

THE CLAM

Seafood Specialties

POACHED JUMBO
GULF SHRIMP
*creamy dijonnaise,
cocktail sauce*
5/ea

SIX
LITTLENECK
CLAMS*
cocktail sauce
12

SELECTION OF
EAST & WEST
COAST OYSTERS*
chili-lime mignonette
4/ea

APPETIZERS

THE CLAM DIP
zesty potato chips 14

MAINE LOBSTER ARANCINI
meyer lemon aioli, pepper cress 16

ROASTED BEETS & BROOKLYN BURRATA
pistachios, soft herbs, horseradish, grilled baguette 17

BUTTERNUT SQUASH RISOTTO
pepitas, fried sage 18

MARKET SQUASH & GRILLED PEAR SALAD
lola rosa, pumpkin seed salsa verde, pecorino 15

BLACK SEA BASS CRUDO*
honeycrisp apple, hazelnuts, lime, ginger 17

BABY KALE & APPLE SALAD
aged goat's cheese, pecans, pickled onions 15

NEW ENGLAND CLAM CHOWDER
bacon, leeks, oyster crackers 16

SEASONAL VEGETABLES

MARKET CARROTS
melted shallots, dill 10

ROASTED CAULIFLOWER
curried yogurt, pickled currants 13

SAUTÉED GREEN BEANS
ginger, sesame, soy, fried onions 12

SPICY SICILIAN-STYLE ESCAROLE
golden raisins, fennel, oregano 11

ROASTED BRUSSELS SPROUTS
apples, walnuts, sage 14

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

ENTRÉES

SPAGHETTI & CLAMS
spicy tomato, salad on top 26

ORGANIC SALMON NIÇOISE SALAD*
sherry-shallot vinaigrette 25

GARLIC & HERB GRILLED CHICKEN CUTLET
shiitake, bok choy, parsnip mousse 21

ROASTED MUSHROOM & LEEK OMELETTE
fontina, tossed greens, shaved burgundy truffles 19

HOUSEMADE RICOTTA CAVATELLI
fried salami, charred broccoli, pinenuts, pesto 20

LA FRIEDA BURGER*
fried onions, white cheddar, secret sauce, fries 18

CRISPY FISH TACOS
avocado-lime crema, shredded cabbage, pickled carrots 19

FRIED CLAM & LOBSTER SLIDERS
griddled bun, 2pc 28
with fries 35

BOWL OF LONG ISLAND STEAMERS
natural broth, drawn butter, juicy bread
(limited availability)

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WE ARE AVAILABLE FOR PRIVATE EVENTS & CATERING

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