

THE CLAM

Seafood Specialties

ICED DELICACIES

offered with seasonal crudités

SIX LITTLENECK CLAMS*

cocktail sauce 12

SELECTION OF EAST & WEST COAST OYSTERS*

chili-lime mignonette 4/ea.

POACHED JUMBO GULF SHRIMP

creamy dijonnaise, cocktail sauce 5/ea.

CHILLED 1/2 MAINE LOBSTER

spicy "louie" style 21

APPETIZERS

THE CLAM DIP

zesty potato chips 14

RICOTTA CAVATELLI

truffled mushrooms, peas, favas, parmesan 18

MAINE LOBSTER ARANCINI

meyer lemon aioli, pea shoots 16

YUZU MARINATED FLUKE*

watermelon radish, ginger, crispy onions 17

ARUGULA & STRAWBERRY SALAD

ricotta salata, pistachios, balsamic vinaigrette 15

BROOKLYN BURRATA

nectarines, arugula, pickled red onions, grilled baguette 16

SEASONAL VEGETABLES

MARKET CARROTS

melted shallots, dill 10

CRISPY SPINACH POLENTA

oven roasted tomato provençal 12

CHARRED SWEET CORN OFF THE COB

chili mayo, lime, parmesan 13

ECKERTON HILL FARM HEIRLOOM TOMATOES

marinated bocconcini, basil 16

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/ea.

THE CLAM T-SHIRT 25

MIKE PRICE

chef / partner

HOUSE SPECIALTIES

CLAM CHOWDER

bacon, leeks, oyster crackers 15

STUFFED CLAMS

pancetta, trinity, lemon, buttered crumbs 17

LONG ISLAND STEAMERS

natural broth, drawn butter (limited availability) 18

GRILLED WHITE CLAM PIZZA

pickled hot peppers, whipped ricotta, parmesan 19

FRIED CLAM & LOBSTER SLIDERS

griddled bun, 2pc 28

SPAGHETTI & CLAMS

spicy tomato, salad on top 23

ENTRÉES

GRILLED WHOLE FISH

spicy sicilian-style escarole, charred lemon 33

ROASTED MONKFISH

fingerlings, chorizo, black olive, spinach, roasted red pepper 35

GRILLED ARCTIC CHAR*

warm beet salad, watercress, horseradish crème fraîche 36

PAN CRISPED HALF BELL & EVANS CHICKEN

truffled celery root purée, swiss chard, roasted radish 29

CREEKSTONE FARMS BLACK ANGUS STRIP STEAK

yukon gold-fontina fondue, asparagus, red wine 48

SAUTÉED 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