

The Clam

420 Hudson St at Leroy Street 10014-3932 · +12122427420 · Updated: Jan 14, 2026

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RAW BAR 4

Oysters*	\$4.00
east coast selection, chili-lime mignonette	
Jumbo Gulf Shrimp	\$5.00
creamy dijonnaise, cocktail sauce	
Six Littleneck Clams*	\$14.00
cocktail sauce	
The Clam Dip	\$15.00
zesty potato chips	

APPETIZERS 6

Butternut Squash & Apple Salad	\$19.00
market finds, aged cheddar, pumpnickel, green goddess	
Maine Lobster Arancini	\$17.00
spicy tomato-cayenne butter, pepperpress	
Brooklyn Burrata	\$19.00
pine nut salsa verde, sweet potato agrodolce, charred bread	
Peekytoe Crab Toast	\$26.00
meyer lemon aioli, aleppo, red ribbon sorrel	
Hamachi Crudo*	\$24.00
hon shimeji mushrooms, truffle-soy vinaigrette, crispy rice paper	
New England Clam Chowder	\$15.00
celery, onion, yukon gold potatoes, oyster crackers	

ENTRÉE 9

Spaghetti & Clams	\$29.00
spicy tomato, arugula salad on top	
Crispy Montauk Skate Wings	\$35.00
la ratte fingerlings, gulf shrimp, spinach, whole grain mustard emulsion	

Atlantic Codfish	\$38.00
cannellini beans, Nueske's bacon, Tuscan kale, fall squash, garlic bread crumbs	
Grilled Branzino	\$37.00
butternut squash risotto, charred scallions, lemon brown butter	
Pan Roasted Nova Scotia Halibut	\$44.00
Vidalia onion "Florentine," garlic cream, Tokyo turnips, hen of the woods	
Grilled Faroe Island Salmon*	\$38.00
celery root, radicchio, pomegranate vinaigrette, horseradish	
Black Angus Hanger Steak*	\$39.00
blistered shishito peppers, broccoli rabe, miso butter, black garlic jus, crispy sunchoke	
Fried Clam & Lobster Sliders	\$14.00
griddled bun	
Combo	\$35.00
two sliders, old bay fries, coleslaw	

SIDES 5

Parker House Rolls	\$4.00
Vermont creamery butter	
Roasted Brussels Sprouts	\$13.00
peanuts, sriracha, herbs	
Fall Squash	\$13.00
hot honey, ricotta salata, fried sage	
Old Bay Fries	\$10.00
cocktail sauce	
Sautéed Cauliflower	\$13.00
Vadouvan curry spiced yogurt, pickled raisins	

MAINS 9

Spaghetti & Clams	\$29.00
spicy tomato, arugula salad on top	
Otto Blend Double Burger*	\$21.00
crispy onions, sharp cheddar, secret sauce, brioche bun, fries	
Maine Lobster Hash*	\$29.00
poached organic eggs, Brussels leaves, brown butter hollandaise	
Pan Roasted Nova Scotia Halibut	\$44.00
Vidalia onion "Florentine," garlic cream, Tokyo turnips, hen of the woods	

Crispy Codfish Tacos **\$21.00**

spicy avocado-lime crema, shredded cabbage, pickled carrots

Grilled Chicken Paillard **\$19.00**

carrots, wilted spinach, truffled mushrooms

Hearty Lunch Salad

warm ancient grains, composed market vegetables, green goddess

AVAILABLE OPTIONS

\$18.00

grilled salmon*: \$8.00

poached shrimp: \$8.00

grilled chicken paillard: \$8.00

Fried Clam & Lobster Sliders **\$14.00**

griddled bun

Combo **\$35.00**

two sliders, old bay fries, coleslaw

LUNCH SPECIALS 2

Cup of Clam Chowder with Lobster & Clam Slider **\$19.00**

Market Plate **\$19.00**

CHOOSE ONE

HAPPY HOUR MENU 6

Iced East Coast Oysters **\$2.00**

Champagne mignonette

Jumbo Gulf Shrimp Yakitori **\$3.00**

ginger, soy

Seasonal Crudites **\$4.00**

green goddess, maldon

Buttered Nori Popcorn **\$4.00**

togarashi

Old Bay Fries **\$10.00**

cocktail sauce

Buffalo Clam Strips **\$5.00**

house-made ranch

WINES BY THE GLASS 1

White, Red, Rosé **\$9.00**

HAPPY HOUR COCKTAILS 2

Cucumber Cooler	\$10.00
gin or vodka, cucumber, lime, mint	
Piña Piña	\$10.00
jalapeño-infused tequila, pineapple, lime	
BEER 1	
Narragansett Lager	\$5.00
Rhode Island	
DESSERT 5	
Crème Fraîche Panna Cotta	\$11.00
toasted coconut, mango, lime zest	
Snickerdoodle Ice Cream Sandwich	\$10.00
vanilla rum gelato, brown butter caramel	
Chocolate Bread Pudding	\$12.00
anglaise, toasted almonds, chocolate-chocolate chip gelato	
Spiced Apple & Cranberry Crisp	\$13.00
oat streusel, mascarpone gelato	
Gelato & Sorbet	\$10.00
two scoops, seasonal selection	