

THE CLAM

iced delicacies

offered with seasonal crudités

6 littleneck clams
cocktail sauce 8

chilled king crab
creamy mustard & spicy with fried shallots 18

campechana coctel de camaron
avocado, tortilla chips 10

6 oysters
chili-lime mignonette 15

appetizers

oysters rockefeller
absinthe, green onion, cracker crumbs 11

butter lettuce salad
cheddar, honeycrisp apples, pumpernickel 9

sliced LI duck breast
blood orange, palm hearts, pomegranate gastrique 14

scallop crudo
red blush pear, hazelnuts, chives, lime 15

house specialties

the clam dip
zesty potato chips 9

spaghetti & clams
spicy gravy, salad on top 21

belly clam roll
lobster remoulade, old bay chips 24

clam fried rice
pork belly confit, snow peas, pickled onion 16

steamed littlenecks
juicy bread, natural broth 14

cherrystone stuffies
pancetta, trinity, lemon 11

clam chowder
oyster crackers 12



Mike Price
chef / owner

entrées

sautéed skate wing
lacinato kale, anchovy, meyer lemon aioli 21

prime angus strip loin
yorkshire pudding, glazed onions, natural juice 32

whole winter flounder
beluga lentils, bacon, butternut, pistachio pesto 26

roasted half Bell & Evans chicken
hot lettuce, hen of the woods, radish 22

seasonal vegetables

eight dollars each

creamed kale
roasted cippolini

market carrots
spiced labne, pumpkin seeds

chili roasted brussels sprouts
bacon, peanuts

potato & fontina croquettes
roasted garlic