 14*

#### CRISPY BUTTERNUT SQUASH RISOTTO BALLS

*toasted pumpkin seed salsa verde 12*

#### SPICY SICILIAN-STYLE ESCAROLE

*golden raisins, fennel, oregano 11*

#### 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

#### STUFFED CLAMS

*pancetta, trinity, lemon, buttered crumbs 17*

#### CLAM CHOWDER

*bacon, leeks, oyster crackers 15*

#### LONG ISLAND STEAMERS

*natural broth, drawn butter (limited availability) 18*

#### FRIED CLAM & LOBSTER SLIDERS

*griddled bun, 2pc 28*

#### GRILLED WHITE CLAM PIZZA

*pickled hot peppers, whipped ricotta, parmesan 19*

#### SPAGHETTI & CLAMS

*spicy tomato, salad on top 23*

### ENTRÉES

#### SAUTÉED DAY BOAT HAKE

*romesco, zucchini, almonds, lobster-leek brown butter 29*

#### RED WINE BRAISED ANGUS SHORT RIB

*fontina fondue, brussels sprouts, horseradish breadcrumbs 35*

#### GRILLED WHOLE FISH

*spicy sicilian-style escarole, lemon, tomato provençal 33*

#### PAN CRISPED HALF BELL & EVANS CHICKEN

*truffled celery root puree, swiss chard, roasted radish 28*

#### GRILLED KING SALMON\*

*butternut, beluga lentils, bacon, concord grape vinaigrette 34*

#### ROASTED NOVA SCOTIA HALIBUT

*carrots, charred gem lettuce, pistachio pesto 38*

WE ARE AVAILABLE FOR PRIVATE EVENTS & CATERING

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