

THE CLAM

Seafood Specialties

ICED DELICACIES

offered with seasonal crudités

SIX LITTLENECK CLAMS*

cocktail sauce 12

CAMPECHANA COCTEL DE CAMARON

avocado, tortilla chips 15

SELECTION OF EAST & WEST COAST OYSTERS*

chili-lime mignonette 4/ea

CHILLED 1/2 MAINE LOBSTER

spicy "louie" style 21

APPETIZERS

THE CLAM DIP

zesty potato chips 14

GRILLED RHODE ISLAND SCALLOPS

anchovy aioli, charred broccoli, lemon breadcrumbs 18

AUTUMN SALAD

market fruits & vegetables, NY cheddar, green goddess 15

YUZU MARINATED BLACK SEA BASS*

watermelon radish, ginger, crispy onions 17

ANGUS BEEF CARPACCIO*

parmesan, creamy dijon, chives, potato croutons 15

MAINE LOBSTER & LEEK RAVIOLO

shellfish nage, tarragon 22

SEASONAL VEGETABLES

MARKET CARROTS

melted shallots, dill 10

SPICY SICILIAN-STYLE ESCAROLE

golden raisins, fennel, oregano 11

CRISPY SWEET PEA RISOTTO BALLS

charred spring onion - chili crema 12

MARINATED ECKERTON HILL HEIRLOOM TOMATOES

ricotta salata, crispy onions 13

CHARRED CORN OFF THE COB

chili, parmesan, lime 12

SAUTÉED GREEN BEANS

feta, almonds, mint 10

OLD BAY FRIES

cocktail sauce 8

WARM PARKER HOUSE STYLE ROLLS

vermont creamery butter 1.50/each

MIKE PRICE

chef / partner

WE ARE AVAILABLE FOR PRIVATE EVENTS & CATERING

HOUSE SPECIALTIES

STUFFED CLAMS

pancetta, trinity, lemon, buttered crumbs 17

CLAM CHOWDER

bacon, leeks, oyster crackers 15

LONG ISLAND STEAMERS

natural broth, drawn butter (limited availability) 18

FRIED CLAM & LOBSTER SLIDERS

griddled bun, 2pc 28

GRILLED WHITE CLAM PIZZA

pickled hot peppers, whipped ricotta, parmesan 19

SPAGHETTI & CLAMS

spicy tomato, salad on top 23

ENTRÉES

SAUTÉED SKATE WING

romesco, market squash, almonds, lobster-leek brown butter 32

PAN CRISPED HALF BELL & EVANS CHICKEN

grilled peach panzanella, pancetta, sherry vinegar pan sauce 28

BLACK ANGUS NY STRIP STEAK*

fontina fondue, asparagus, horseradish breadcrumbs 45

GRILLED WHOLE FISH

spicy sicilian-style escarole, charred lemon 33

HARPOON-CAUGHT BLOCK ISLAND SWORDFISH*

corn & summer bean salad, heirloom tomato vinaigrette, pickled ramp salsa verde 35

ROASTED NOVA SCOTIA HALIBUT

carrots, charred gem lettuce, pistachio pesto 38

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