

Valentine's Day

MONDAY, FEBRUARY 14
5PM-10PM

PRIX-FIXE
95 pp.

FIRST COURSE

choice of

MAINE LOBSTER CHOWDER

trumpet mushrooms, melted leeks, yukon golds, chives, brioche croutons

FAROE ISLAND SALMON TARTARE

pickled carrots, truffle soy vinaigrette, scallions, crispy wonton

PAN SEARED DAY BOAT SCALLOPS*

celery root purée, pancetta, pistachio, salsa verde

ROASTED & GRILLED BEETS

brooklyn burrata, shaved candy stripe beets, strawberry vinaigrette, soft herbs, hazelnuts

SUPPLEMENT

BEAU SOLEIL OYSTERS

champagne mignonette, lemon

4 ea.

CHAMPAGNE SPECIAL

by the glass

Brut Blanc de Blancs 1er cru 'Vendémiaire',
Champagne Doyard, NV, Côte des Blancs

28 gl.



SECOND COURSE

choice of

NOVA SCOTIA HALIBUT

peekytoe crab gratin, broccoli rabe, delicata squash, toasted almonds

ANGUS FILET MIGNON

crispy marble potatoes, maitake mushrooms, baby kale, truffle jus

SEAFOOD SPAGHETTI FRA DIAVOLO

butter poached maine lobster tail, wilted spinach, fingerlings, lobster sabayon, black truffle jus

HUDSON VALLEY STEELHEAD TROUT

harissa spiced chickpeas, winter squash, sun-dried tomato vinaigrette

DESSERT

choice of

COCONUT PANNA COTTA

passionfruit, toasted coconut, lime zest

MEYER LEMON CURD TART

raspberries, toasted meringue

CHOCOLATE BREAD PUDDING

anglaise, hazelnuts, rose gelato

nike price

CHEF/OWNER

THE
CLAM

Seafood Specialties

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