

dinner

THE  
CLAM  
*Seafood Specialties*

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

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