

THE CLAM

Seafood Specialties

Feast of the Seven Fishes

DECEMBER 24TH & 25TH, 2018

FIRST COURSE

POACHED MAINE LOBSTER
stracciatella, black truffles

ICED WELFLEET OYSTERS
*blood orange-ginger granita
(family-style)*

SECOND COURSE

STUFFED RHODE ISLAND CALAMARI
risotto, fra diavolo, arugula

PEEKYTOE CRAB BRUSCHETTA
*meyer lemon aioli, sorrel, aleppo pepper
(family-style)*

THIRD COURSE

HOUSE CUT SPAGHETTI
gulf shrimp, anchovy, broccolini, toasted breadcrumbs

COD & ROASTED FENNEL FRITTERS
*black olive, charred tomato
(family-style)*

FOURTH COURSE

HERB GRILLED BRANZINO FILET
sicilian-style spinach, golden raisins, lemon

DESSERT

CHOCOLATE HAZELNUT TORTE
espresso gelato, dark chocolate ganache

- or -

VANILLA PANNA COTTA
pink grapefruit, campari, basil syrup

\$95pp.

MIKE PRICE
chef / owner