

THE CLAM

Seafood Specialties

FEAST OF THE SEVEN FISHES

DECEMBER 24TH & 25TH, 2017

FIRST COURSE

VENETIAN SEAFOOD SALAD
calamari, octopus, shrimp, scallops

FRESH SHUCKED WELLFLEET OYSTERS
*chili mignonette
(family-style)*

SECOND COURSE

LOBSTER CHOWDER
yukon golds, sherry, croutons

PEEKYTOE CRAB ARANCINI
*meyer lemon aioli
(family-style)*

THIRD COURSE

HOUSE CUT SPAGHETTI FRA DIAVOLO
rock shrimp, mussels, arugula, lemon

BAKED CLAMS
*pancetta, oregano, toasted bread crumbs
(family-style)*

FOURTH COURSE

SAUTÉED RED SNAPPER LIVORNESE
tomato, olives, capers

DESSERT

PANNA COTTA
blood orange, pistachios, crushed biscotti

-or-

86 PROOF CHOCOLATE ICEBOX CAKE
bourbon, chocolate wafers, espresso chantilly

MIKE PRICE
chef / owner