

dinner

THE
CLAM
Seafood Specialties

<p>OYSTERS* 4ea east and west coast selection chili-lime mignonette</p> <p>JUMBO GULF SHRIMP 5ea creamy dijonnaise, cocktail sauce</p> <p>SIX LITTLENECK CLAMS* 12 cocktail sauce</p> <p>THE CLAM DIP 14 zesty potato chips</p> <p>PLATEAU* 95 oysters, shrimp, clams, half lobster</p> <p>PLATEAU ROYALE* 150 oysters, shrimp, clams, whole lobster, crudo</p>	<p>ROCKET ARUGULA & WINTER CITRUS SALAD 15 ricotta salata, mint, toasted quinoa</p> <p>IMPORTED BURRATA 17 poached pears, pomegranate, almonds, arugula, grilled baguette</p> <p>YUZU MARINATED DAY BOAT FLUKE CRUDO* 19 honeycrisp apple, toasted hazelnuts, pickled hakurei turnips</p> <p>GRILLED DAY BOAT SCALLOPS 18 truffled sunchoke purée, pears agrodolce, pancetta, red ribbon sorrel</p> <p>MAINE LOBSTER ARANCINI 16 meyer lemon aioli, pepper cress</p> <p>CRISPY SPANISH OCTOPUS 21 fennel, marble potatoes, olives, sumac aioli</p> <p>NEW ENGLAND CLAM CHOWDER 16 bacon, leeks, oyster crackers</p>
<p>PARKER HOUSE ROLLS 1.50ea vermont creamery butter <i>limited availability</i></p>	<p>SPAGHETTI & CLAMS 28 spicy tomato, arugula</p> <p>ORGANIC SALMON* 35 butternut purée, brussels, pomegranate, crispy parsnip, cider gastrique</p> <p>PAN ROASTED BELL & EVANS HALF-CHICKEN 29 herbed polenta, braised swiss chard, shallot confit</p> <p>MISO BAKED FLUKE* 39 grilled baby bok choy, shiitake, mushroom-ginger broth</p> <p>SAUTÉED MONKFISH* 37 poached mussels, ancient grains, escarole, spicy tomato broth</p> <p>GRILLED WHOLE FISH* 36 crunchy spinach risotto cake, brussels, oven-roasted tomato, radish</p> <p>BRAISED CREEKSTONE FARMS SHORT RIB 41 broccoli rabe, creamed fennel and oyster mushrooms, shoestring potatoes</p> <p>FRIED CLAM & LOBSTER SLIDERS 29 with fries +7</p>
<p>CHARRED BROCCOLI RABE 13 anchovy aioli, aleppo-cured egg yolk</p> <p>BRUSSELS SPROUTS 13 delicata squash, sage, spicy apples</p> <p>SAUTÉED GREEN BEANS 12 ginger, sesame, soy, fried onions</p> <p>SPICY CUCUMBERS 9 grilled and marinated, minted yogurt</p> <p>OLD BAY FRIES 8 cocktail sauce</p>	
<p>LONG ISLAND STEAMERS 23 natural broth, drawn butter, juicy bread <i>limited availability</i></p>	

dustin gonzales

CHEF DE CUISINE

HAPPY HOUR
MON - FRI
4 - 6

BRUNCH
SAT - SUN
10 - 3

LUNCH
MON - FRI
12 - 4

DINNER
MON - FRI | SAT - SUN
4 - LATE | 5 - LATE

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