

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 dijonaise, cocktail sauce	MAINE LOBSTER ARANCINI 16 meyer lemon aioli, pepperpress
SIX LITTLENECK CLAMS* 12 cocktail sauce	CRISPY SPANISH OCTOPUS 21 marble potatoes, roasted peppers, pancetta, green goddess
THE CLAM DIP 14 zesty potato chips	LOLLA ROSA & DELICATA SALAD 16 pomegranate, pumpkin seeds, pickled onions, ricotta salata, sherry vinaigrette
	STEAMED PRINCE EDWARD ISLAND MUSSELS 18 red curry coconut broth, charred bread, cilantro
PARKER HOUSE ROLLS 1.50ea vermont creamery butter	NEW ENGLAND CLAM CHOWDER 15 celery, onion, yukon gold potatoes, oyster crackers
ZA'ATAR ROASTED CARROTS 12 pickled onions, crumbled feta	SPAGHETTI & CLAMS 28 spicy tomato, arugula salad on top
SPICY CUCUMBERS 10 grilled & marinated, minted yogurt	GRILLED FAROE ISLAND SALMON* 34 baby bok choy, hon-shimeji mushroom, japanese eggplant, tahini, cherry gastrique, tomato vinaigrette
SAUTÉED GREEN BEANS 11 ginger, sesame, soy, chili, crispy onions	BAKED HALIBUT* 39 roasted garlic, aioli, broccoli, delicata squash, lemon butter
OLD BAY FRIES 9 cocktail sauce	GRILLED WHOLE BRANZINO 36 sicilian-style spinach, golden raisins, caramelized fennel, chili, gremolata
BRUSSELS SPROUTS 12 pancetta, apple cider gastrique	ROASTED COD & PRINCE EDWARD ISLAND MUSSELS* 37 ancient grains, spicy tomato broth, baby kale
	GRILLED MONKFISH 29 braised chicory, tokyo turnips, shiitake, miso dashi, togarashi
 CHEF DE CUISINE	PRIME BLACK ANGUS PETITE FILET MIGNON* 48 roasted sunchoke, shaved brussels, cheese pumpkin, 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.