

dinner

WED – SUN
4PM – LATE

<p>OYSTERS* 4ea east coast selection, chili-lime mignonette</p> <p>JUMBO GULF SHRIMP 5ea creamy dijonaise, cocktail sauce</p> <p>SIX LITTLENECK CLAMS* 12 cocktail sauce</p> <p>THE CLAM DIP 14 zesty potato chips</p>	<p>TERIYAKI SHRIMP SPRING ROLLS 15 shiitake mushrooms, snow peas, yuzu ponzu</p> <p>MAINE LOBSTER ARANCINI 16 meyer lemon aioli, pepperpress</p> <p>FAROE ISLAND SALMON TARTARE* 15 truffled soy vinaigrette, scallions, crispy wonton</p> <p>ARUGULA, BEET & WINTER CITRUS SALAD 16 mint, ricotta salata, toasted hazelnuts</p> <p>STEAMED PRINCE EDWARD ISLAND MUSSELS 17 red curry coconut broth, charred bread, cilantro</p> <p>CREAMY SEAFOOD CHOWDER 15 thyme, 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>GRILLED FAROE ISLAND SALMON* 33 creamed leeks, shiitake, balsamic, crispy onions</p> <p>SEARED DAY BOAT SCALLOPS* 38 truffled mushroom risotto cake, celery leaves, pickled enoki</p> <p>CRISPY CODFISH TACOS 21 spicy avocado-lime crema, shredded cabbage, pickled carrots</p> <p>BAKED NOVA SCOTIA HALIBUT* 39 cilantro-ginger aioli, baby bok choy, tokyo turnips, japanese eggplant, miso butter</p> <p>GRILLED WHOLE FISH 35 shaved fennel, watermelon radish, kalamata olives, pumpkin seed salsa verde, charred lemon</p> <p>CREEKSTONE FARMS BLACK ANGUS STRIP STEAK* 52 la ratte fingerlings, asparagus, buttered lobster knuckles, red wine jus</p>
<p>ZA'ATAR ROASTED CARROTS 12 pickled onions, crumbled feta</p> <p>GRILLED ASPARAGUS 13 sauce gribiche, aleppo pepper</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>SEAFOOD BOUILLABAISSSE 34 wilted spinach, forbidden black rice, zesty tomato broth, grilled bread</p> <p>FRIED CLAM & LOBSTER SLIDERS 14ea griddled bun</p> <p>COMBO two sliders, old bay fries, coleslaw 35</p>
<p>THE CLAM <i>Seafood Specialties</i></p>	<p>LUNCH WED – SUN 12PM – 4PM</p> <p>DINNER WED – SUN 4PM – LATE</p> <p>HAPPY HOUR WED – SUN 12PM – 5PM</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*

Oskar Blues 'Mama's Little Yella Pils' Pilsner, 12oz, Colorado	7
Shacksbury 'Vermont' Juniper-Infused Dry Cider, 12oz, Vermont	9
Ayinger Bräuweisse, 11.2oz, Bavaria, GER	10
Sam Smith 'Taddy' Porter, 12oz, Yorkshire, ENG	10
Phonograph 'Harvest' Cider, 12oz, New York	12
Peekskill Brewery 'Brom's Bones' Stout, 16oz, New York	13
Other Half 'Baby Diamonds' Double Dry Hopped Session IPA, 16oz, Brooklyn	13
Sloop 'Not in My Dojo' New England IPA, 16oz, New York	13
Threes Brewing 'Courage, My Love' Hopy Pale Lager, 16oz, Brooklyn [10% of proceeds donated to the ACLU]	13
Birrificio del Ducato 'Nuova Mattina' Farmhouse Ale, 11.2oz, Parma, IT	15
Trappistes Rochefort '#6' Trappist [Amber] Ale, 11.2oz, Rochefort, BE	18
Fritz Briem '1809' Sour Berliner Weisse, 16.9oz, Munich, GER	19
Maine Beer Co. 'A Tiny Beautiful Something' Pale Ale, 16.9oz, Maine	21
Plan Bee 'Barn Beer' Wild Ale, 12.7oz, New York	24

WINES BY THE GLASS

SPARKLING

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

Chenin Blanc, L'Ecole No. 41, 2019, Yakima Valley, Washington	14
Palomino Fino 'La Escribana', Bodegas Luis Pérez, 2018, Jerez, Spain	16
Riesling Kabinett Old Vines 'Niedermenniger Sonnenberg', Stefan Müller, 2019, Saar, Germany	18
Mâcon Verzé (Chardonnay), Nicolas Maillet, 2018, Burgundy, France	20

ORANGE

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

Cinsault 'Lina', Domaine Galus, 2017, Southern Rhône, France	14
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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