

# CLAM BAR



SEAFOOD TOWER  
150

- |                          |                     |
|--------------------------|---------------------|
| BREAD & KELP BUTTER 9    | TUNA POKE 26        |
| EAST COAST OYSTERS 30    | CAESAR SALAD 24     |
| OYSTERS ROCKERFELLER 35  | SCALLOP CASINO 28   |
| ASPARAGUS & EGG SALAD 26 | ANCHOVY & TOAST 38  |
| PRAWN COCKTAIL 26        | STEAK TARTARE 28/42 |
| SNAPPER CEVICHE 26       | EMPANADA 26         |

LUNCH SPECIALTIES  
CHEESE & BACON BURGER 35 • CLAM FRITES 36

LUNCH - MEAT AND FISH

- SPAGHETTI & CLAMS 38  
LAMB MIXED GRILL 54  
MARKET FISH 54

- Prime Aged Steaks*  
BOSTON CUT 56  
NEW YORK STRIP 69  
RIB-EYE 120  
PORTERHOUSE 210

- CONDIMENTS  
*Anchovy butter 5*  
*Sauce Bernaise 5*  
*Sauce Diane 5*  
*Horseradish 5*  
*Mustard 5*  
*Wasabi 5*

SIDES

- Corn & gruyere gratin 16 • Macaroni alla vodka 16 • Creamed spinach 16 • Thick cut bacon 16 • BBQ Cabbage 16  
Braised peas 16 • Beef fat potatoes 16 • French fries 16 • Tomato salad 16 • House Salad 16

10% Surcharge for groups of 6 or more - 1.5% surcharge for credit card payments - 10% holiday surcharge

## DINNER - RAW BAR

STURGEON CAVIAR *Coconut blini & crème fraîche (30g/50g)* 120/170

OSCIETRA CAVIAR *Coconut blini & crème fraîche (30g/50g)* 190/295

BELUGA CAVIAR *Coconut blini & crème fraîche (30g)* 250

EAST COAST OYSTERS *Sydney rock oysters, ginger minonette, cocktail sauce* 30

OYSTERS METROPOLE *Sydney rock oysters, nước chấm, lemongrass chipolitas* 40

OYSTERS ROCKERFELLER *Sydney rock oysters, parsley & garlic crumb* 35

ASPARAGUS & EGG SALAD *Blanched asparagus, aioli & parmesan* 26

SNAPPER CEVICHE *Cured snapper with avocado, cucumber & aguachile* 26

TUNA POKE *Yellowfin tuna, truffle, egg yolk, koshihikari rice* 26

PRAWN COCKTAIL *Poached tiger prawns, old bay mayo* 26

SEAFOOD TOWER *Serving of ice cold delicacies* 150

## Salads

CAESAR  
28

VELVET CRAB  
28

## APPETIZERS

BREAD & BUTTER *Sourdough, seaweed & sesame butter* 9

ANCHOVY & TOAST *Tin of ortiz anchovy, cultured butter, grilled toast* 38

STEAK TARTARE *Rump cap, classic condiments, anchovy, beef fat potatoes* 28/42

SCALLOP CASINO *Grilled half shell scallops, garlic & chilli butter* 28

EMPANADA *Zucchini flower with gooseberry hot sauce* 26

## DINNER - MAINS

SPAGHETTI & CLAMS *Pasta, chilli, garlic, white wine & clams* 38

FISH FILLET *Fish of the day, with choice of sauce* 54

LAMB MIXED GRILL *Assortment of grilled lamb cuts* 54

CHEESE & BACON BURGER *250g grass fed house patty* 35

## Steaks

BOSTON CUT (250g) 56

NEW YORK STRIP (300g) 69

RIB-EYE (600g) 120

PORTERHOUSE (1kg) 210

## CONDIMENTS

*Anchovy butter 5 • Sauce Béarnaise 5 • Sauce Diane 5*

*Mustard 5 • Horseradish 5 • Wasabi 5*

## SIDES

*Corn & gruyere gratin 16 • Macaroni alla vodka 16*

*Creamed spinach 16 • Braised peas 16*

*French fries 16 • Beef fat potatoes 16*

*Tomato salad 16 • BBQ Cabbage 16*

*House salad 16 • Thick cut bacon 16*

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Open 6 days Bookings essential No dress code (at)clambersydney

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*10% Public Holiday surcharge*