

# 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*

#### ARUGULA & PEACH SALAD

*feta, balsamic, toasted pistachio 15*

#### GRILLED RHODE ISLAND SCALLOPS

*anchovy aioli, charred broccoli, lemon breadcrumbs 18*

#### 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 FILET MIGNON\*

*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