

# 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

*pomegranate, arugula, pickled red onions, grilled baguette 16*

### SEASONAL VEGETABLES

#### MARKET CARROTS

*melted shallots, dill 10*

#### GRILLED ASPARAGUS

*sauce gribiche, pumpernickel 14*

#### CRISPY SPINACH POLENTA

*oven roasted tomato provençal 12*

#### CHARRED SWEET CORN OFF THE COB

*chili mayo, lime, parmesan 13*

#### 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*

#### 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

#### 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