

## ===== O Y S T E R S =====

*Served with Fresh Horseradish, Cocktail Sauce, Mignonette, Saltines, Lemon. \$4 per Oyster.\**

Acadian King  
New Brunswick

Breakwater  
Massachusetts

Pink Moon  
Prince Edward Island

Scudder's Pearl  
Massachusetts

Irish Point  
Prince Edward Island

Beach Plum  
Massachusetts

Tuxedo  
Prince Edward Island

Murder Point  
Alabama

Blue Hill Bay  
Maine

Little Moon  
Louisiana

## ===== C O L D   B A R =====

Dressed Oyster\* 6  
Cucumber & Honey Vinaigrette, Mint, Crispy Shallots

Chilled Artichoke 22  
Gribiche & Mustard Vinaigrette

Shrimp or Crab Louie 26  
Iceberg Salad, Capers, Onion, Thousand Island Dressing

Bibb Lettuce Salad 14  
Shaved Red Onion, Sherry-Tarragon Vinaigrette

Clark's Wedge Salad 17  
Niman Ranch Bacon Lardons, Hardboiled Farm Egg,  
Red Onion, Point Reyes Blue, Buttermilk Dressing  
\* add Three Jumbo Cocktail Shrimp 12

Crudo Plate\* 24  
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive

Gulf Red Snapper Ceviche\* 24  
Golden Roe, Cucumber, Serrano, Cilantro

Tuna Carpaccio 24  
Olives, Capers, Garlic Aioli, Jalapeno, Sunflower Sprouts

Jumbo Shrimp Cocktail 24  
Horseradish, Buttered Saltines

Petit Fruits de Mer 95  
Oysters, Lobster, Prawns

Plateau de Fruits de Mer\* 160  
Oysters, Lobster, Prawns, Crab, Snapper Tartare

## ===== S A N D W I C H E S =====

*Served with choice of Shoestring Fries or Slaw*

Clark's BLT 18  
Toasted Homemade Pullman, Bacon, Sunflower Sprouts,  
Avocado, Espelette Aioli

Tuna Salad Sandwich 18  
Green Olive & Parsley Vinaigrette, Aioli, Sourdough

Pan Roasted Black Angus Hamburger\* 24  
Sauce Gribiche, Gruyere, House Baked Bun

## ===== C A V I A R   &   R O E =====

*Sustainable Caviars with Classic Accompaniments  
& Warm Cornmeal Blini\**

Black River Osetra Imperial, 50 g, Uruguay 260  
Russian Osetra, 30 g, Israel 148  
Golden Kaluga, 30 g, China 145  
Siberian Sturgeon, 30 g, Poland 135  
Classic White Sturgeon, 30 g, California 98

## ===== S P E C I A L T I E S =====

|                                                                |    |
|----------------------------------------------------------------|----|
| Grilled Spanish Octopus                                        | 25 |
| Green Olive, Fresno Chili, Bay Leaf Aioli, Croutons            |    |
| Oven Roasted Gulf Oysters*                                     | 22 |
| Bechamel, Spinach, Bacon, Sourdough Bread Crumbs               |    |
| Classic Steak Tartare*                                         | 25 |
| Farm Egg, Shoestring Fries, Dijonnaise                         |    |
| Wood Grilled Shrimp Toast                                      | 24 |
| Pea Tendrils, Shaved Celery, Harissa Aioli                     |    |
| Crab Cake*                                                     | 30 |
| Mache & Frisee Salad, Pickled Shallots, Hollandaise            |    |
| New England Clam Chowder                                       | 14 |
| Herbs, Bacon, Tabasco, Oyster Crackers                         |    |
| Lobster Roll                                                   | 41 |
| Drawn Butter, Bibb Lettuce, Fines Herbs, Lemon Aioli           |    |
| Grilled Cheese Egg in the Hole*                                | 22 |
| Gruyère, Farm Egg, Sofrito                                     |    |
| Kale & Goat Cheese Omelette                                    | 24 |
| Crispy Marble Potatoes, Hollandaise                            |    |
| Mussels & Clams                                                | 34 |
| White Wine, Chili Flake, Butter, Herbs, Wood-Charred Sourdough |    |
| Linguine with Clams Diablo                                     | 34 |
| White Wine, Cream, Jalapeno, Spicy Tomato Broth                |    |
| Chicken Breast Paillard                                        | 30 |
| Harissa Butter, Arugula, Fennel, Parmesan                      |    |
| Crispy Salmon                                                  | 46 |
| Stone Ground Grits, Sofrito, Lemon Zest                        |    |
| Clark's Cioppino                                               | 48 |
| Roasted Garlic Toast, Basil, Oregano                           |    |

## ===== C A T C H   O F   T H E   D A Y =====

*Served with Endive & Watercress Salad, Grilled Lemon, and choice of: Roasted Garlic & Herb Butter, Smoked Paprika Vinaigrette, Red Chimichurri or Salsa Verde*

|                                         |    |
|-----------------------------------------|----|
| Pan Seared Maine Scallops               | 44 |
| Grilled North Atlantic Spanish Mackerel | 36 |
| Grilled Whole Mediterranean Branzino    | 43 |
| Grilled Texas Redfish on the Half Shell | 39 |
| Alaskan Salmon a la Plancha             | 39 |
| Crispy Fried Gulf Brown Shrimp          | 38 |

## ===== A L A C A R T E =====

|                                                   |    |
|---------------------------------------------------|----|
| Scrambled Farm Eggs with Olive Oil & Chives       | 10 |
| Shells & Cheese with Lump Crab                    | 17 |
| Clark's Breadcrumbs, Fine Herbs                   |    |
| Grilled Tuscan Kale                               | 12 |
| Toasted Pine Nuts, Parmesan                       |    |
| Roasted Cauliflower                               | 12 |
| Golden Raisins, Fresno Chilies, Toasted Hazelnuts |    |
| Stone Ground Grits with Butter & Parm             | 10 |
| Shoestring Fries with Rosemary & Garlic           | 10 |
| Crispy Marbled Potatoes with Chimichurri          | 10 |

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

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===== D E S S E R T =====

|                                                                                                |    |
|------------------------------------------------------------------------------------------------|----|
| Key Lime Tart                                                                                  | 12 |
| Graham Cracker Crust, Torched Meringue,<br>Toasted Coconut                                     |    |
| Chocolate Cream Pie                                                                            | 13 |
| Vanilla Whipped Cream, Dark Chocolate Mousse, Oreo Crust                                       |    |
| Basque Cake                                                                                    | 13 |
| Cherry Preserves, Cream Cheese Ice Cream,<br>Marcona Almonds                                   |    |
| Salted Butterscotch Pot de Crème                                                               | 12 |
| Whipped Crème Fraîche, Oat Crumble                                                             |    |
| Affogato                                                                                       | 10 |
| Intelligentsia Espresso over Brandied Vanilla Ice Cream, Salted<br>Chocolate Shortbread Cookie |    |
| Scoop of Ice Cream or Sorbet                                                                   | 5  |

===== C O F F E E   &   T E A =====

|                       |   |
|-----------------------|---|
| Intelligentsia Coffee | 4 |
| Espresso              | 5 |
| Latte                 | 6 |
| Cappuccino            | 6 |
| Kilogram Hot Tea      | 8 |

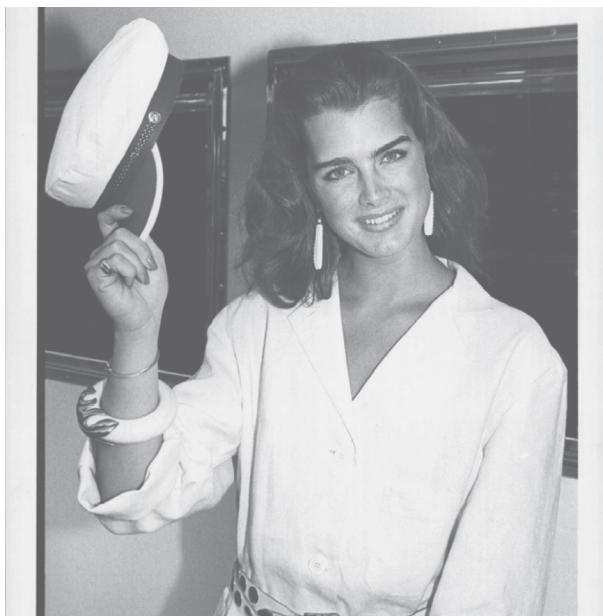
===== D E S S E R T   W I N E S =====

|                                                     |        |
|-----------------------------------------------------|--------|
| Rare Wine Co., Charleston Sercial,<br>Madiera, PORT | 18/136 |
| Kopke, Fine Ruby, Douro, PORT                       | 14/104 |
| Lefaurie-Peyraguey Sauternes,<br>Bordeaux, FRA '01  | 18/68  |

===== D E S S E R T   C O C K T A I L S =====

|                                                                                      |    |
|--------------------------------------------------------------------------------------|----|
| Night in Puebla                                                                      | 18 |
| Rey Campero Espadin, Tempus Fugit Cacao & Moka, Ancho<br>Reyes, Espresso, Chile Salt |    |

===== LUNCH =====



===== HAPPY HOUR =====

Happy Hour  
Bar & Lounge  
Monday - Friday 3 to 5pm

Half Priced Burgers  
Half Priced Martinis  
50¢ off Oysters  
\$5 Oyster Shooters

===== LAUNCHED 2023 =====