

dinner

THE
CLAM
Seafood Specialties

<p>OYSTERS* 4ea east & west coast selection, chili-lime mignonette</p> <p>JUMBO GULF SHRIMP 5ea creamy dijonnaise, cocktail sauce</p> <p>SIX LITTLENECK CLAMS* 12 cocktail sauce</p> <p>THE CLAM DIP 14 zesty potato chips</p>	<p>LUMP BLUE CRAB SPRING ROLLS 15 shiitake mushrooms, snow peas, yuzu ponzu</p> <p>MAINE LOBSTER ARANCINI 16 meyer lemon aioli, pepper cress</p> <p>FAROE ISLAND SALMON TARTARE* 15 truffled soy vinaigrette, scallions, crispy wonton</p> <p>RADICCHIO & PEAR SALAD 16 pickled red onions, manchego, toasted walnuts, concord grape vinaigrette</p> <p>STEAMED PRINCE EDWARD ISLAND MUSSELS 17 red curry coconut broth, charred bread, cilantro</p> <p>CREAMY SEAFOOD CHOWDER 15 shrimp, clams, local fish, yukon golds, oyster crackers</p>
<p>PARKER HOUSE ROLLS 1.50ea vermont creamery butter</p>	<p>SPAGHETTI & CLAMS 28 spicy tomato, arugula salad on top</p> <p>LA FRIEDA BURGER* 21 crispy onions, sharp cheddar, secret sauce, fries</p> <p>GRILLED FAROE ISLAND SALMON* 33 la ratte fingerlings, wilted spinach, pomegranate, grainy mustard emulsion</p> <p>SEARED DAY BOAT SCALLOPS* 38 mushroom risotto, crispy onions, celery leaves, pickled enoki</p> <p>BAKED NOVA SCOTIA HALIBUT* 39 cilantro-ginger aioli, roasted delicata, hakurei turnips, japanese eggplant, miso butter</p>
<p>ROASTED MARKET CARROTS 13 harissa aioli, crispy onions</p> <p>BRUSSELS SPROUTS 13 pickled pears, apple cider gastrique, pecans</p> <p>SPICY CUCUMBERS 10 grilled & marinated, minted yogurt</p> <p>OLD BAY FRIES 9 cocktail sauce</p> <p>BLISTERED SHISHITO PEPPERS 11 yuzu, sea salt</p>	<p>CRISPY CODFISH TACOS 21 avocado-lime crema, shredded cabbage, pickled carrots</p> <p>GRILLED WHOLE FISH 35 shaved fennel, watermelon radish, kalamata olives, pumpkin seed salsa verde, charred lemon</p> <p>PAN ROASTED BELL & EVANS HALF-CHICKEN 29 braised swiss chard, apple agrodolce, pancetta, parsnip mousse, sherry pan jus</p> <p>FRIED CLAM & LOBSTER SLIDERS 14ea griddled bun</p> <p>COMBO two sliders, old bay fries, cole slaw 35</p>
<p>COCKTAILS 16ea</p> <p>ALPINE STROLL AT DAWN gin, green tea shochu, génépy</p> <p>GIBSON GIRL dill & pink peppercorn infused vodka, house-made pickled green onion</p> <p>EL MOLINO VIEJO mezcal, benedictine, lemon, tamarind, tajin rim</p> <p>NIGHT OWL dark rum, black cardamom, pineapple, lemon</p> <p>THE NARRATOR (XXXX) toasted morita chili-infused scotch, walnut liqueur, cacao, umami bitters</p>	<p>LUNCH TUES - SUN 12 - 4</p> <p>DINNER TUES - SUN 4 - LATE</p> <p>HAPPY HOUR TUES - SUN 12 - 5</p> <p><i>dustin gonzales</i> CHEF DE CUISINE</p>

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

A 5% COVID-19 Recovery Charge, permissible by the City of New York, will be added to all menu items. Please note this is a surcharge and not a gratuity for employees.

BEER/CIDER *cans & bottles*

Sloop Pilsner, 12oz, New York	7
Common Roots Lager, 16oz, New York	9
North Coast 'Old Rasputin' Russian Imperial Stout, 12oz, California	9
Ayinger Bräuweisse, 11.2oz, Bavaria, GER	10
Collective Arts 'Ultra Soft' IPA, 16oz, Ontario, CA <i>[in collaboration with Stillwater; proceeds benefit displaced hospitality workers]</i>	12
Phonograph 'Harvest' Cider, 12oz, New York	12
Threes 'Temporary Identity' IPA, 16oz, Brooklyn	13
Other Half 'Space Dream' Double Dry Hopped Oat Cream IPA, 16oz, Brooklyn	15
Trappistes Rochefort '#6' Trappist [Amber] Ale, 11.2oz, Rochefort, BE	18
Birrificio del Ducato 'Nuova Mattina' Farmhouse Ale, 11.2oz, Parma, IT	19
Fritz Briem '1809' Sour Berliner Weisse, 16.9oz, Munich, GER	19
Maine Beer Co. 'Lunch' IPa, 16.9oz, Maine	21
Plan Bee 'Barn Beer' Wild Ale, 12.7oz, New York	24

WINES BY THE GLASS

SPARKLING & CHAMPAGNE

Prosecco 'Cuvée Beatrice', Ca' Furlan, NV, Veneto, Italy	12
Cava Rosado Brut Nature 'Cupada', Mata I Coloma, 2017, Penedès, Spain	16
Brut Nature, Pierre Brigandat, NV, Côte de Bars, Champagne, France	26

WHITE

Vermentino 'Hers', Ryme Cellars, 2019, Carneros-Sonoma County, California	15
Petite Arvine 'Vigne Rovettaz', Grosjean Frères, 2019, Vallée d'Aoste, Italy	17
Riesling Kabinett Old Vines 'Niedermenniger Sonnenberg', Stefan Müller, 2019, Saar, Germany	18
Viré Clessé (Chardonnay) 'Vielles Vignes', Domaine André Bonhomme, 2018, Burgundy, France	20

ORANGE

Ansonica 'Odyssea', Macchion dei Lupi, 2018, Costa Toscana IGT, Italy	18
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ROSÉ

Grenache Blend 'Poudrière', Bastide du Claux, 2019, Luberon, France	14
Cinsault 'Summersault', Waiana Estate, 2019, Hawke's Bay, New Zealand	15

RED

Garnacha Blend, Bodegas Aldonia, 2017, La Rioja, Spain	14
Ciliegiolo di Narni 'Brecciario', Leonardo Bussoletti, 2017, Umbria IGT, Italy	16
Saint-Émilion, Château Billeron Bouquey, 2016, Bordeaux, France	18
Côte de Nuits-Villages (Pinot Noir) 'Terres Burgondes', Domaine Petitot, 2017 Burgundy, France	21



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BEVERAGE DIRECTOR