

CLAMBAKE

at

*Tribeca Grill*

**Baby Iceberg & Blue Cheese Salad**

**Stuffed Clams**  
*Herb Breadcrumbs*

**Steamed Prince Edward Island Mussels**  
*Chorizo*

**Gulf Shrimp**  
*Summer Savory*

**Crispy Crabcakes**  
*Charred Corn Salsa*

**Half Maine Lobster**  
*Salsa Verde*

**Corn on the Cob**

**Red Bliss Potatoes**  
*Romesco Sauce*

◆◆◆

**Apple Crumble**

**Strawberry Shortcake**

◆◆◆

Nino Franco Prosecco NV  
Miner Family Viognier 2008  
Hanzell Vineyards Chardonnay 2007  
Drouhin Vaudon Chablis 2008  
Evening Land Pinot Noir 'Blue Label' 2008  
Amapola Creek Zinfandel 2006

**\$75**

*exclusive of tax & service charge*

Stephen Lewandowski | *Executive Chef*  
Stéphane Motir | *Pastry Chef*

David Gordon | *Wine Director*  
Wines provided by Tony DiDio Selections

375 Greenwich Street | New York, NY 10013 | 212.941.3900 | [MYRIADRESTAURANTGROUP.COM](http://MYRIADRESTAURANTGROUP.COM)