


dinner

THE
CLAM
Seafood Specialties

OYSTERS* 4ea east coast selection, chili-lime mignonette	FAROE ISLAND SALMON TARTARE*  15 truffled soy vinaigrette, scallions, crispy wonton
JUMBO GULF SHRIMP 5ea creamy dijonnaise, cocktail sauce	MAINE LOBSTER ARANCINI 16 meyer lemon aioli, peppercress
SIX LITTLENECK CLAMS* 12 cocktail sauce	ROCK SHRIMP, SNOW PEA & SHIITAKE SPRING ROLLS 18 yuzu ponzu
THE CLAM DIP 14 zesty potato chips	BUTTER LETTUCE SALAD 17 asparagus, pickled rhubarb, radish, soft herbs, green goddess, pumpernickel
PARKER HOUSE ROLLS 1.50ea vermont creamery butter	STEAMED PRINCE EDWARD ISLAND MUSSELS 19 red curry coconut broth, charred bread, cilantro
ZA'ATAR ROASTED CARROTS 11 pickled onions, crumbled feta	NEW ENGLAND CLAM CHOWDER 15 celery, onion, yukon gold potatoes, oyster crackers
CRISPY TRUFFLED POLENTA 10 spicy cayenne aioli	SPAGHETTI & CLAMS 28 spicy tomato, arugula salad on top
BROCCOLI RABE 12 shiitake, toasted almond, balsamic	GRILLED FAROE ISLAND SALMON* 36 asparagus risotto, pea shoots, garlic & basil roasted tomatoes
OLD BAY FRIES 9 cocktail sauce	BAKED HALIBUT* 39 roasted garlic aioli, broccoli rabe, delicata squash, almonds, lemon butter
BLISTERED SHISHITO PEPPERS 12 yuzu, togarashi, sea salt	GRILLED BLOCK ISLAND SWORDFISH 38 carrot-aleppo pepper puree, wilted spinach, crispy chickpeas, red sorrel
MIKE PRICE CHEF/OWNER	SAUTÉED SKATE MEUNIÈRE 29 crispy fingerling potatoes, tuscan kale, caperberries, nori-brown butter
	PAN ROASTED ATLANTIC COD* 38 baby bok choy, leeks, parsnip purée, creamy lobster dashi
	ANGUS NY STRIP STEAK* 48 maitake mushroom, spring onions, black garlic emulsion, crispy sunchokes
	FRIED CLAM & LOBSTER SLIDERS 14ea griddled bun
	COMBO two sliders, old bay fries, coleslaw 35

 We are proud to donate \$1 from every sale of this item to World Central Kitchen

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

COCKTAILS *17ea*

SHISHITORITA

tequila, shishito, cilantro, lime, agave

WEST SIDE FIZZ

vodka, basil, almond, lemon, soda

SAGE BEGINNING

gin, piment d'espelette liqueur, lemon, sage, celery bitters

THE ODD COUPLE

rye, cocchi rosa, salers, averell, orange & fig bitters

THE NIGHT OWL

gosling's dark rum, cardamom syrup, lemon, pineapple

BEER/CIDER *cans & bottles*

Oskar Blues 'Mama's Little Yella Pils' Pilsner, 12oz, Colorado	8
Sloop 'Confliction' Sour Ale, 12oz, New York	8
Sunday Beer 'Light & Tight' Lager, 12oz, New York	8
Bell's "Two Hearted" IPA, 12 oz, Michigan	8
Ayinger Bräuweisse, 11.2oz, Bavaria, GER	10
Greenport Harbor 'Black Duck' Porter, 16oz, New York	10
Phonograph 'Harvest' Cider, 12oz, New York	12

WINES BY THE GLASS

full wine list available upon request

SPARKLING

Prosecco 'Cuvée Beatrice', Ca' Furlan, NV, Veneto, Italy	12
Extra Brut Rosé 'Rosanna', Ettore Germano, NV, Piedmont, Italy	19
Brut, Laurent-Perrier 'La Cuvée', NV, Champagne, France	28

WHITE

Muscadet 'Les Houx', Jo Landron Domaine de la Louvetrie, 2019, Loire Valley, France	15
Vermentino 'Il Blanco', Il Torchio, 2020, Liguria, Italy	16
Riesling Kabinett Trocken 'Kallstadter', Koehler-Ruprecht, 2020, Pfalz, Germany	17
Vouvray Sec 'Clos de Rougement', Domaine Vigneau-Chevreau, 2019, Loire Valley, France	19
Chardonnay, Brick House, 2020, Ribbon Ridge, Willamette Valley, Oregon	20

SKIN CONTACT


Catarratto/Grillo 'Biancoviola', Aldo Viola, 2018, Sicily, Italy	19
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ROSÉ

Grenache 'Santa Barbara Highlands Vineyard', A Tribute To Grace, 2020, Santa Barbara, California	19
Cabernet Franc 'Rosé de Loire', Thibaud Boudignon, 2020, Loire Valley, France	15

RED

Irancy (Pinot Noir), Thierry Richoux, 2017, Burgundy, France	20
Nebbiolo 'Maggiur', Cascina Luisin, 2018, Langhe, Piedmont, Italy	18
Syrah, La Ferme des Sept Lunes, 2020, Rhône Valley, France	17
Priorat 'Black Slate Vilella Alta', Bodegas Mas Alta, 2018, Priorat, Spain	17

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Lisa Komara

BEVERAGE DIRECTOR