

# **Clams Casino - The ones that may be considered to have a fuzzier history**



**Guadalupe Saraie Campos**  
**HMGT 1102-LCO2: Introduction to Food and Beverage Management**

## Where did clams casino originate?

The recipe for clams casino was originally developed in 1917 in the Little Casino in Narragansett, Rhode Island. Good Housekeeping Great American Classics attributes the dish to Mrs. Paran Stevens and maitre d'hotel Julius Keller. The dish was named after the hotel which has caused the popularity of this dish to spread across the United States, including New Orleans. This dish is considered to be among one of the few surviving dishes from the shellfish fad.



They are also typically served at Italian festivals and during the holidays in the United States.



## What are clams casino?

Clams casino is an appetizer that consists of littlenecks or cherrystone clams on a halfshell clam dish that contains breadcrumbs, butter, bell peppers, bacon and garlic. Occasionally worcestershire sauce, white wine, lemon juice, shallots, cheese, and onion are also common ingredients for this dish. Parsley may sometimes be used as a garnish.



## RAW BAR\*

**MATUNUCK OYSTERS** our own farm raised oysters grown right here in Potter Pond 2.00 each

**R.I. OYSTERS** from our fellow farmers 2.15 each

**JUMBO SHRIMP** (u8) 3.85 each

**LITTLENECKS & CHERRYSTONES** 1.95 each

**CHILLED LOBSTER** (half) 13.95 (whole) 25.95

**OYSTER SAMPLER** an assortment of twelve local oysters 25.80

**ISLANDER** an assortment of twelve local oysters, six littleneck clams and four cocktail shrimp 47.50

**"PASS" THE TOWER** <sup>GF</sup> an Islander + a chilled whole lobster, Pt. Judith Jonah Crab and tuna poke over seaweed salad 79.95

**CAVIAR** 30g Imperial Black River Oscietra Caviar served with Crème Fraiche and blinis 53.00  
add twelve Matunuck Oysters 68.00

**TAITTINGER AND A DOZEN** bottle of Taittinger Champagne and one dozen Matunuck Oysters 89.00

## CHOWDER/SOUPS

Rhode Island (Clear) <sup>GF</sup> Cup 5.00 Bowl 7.00  
New England (Creamy) Cup 6.00 Bowl 8.00

**OYSTER STEW** a rich rosemary cream with roasted sweet corn, bacon, bell peppers, onions and herb butter-poached oysters 15.95

<sup>GF</sup> Gluten-Free

<sup>ACGF</sup> Available Gluten-Free Upon Request

**OPEN FOR LUNCH AND DINNER**  
**363 DAYS A YEAR**

## PREPARED SHELLFISH

**PASSION FRUIT OYSTERS** <sup>GF</sup> six RI oysters on the half-shell with cucumber passion fruit gazpacho and salmon roe 14.95

**MUSSELS** <sup>ACGF</sup> in white wine and herb butter, served with garlic crostini Sm. 10.95 / Lg. 15.95

**OYSTER ROCKEFELLER** six oysters baked with pernod, spinach, bacon, breadcrumbs and fresh herbs 14.95

**LITTLENECKS & CHOURIÇO** <sup>ACGF</sup> RI littlenecks sautéed with tomatoes, garlic, white wine and white beans with garlic-grilled crostini 16.95

**CLAMS CASINO** eight RI littlenecks, with buttery bacon and bread crumb topping 14.95

**GRILLED OYSTERS** <sup>GF</sup> six oysters topped with garlic butter and fresh herbs 13.95

**BOURBON OYSTERS** <sup>GF</sup> six broiled Matunuck Oysters with Bourbon chipotle sauce 13.95

**OYSTER TRIO** two Grilled, two Bourbon and two Rockefeller-style oysters 14.95

**STEAMERS** <sup>GF</sup> 1 ½ lbs of soft-shelled clams, served with clam broth and drawn butter 18.35

**CUCUMBER OYSTERS** six lightly fried oysters with cucumber, avocado, rémoulade, mint and red onion 13.95

## APPETIZERS

**LOBSTER PIZZA** Naan bread topped with lobster, mascarpone, arugula, gouda, prosciutto, mozzarella and white truffle oil 22.95

**PT. JUDITH CALAMARI** lightly fried cherry peppers, arugula, capers and citrus aioli 15.95

**HOUSE-MADE STUFFIE** with chorizo 4.95 each

**CHEESE BOARD** an assortment of three cheeses with chutney, nuts and crackers 16.95 add charcuterie 6.95

**QUINOA CRAB SALAD** <sup>GF</sup> quinoa tabbouleh with mixed vegetables and lemon vinaigrette, avocado purée, fresh Jonah Crab meat and harissa aioli 14.95

**MINI TUNA TARTARE TACOS** \* <sup>ACGF</sup> three mini tacos with avocado, tomato salsa, cilantro, chipotle cream and ancho chili dust 12.95

**COAST TO COAST** <sup>GF</sup> 1 lb of snow crab, ½ lb of steamers and ½ lb of mussels with butter, clam juice and lemon 35.95

## SALADS

Add chicken 5.95/ fried oysters 7.95/ salmon 10.95/  
scallops 11.95/ shrimp 10.50/ lobster salad 16.95/ tuna 16.95

**HOUSE SALAD** <sup>GF</sup> Matunuck organic mixed greens, cucumbers, grape tomatoes and balsamic vinaigrette Sm. 6.50/ Lg. 9.95

**CAESAR SALAD** <sup>ACGF</sup> romaine lettuce, white anchovies, garlic crostini and our house made dressing Sm. 6.95/ Lg. 9.95

**BEET AND GOAT CHEESE SALAD** <sup>GF</sup> Matunuck organic mixed greens, roasted beets, goat cheese, spiced pecans and orange-rice wine vinaigrette Sm. 8.95/ Lg. 12.95

**SESAME SEARED TUNA SALAD** <sup>ACGF</sup> Matunuck organic mixed greens, julienned vegetables, pickled ginger, crispy wontons and cilantro-lime vinaigrette 26.95/ 8oz.

## SANDWICHES

*all sandwiches served with fries / or substitute House Salad 1.95  
Caesar Salad 1.95 / Beet and Goat Cheese Salad 2.95*

**LOBSTER ROLL** chilled lobster meat, lightly dressed with mayonnaise and chopped celery on a grilled buttery split-top roll 25.95

**OYSTER PO BOY** served with lettuce, tomato, pickles, rémoulade and coleslaw on a toasted baguette 16.95

**SUNSET FARM BURGER\*** (Narragansett) ½ lb of all natural free-range beef topped with Vermont cheddar, lettuce and tomato 15.95

**GRILLED CHICKEN CIABATTA SANDWICH** with prosciutto, brie, arugula and fig mustard 15.95

## STEAK/PASTA/POULTRY

**ALL-NATURAL CHOICE 14oz RIBEYE STEAK\*** <sup>GF</sup>  
roasted mushrooms, white truffle herb-butter, mashed red bliss potatoes and Matunuck Farm Chef's vegetables 33.95  
add scallops 8.50/ shrimp 8.00

**PENNE PESTO** basil pesto cream, tomato and Parmigiano-Reggiano 15.95  
add shrimp 10.50/chicken 5.95/salmon 10.95 / scallops 11.95

**DUCK CONFIT** <sup>GF</sup> slow-cooked crispy duck legs with peach-rhubarb chutney, sweet potato mashed and Matunuck Farm Chef's vegetables 26.95

**VEGETABLE RAVIOLI** roasted peppers, kalamata olives, oven-roasted tomatoes and spinach tossed with extra virgin olive oil, garlic, pine nuts, feta and crispy eggplant 18.95 (vegetarian)

## SEAFOOD ENTRÉES

**POTTER POND POKE BOWL** <sup>ACGF</sup> yellowfin tuna, edamame, peppers, seaweed, avocado, carrot, cucumber and crispy wonton over sticky rice with sesame tamari and ginger aioli 24.50

**TOGARASHI SCALLOPS** <sup>GF</sup> seared scallops with togarashi seasoning, sticky rice, pickled ginger aioli, Matunuck Farm Chef's vegetables 26.95

**JAMBALAYA** <sup>ACGF</sup> fried oysters, jumbo shrimp, chicken and spicy andouille sausage in a Cajun tomato sauce over rice 23.95

**GRILLED ATLANTIC SALMON** <sup>GF</sup> with a sweet and spicy ginger chili glaze, sautéed snow peas and sticky rice 24.95

**BOILED LOBSTER** <sup>GF</sup> 1 ½ lb lobster, served with mashed red bliss potatoes and Matunuck Farm Chef's vegetables 32.95

**STUFFED LOBSTER** 1 ½ lb lobster with jumbo shrimp, scallops and seafood stuffing, served with mashed red bliss potatoes and Matunuck Farm Chef's vegetables 41.95

**CLAMS & LINGUINE** RI littlenecks, white wine, garlic, extra virgin olive oil and fresh herbs 21.95

**BLACKENED YELLOWFIN TUNA\*** <sup>ACGF</sup> sliced over mashed red bliss potatoes, fire-roasted sweet pepper relish and creole mustard cream sauce 28.95

**FRIED OYSTERS** lightly fried oysters served with fries, coleslaw and rémoulade sauce 24.95

**FISH & CHIPS** fresh Atlantic cod battered and fried with fries, coleslaw and tartar sauce 17.95

**ONE PINT OF WHOLE BELLY CLAMS** tender whole belly clams lightly fried with fries, coleslaw and tartar sauce 25.95

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

*Please inform your server if you have food allergies*



**MATUNUCKOYSTERBAR**



**MATUNUCKOYSTERBAR**

2002

**OCEAN STATE AQUA FARM**

Matunuck Oyster Farm originates as a 1-acre shellfish farm in Potter Pond and with the support from the RI Seagrant, the farm serves as an educational platform to inform the community about the ecosystem benefits of shellfish farming

2004

**RHODY OYSTERS**

First distribution of Matunuck Oysters to restaurants and farmers markets across RI

2006

**FROM 41° N, 71° W AND BEYOND**

Matunuck Oysters are sold to restaurants and wholesalers across the nation in cities such as Boston, NYC, Chicago, Philadelphia and Washington DC

2007

**EXPANDING ONE ACRE AT A TIME**

To accommodate the growing demand of seafood, the Matunuck Oyster Farm expands its operation to a 7-acre farm

2008

**LOCAL SOLUTIONS TO A GLOBAL PROBLEM**

Matunuck Oyster Farm merges forces with various federal and state agencies in an effort to restore oyster reefs across RI and protect the health of local marine ecosystems

2009

**POND TO PLATE**

The Matunuck Oyster Bar opens on July 1st, with the mission of providing fresh local seafood, simply served, in a friendly comfortable atmosphere

2011

**ORGANIC VEGETABLE FARMING**

Matunuck Organic Vegetable Farm establishes on the northern edge of Potter Pond to provide the oyster bar with fresh, locally grown, USDA organic certified produce

2013

**GLOBAL RECOGNITION**

The Matunuck Oyster Bar named "Top 10 Oyster Bars in the World" by USA Today

2018

**THE MATUNUCK HATCHERY**

In collaboration with URI, a pilot scale shellfish hatchery begins at the Matunuck Marina to provide the state with locally produced oyster and bay scallop seeds

**MATUNUCK OYSTER BAR**  
(MAH-TOO-NUCK)

A farm to table restaurant  
629 Succotash Road  
Wakefield, RI 02879

*Matunuck*  
• OYSTER BAR •



## Pricing and Menu Description \$\$\$\$

Eight RI littlenecks, with buttery bacon and bread crumb topping at MatuNuck Oyster Bar costs \$14.95.

At MatuNuck Oyster Bar they are committed to provide customers with the freshest food available by using local sourced produce along with farm-raised and wild caught seafood. Many of the herbs and vegetables used to prepare such delectable meals are grown on its organic vegetable farm which is located on the north end of potter pond.



Video







## Sources:

<https://www.foodtimeline.org/clamscasino.pdf>

[https://kids.kiddle.co/Clams\\_casino](https://kids.kiddle.co/Clams_casino)

<https://www.narragansettbeer.com/recipe/clams-casino-and-their-origin?age-verified=4abce6ac17>

<https://www.rhodyoysters.com/wp-content/uploads/mob-dinner-menu-web.pdf>