

THE CLAM

Seafood Specialties

Valentine's Day

FEBRUARY 14, 2019

FIRST COURSE

choice of

ICED WELFLEET OYSTERS

blood orange-champagne granita, crudités, green goddess

POTATO WRAPPED BLACK SEA BASS

roasted tomato & black olive remoulade, mâche

YUZU MARINATED DAY BOAT SCALLOP CRUDO

heirloom radish, avocado mousse, crispy shallots

PEEKYTOE CRAB CAKE

carrot-ginger emulsion, celery root slaw, chervil

HOUSE-CUT SPAGHETTI

truffled mushrooms, pecorino oro antico

SECOND COURSE

choice of

GRILLED SCOTTISH SALMON

butternut squash risotto, leek-pancetta brown butter

PAN ROASTED CODFISH

la ratte fingerlings, black kale, meyer lemon-anchovy aioli

SEAFOOD ZARZUELA

bass, scallops, shrimp, mussels, caramelized fennel, zesty tomato broth

SPICED LONG ISLAND DUCK BREAST

parsnip purée, baby bok choy, pomegranate, red wine gastrique

SURF & TURF for two

\$30 supplement

CREEKSTONE FARM BLACK ANGUS STRIP LOIN

fontina fondue, black truffle jus

&

SPLIT & ROASTED WHOLE MAINE LOBSTER

mushroom-crab stuffing, escarole, cognac

DESSERT

choice of

MILLE-FEUILLE

key lime curd, raspberries, passionfruit coulis

SEMOLINA & ORANGE BLOSSOM HONEY CAKE

blood orange, rosemary, pistachio

CINNAMON BUN & TOASTED PECAN SUNDAE

brown butter caramel, bourbon-pecan gelato

CHOCOLATE POT DE CRÈME

sea salt, espresso chantilly

\$85pp.

MIKE PRICE

chef / partner