

THE MARK CLAM BAR

CHEF JEAN-GEORGES & CAVIAR KASPIA

WHITE

Paul Prieur Sancerre	29
Seguinot-Bordet Chablis	29

ROSE

Smith Haut Lafitte Rose Provence	31
Domaines Ott, Clos Mireille Provence	39
Frosé	24

RED

Girolamo Russo, a'Rina Etna Rosso	29
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COCKTAILS

Aperol Spritz Aperol, Prosecco	27
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Bloody Mary Chopin Organic Vodka Tomato Juice, Tabasco Worcestershire Sauce Salt, Black Pepper, Lemon	24
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Bloody Mary Royal Kasträ Elion Vodka Tomato Juice Worcestershire Sauce, Hot Sauce Black Pepper Bojoulé Oyster, Caviar	45
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Ginger Margarita Maestro Dobel Diamante Tequila Ginger, Lime, Ginger Salt	27
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BEER

Montauk Summer Ale	16
Montauk Watermelon Ale	
Juicy New England IPA	
Brooklyn Lager	

MOCKTAIL

Virgin Bloody Mary	18
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ALL DAY

Little Neck Clam	6.50 each
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Oyster on the Half-Shell	7.50 each
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Shrimp Cocktail	46
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Tuna Tartare Avocado, Spicy Radish, Ginger Marinade	41
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Alaskan King Crab Arancini Crispy Risotto Bite, Truffle Aioli, Caviar	32
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Kaspia Tacos Salmon, Tuna, Halibut Tartare Sriracha Aioli, Sweet Chili, Chive Aioli, Caviar	36
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Crispy Calamari Parmesan Cheese, Lemon, Salsa Verde	38
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Baked Littleneck Clams Garlic Butter Crumbs, BBQ Sauce	38
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Lobster Roll Cherry Tomato, Tarragon, Sriracha Mayonnaise	40
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Peekytoe Crab Cake Green-Yellow Wax Bean Remoulade	42
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Lobster Cobb Salad Avocado, Cherry Tomato, Corn Hard Boiled Egg, Cheddar Cheese, Bacon Sriracha Vinaigrette	49
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Caviar Kaspia Imperial Baeri Caviar 30g Warm Blinis	100
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SIDES	19
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Market Corn, Jalapeño, Lime

Broccoli Rabe, Lemon, Chili

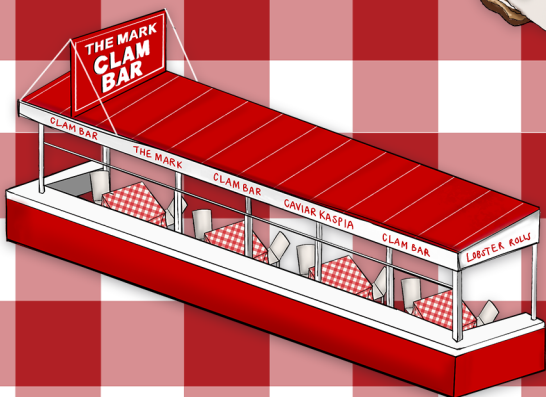
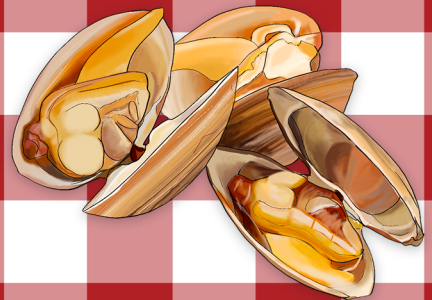
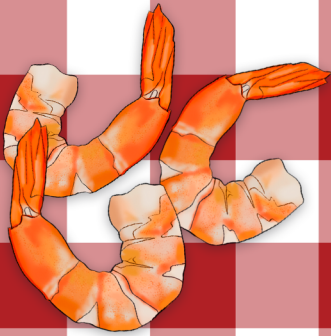
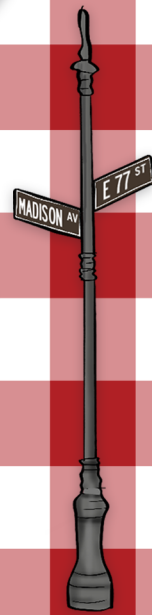
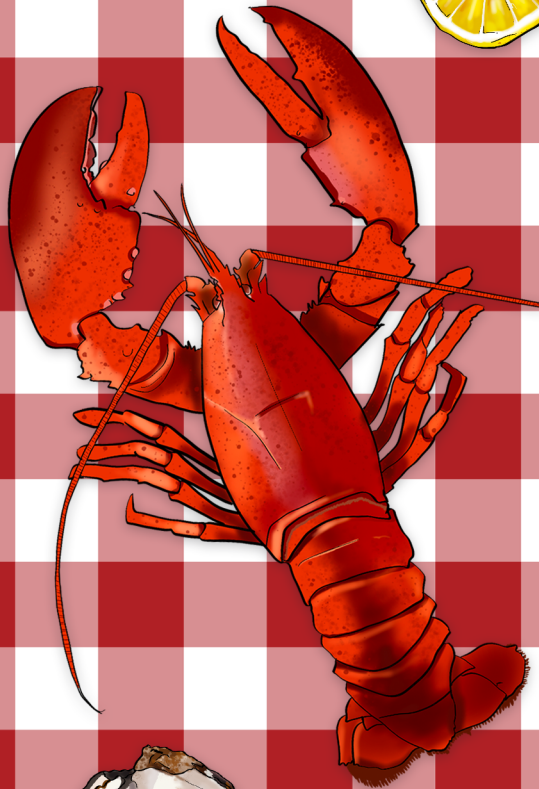
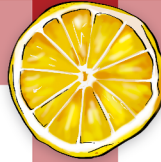
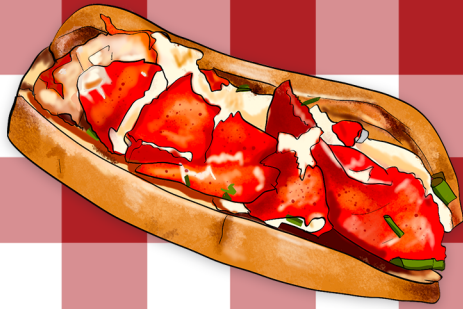
Hand Cut French Fries

DESSERT	21
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Passion Fruit Sunflower
Orange Blossom Diplomat Cream, Crunchy Meringue

Bowl of Strawberries
Strawberry Sorbet, Honey Brioche, Lime Meringue

We are committed to serve our guests local, organic and GMO-free products. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Colleen Boudreau '98