

brunch

<p>DUTCH BABY PANCAKE 14 lambrusco sabayon, seasonal fruit</p>	<p>GREEK YOGURT & STRAWBERRY PARFAIT 13 rhubarb, pistachio, crunchy granola, honey drizzle</p>
<p>OYSTERS* 4ea east and west coast selection chili-lime mignonette</p>	<p>AVOCADO TOAST 15 aleppo pepper, meyer lemon, sorrel [peekytoe crab +8 / pastrami cured salmon +7 / slow egg +3]</p>
<p>JUMBO GULF SHRIMP 5ea creamy dijonnaise, cocktail sauce</p>	<p>FRENCH TOAST 14 blueberry, meyer lemon whipped ricotta, maple syrup</p>
<p>SIX LITTLENECK CLAMS* 12 cocktail sauce</p>	<p>FRIED CLAM & LOBSTER SLIDERS 15/29 [with fries +7]</p>
<p>DEVILED EGGS 8 pickled peppers, anchovy</p>	<p>PASTRAMI CURED ORGANIC SALMON 17 violet mustard, marinated heirloom radish, rye toast</p>
<p>COD CROQUETTES 9 chives, harissa & black olive aioli</p>	<p>FINES HERBES OMELETTE 16 burrata, grilled baguette [maine lobster +12]</p>
<p>CLAM DIP 14 zesty potato chips</p>	<p>GUAJILLO BRAISED CHICKEN CHILAQUILES 18 fried egg, pickled red onions, cotija cheese [avocado +6]</p>
<p>PLATEAU 95 oysters, shrimp, clams, lobster</p>	<p>ANCIENT GRAIN & SLOW EGG BOWL 17 shaved spring vegetables, toasted quinoa, pea shoots</p>
<p>PLATEAU ROYALE 150 oysters, shrimp, clams, lobster, crab, crudo</p>	<p>CRISPY CODFISH TACOS 19 avocado-lime crema, savoy cabbage slaw, pickled carrot</p>
<p>GEM LETTUCE SALAD 8</p>	<p>SPAGHETTI & CLAMS 26 spicy tomato, arugula</p>
<p>WHOLE GRAIN TOAST 3</p>	<p>LAFRIEDA BURGER 18 crispy onions, sharp cheddar, secret sauce, fries</p>
<p>HALF AVOCADO lime, sea salt 6</p>	<p>GRILLED PETIT FILET & EGGS 24 asparagus home fries, spring onions, salsa verde, red wine jus</p>
<p>TWO EGGS any style 6</p>	
<p>BACON 7</p>	
<p>GRILLED CHORIZO 6</p>	
<p>OLD BAY FRIES 8</p>	
<p>ASPARAGUS HOME FRIES 6</p>	
<p>PARKER HOUSE ROLLS 1.50ea</p>	
	<p><i>mike price</i></p>
<p>HAPPY HOUR MON - FRI 4 - 6</p>	<p>BRUNCH SAT - SUN 10 - 3</p>
<p>LUNCH MON - FRI 12 - 4</p>	<p>DINNER MON - FRI SAT - SUN 4 - LATE 5 - LATE</p>
<p>THE CLAM <i>Seafood Specialties</i></p>	

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<p>LEMONADES & SHRUBS 8 [add your favourite spirit]</p> <p>Ginger Switchel Strawberry Balsamic Shrub & Soda Passionfruit Limeade Pineapple & Orgeat Lemonade</p>	<p>ROSÉ SANGRIA 16 strawberry, raspberry, mint</p> <p>SUNRISE SPRITZ 16 tequila, aperol, grapefruit, prosecco</p> <p>STRAWBERRY GIN FIZZ 16 gin, house-made strawberry shrub, lemon, egg white</p> <p>CORSICAN TONIC 16 corsican vermouth blanc, tonic, muddled cucumber</p> <p>YUZU POMEGRANATE SWIZZLE 16 vodka, plum liqueur, yuzu, pomegranate, mint</p> <p>OL' SHOEMAKER 16 amaro pasubio, fino sherry, blueberry preserves, lemon</p> <p>SEASONAL MIMOSA 12 seasonal fruit, prosecco</p>
<p>COFFEE</p> <p>American Drip 4 Espresso 4 Cappuccino 5 Macchiato 5 Latte 5</p> <p>TEA 6</p> <p>JUICE 6 Orange, Grapefruit, Cranberry, Tomato</p>	<p>CLASSIC MARY 15 vodka, fresh horseradish, tabasco, old bay</p> <p>MARY UNDER THE DOCKS 15 vodka, fresh clam juice, shucked clam</p> <p>TONY'S MICHELADA 15 lager, valentina, worchestershire, lime, tajin rim</p>
<p>TAP BEER 9 Firestone Walker Lager Bell's 'Two-Hearted' IPA Allagash White</p>	<p>SPARKLING</p> <p>PROSECCO Ca' Furlan, IT 12 GAMAY Terres Dorées, FR 15 ROSÉ FRIZANT Mas d. Daumas Gassac, FR 16 CHAMPAGNE Pierre Moncuit, FR 25</p> <p>WHITE</p> <p>GRILLO Di Giovanna, IT [Tap] 11 ALTESSE Eugène Carrel et Fils, FR 13 SAUVIGNON BLANC Dom. de Villargeau, FR 14 ALBARIÑO Bodegas Zarate, ESP 16 RIESLING Peter Lauer, GER 14 CHABLIS Dom. Nathalie & Gilles Fèvre, FR 17 CHARDONNAY Trail Marker, US 20</p> <p>ROSÉ</p> <p>PROVENCE ROSÉ Gotham Project, FR [Tap] 11 PROVENCE ROSÉ Com. Bargemone, FR 15</p> <p>RED</p> <p>CARIGNANO Argiolas, IT 13 MENCIA La Osa, ESP 14 LAGREIN Egger-Ramer, IT 14 FRAPPATO Valle dell'Acate, IT 15 BOURGOGNE Roche de Bellene, FR 17 SYRAH Stolpman Vineyards, US 20</p>
<p><i>David Giuliano</i></p>	