

happy hour

MON - SUN
3PM - 5PM

BITES

1ea

CORN & GULF SHRIMP FRITTER

house tartar

POACHED SALMON SALAD CROSTINO

dill, dijonnaise, pickled onion

ZESTY POTATO CHIPS

old bay salt

DEVEILED EGG

anchovy, fresno chile

SEASONAL CRUDITÉS

green goddess

CRISPY CLAM SLIDER

7ea

spicy harissa aioli, romaine, griddled bun

THE
CLAM
Seafood Specialties

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.

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2-FOR-1 WINES BY THE GLASS

2 for 14
two glasses

WHITE

Alvarinho/Verdelho 'Argilla', Anta de Cima, 2017,
Alentejo, Portugal

ROSÉ

Syrah/Grenache, Reine Juliette, 2019,
Pays d'Oc, France

RED

Nero d'Avola, Calea, 2019,
Sicily, Italy

2-FOR-1 COCKTAILS

2 for 12

CUCUMBER COOLER

choice of vodka or gin, fresh cucumber juice, mint, lime

PIÑA PIÑA

jalapeño-infused tequila, pineapple, lime

BEER

NARRAGANSETT LAGER

Rhode Island

5

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