

happy hour

TUES - SUN
12PM - 5PM

BITES

1ea

CORN & CLAM FRITTERS

house tartar

PEEL & EAT SHRIMP

creamy dijonnaise

ZESTY POTATO CHIPS

old bay salt

DEVEILED EGGS

anchovy, fresno chile

SEASONAL CRUDITÉS

rainbow carrot, cucumber, bell pepper, green goddess

CRAB CAKE SLIDER

7ea

old bay remoulade, slaw, 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.

happy hour

TUES - SUN

12PM - 5PM

2-FOR-1 WINES BY THE GLASS

2 for 14
two glasses

WHITE

Pinot Gris/Pinot Blanc 'Diel de Diel', Schlossgut Diel, 2016,
Nahe, Germany

ROSÉ

Prieto Picudo, 'Trasto', La Osa, 2019,
Tierra de León, Spain

RED

Cab Franc/Merlot/Field Blend, Isle Saint Pierre, 2018,
IGP Méditerranée, France

2-FOR-1 COCKTAILS

2 for 12

CUCUMBER COOLER

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

SPICED BOURBON HOT TODDY

bourbon, pasubio amaro, apple cider, ginger, lemon

BEER

NARRAGANSETT LAGER

Rhode Island

5

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.