

dinner

THE
CLAM
Seafood Specialties

OYSTERS* 4ea east coast selection, chili-lime mignonette	TERIYAKI SHRIMP SPRING ROLLS 15 shiitake mushrooms, snow peas, yuzu ponzu
JUMBO GULF SHRIMP 5ea creamy dijonnaise, cocktail sauce	MAINE LOBSTER ARANCINI 16 meyer lemon aioli, peppercress
SIX LITTLENECK CLAMS* 12 cocktail sauce	FAROE ISLAND SALMON TARTARE* 15 truffled soy vinaigrette, spring onions, crispy wonton
THE CLAM DIP 14 zesty potato chips	BUTTER LETTUCE SALAD 16 buttermilk-dill ranch dressing, shaved carrots, radish, crispy pancetta
	STEAMED PRINCE EDWARD ISLAND MUSSELS 17 red curry coconut broth, charred bread, cilantro
PARKER HOUSE ROLLS 1.50ea vermont creamery butter	CREAMY SEAFOOD CHOWDER 15 shrimp, clams, local fish, yukon golds, oyster crackers
ZA'ATAR ROASTED CARROTS 12 pickled onions, crumbled feta	SPAGHETTI & CLAMS 28 spicy tomato, arugula salad on top
GRILLED ASPARAGUS 13 green garlic aioli, shaved organic yolk	GRILLED FAROE ISLAND SALMON* 34 fava beans, spring onion, sunchoke soubise, rhubarb vinaigrette
SPICY CUCUMBERS 10 grilled & marinated, minted yogurt	SEARED DAY BOAT SCALLOPS* 38 english peas, wilted spinach, burst tomato, crispy onions, basil emulsion
SAUTÉED GREEN BEANS 11 ginger, sesame, soy, chili, crispy onions	BAKED NOVA SCOTIA HALIBUT* 39 cilantro-ginger aioli, baby bok choy, patty pan squash, japanese eggplant, miso butter
OLD BAY FRIES 9 cocktail sauce	CRISPY SKATE WING 27 spring radish, snow peas, pea shoots, spicy harissa aioli
 CHEF DE CUISINE	CREEKSTONE FARMS BLACK ANGUS STRIP STEAK* 52 la ratte fingerlings, asparagus, buttered lobster knuckles, red wine jus
	FRIED CLAM & LOBSTER SLIDERS 14ea griddled bun
	COMBO two sliders, old bay fries, coleslaw 35

*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