

THE CLAM

Seafood Specialties

THANKSGIVING

NOVEMBER 22, 2018

HOLIDAY LIBATIONS

PUMPKIN SPICE RUM-TINI

house-spiced rum, benedictine, pumpkin, all-spice, lime 15

FALANGHINA

Arnot-Roberts, 2016, Dry Creek Valley, California 20

GRENACHE

Hobe Wine Co., 2012, Alexander Valley, California 24

APPETIZERS

choice of

SEARED DAY BOAT SCALLOP

butternut bisque, maitake mushroom, snipped chives,
hazelnut brown butter

HALF-DOZEN ICED EAST COAST OYSTERS*

concord grape & ginger mignonette, seasonal crudités

TRUFFLED HOUSE CUT SPAGHETTI

parmesan, black truffles, acqua di pasta

AUTUMN SALAD

market fruits & vegetables, green goddess, NY cheddar

SPICED LONG ISLAND DUCK BREAST*

honeycrisp apples, foie gras mousse, puff pastry, port wine

ROASTED BEETS & BROOKLYN BURRATA

horseradish crema, pistachios, soft herbs, grilled baguette

ENTRÉES

choice of

ROASTED HOLIDAY TURKEY

roasted vegetable & fig dressing, haricot verts,
sage-giblet gravy, stewed cranberry

GRILLED BLOCK ISLAND SWORDFISH*

shiitake, baby bok choy, concord grape vinaigrette

PAN ROASTED DAY BOAT COD*

shrimp & leek homefries, tarragon, citrus emulsion

STUFFED WHOLE MAINE LOBSTER

fall mushroom & peekytoe crab stuffing,
cognac, wilted greens

BRAISED CREEKSTONE FARMS ANGUS SHORT RIB

crispy potato-fontina gratin, brussels, burgundy truffles

WHITE TRUFFLE SUPPLEMENT \$50

\$95 pp.

MIKE PRICE

chef / partner

WE ARE AVAILABLE FOR PRIVATE EVENTS & CATERING

FAMILY-STYLE SIDES

\$8/ea

FALL ROOTS

thyme, caramelized onions

ROASTED BRUSSELS SPROUTS

pears, bacon, sage

MASHED SWEET POTATOES

maple butter, pecans

DESSERTS

choice of

FLOURLESS CHOCOLATE CAKE

dark chocolate ganache, espresso gelato

HAZELNUT CHEESECAKE

chocolate cookie crust, chocolate sorbet

GRAMMY'S APPLE CAKE

brown sugar glaze, rum raisin gelato

GINGERBREAD COOKIE IC SANDWICH

pumpkin gelato, brown butter caramel

GELATO & SORBET

two scoops

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