

===== OYSTERS =====

*Served with Fresh Horseradish, Cocktail Sauce,
Mignonette, Saltines, Lemon.**

4 EACH

Fleur du Mer
New Brunswick

Pemaquid
Maine

Fire Lake
Prince Edward Island

Moonlight Bay
Massachusetts

Lady Chatterley
Prince Edward Island

Sunken Meadow
Massachusetts

Summerside
Prince Edward Island

Sherwood Island
Connecticut

Dodge Cove
Maine

Aquidneck
Rhode Island

Mere Point
Maine

Little Moon
Louisiana

===== COLD BAR =====

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

Bibb & Watercress Salad 14
Tarragon, Red Onion, Sherry Vinaigrette

Clark's Wedge Salad 17
Niman Lardons, Hardboiled Farm Egg, Red Onion
Point Reyes Blue Cheese, Buttermilk Ranch Dressing

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

Bluefin Tuna Carpaccio* 26
Olives, Capers, Garlic Aioli, Jalapeño, Sunflower Sprouts

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

Red Snapper Ceviche* 24
Golden Tobiko Roe, Cucumber, Serrano, Cilantro

Jumbo Shrimp Cocktail 24
Horseradish, Seasoned Saltines

Classic Steak Tartare* 25
Dijonaisse, Herb Salad, Oak Grilled Toast

Petite Fruits de Mer* 95
Oysters, Lobster, Prawns

Plateau de Fruits de Mer* 160
Oysters, Lobster, Clams, Prawns, Crab, Mussels

===== CAVIAR =====

Sustainable Caviars with Classic
Accompaniments & Warm Cornmeal Blini**

Black River Osetra Imperial, 50 g, Uruguay 250

Russian Osetra, 30 g, Israel 150

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 =====

New England Clam Chowder	14
Herbs, Chervil, Bacon, Tabasco, Oyster Crackers	
Heirloom Tomato & Cucumber Salad	17
House-Made Ricotta, Jalapeños, Mint	
Oak Grilled Spanish Octopus	22
Olives, Fresno Chiles, Bay Leaf Aioli, Torn Sourdough Croutons	
Pan Roasted Black Angus Hamburger*	24
Sauce Gribiche & Gruyere with Clark's Fries or Slaw	
Lobster Roll	39
Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw	
Oven Roasted Gulf Oysters*	22
Bechamel, Spinach, Bacon, Sourdough Bread Crumbs	
Wood Grilled Shrimp Toast*	24
Pea Tendrils, Shaved Celery, Harissa Aioli	
Crab Cake*	32
Watercress & Frisee Salad, Pickled Shallots, Hollandaise	
Wood Grilled New York Strip Steak	52
Red Chimichurri, Caramelized Onion, Oregano	
Mussels & Clams in White Wine & Herbs	34
Wood-Charred Sourdough	
Linguine with Clams	34
White Wine, Cream, Lemon with Kale & Hazelnut Pesto	
Crispy Snapper	42
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 Salsa Verde, Red Chimichurri, Roasted
Garlic & Herb Butter or Smoked Paprika Vinaigrette

Pan Seared Gulf Scamp Grouper	42
Pan Seared Alaskan Halibut	43
Pan Seared Hokkaido Scallops	46
Grilled Gulf Redfish on the Halfshell	39
Grilled Whole Spanish Branzino	45

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

Shells & Cheese with Lump Crab	17
Oak Grilled Tuscan Kale	12
Toasted Pine Nuts, Parmesan, Chile Flakes	
Roasted Cauliflower	12
Hazelnuts, Golden Raisins, Fresno Chiles	
Oak Grilled Asparagus	12
Bagna Cauda, Toasted Almonds	
Stone Ground Grits with Parmesan	10
Crispy Marble Potatoes with Chimichurri	10
Hand Cut Clark's Fries with Rosemary	10
Grilled Cheese with Sofrito	15

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

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

Basque Cake	14
Cherry Preserves, Cream Cheese Ice Cream, Marcona Almonds	
Key Lime Tart	13
Graham Cracker Crust, Torched Meringue, Toasted Coconut	
Dark Chocolate Mousse	13
Candied Peanuts & Whipped Cream	
Affogato	11
Intelligentsia Espresso over Brandied Vanilla Bean Ice Cream, Salted Shortbread Cookie	
Scoop of Ice Cream or Sorbet	6

===== C O F F E E & T E A =====

Intelligentsia Coffee	5
Espresso	5
Cappuccino	6
Latte	6
Kilogram Hot Tea	6

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

Valdespino Sherry Fino 'Inocente'	10
Andalucia, SPA	
Niepoort LBV '18 Port, Douro, POR	12
Rare Wine Co. Sercial, Madeira, POR	14
Baumard Quarts de Chaume Grand Cru,	16
Loire, FRA	
Royal Tokaji Aszú 5 Puttonyos Red Label '17 Furmint, HU	30

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

Espresso Martini	20
Texas vodka, Tempus Fugit Cacao & Moca, Intelligentsia Espresso	
Banana Alexander	17
Park VSOP Cognac, Banane du Bresil, Crème de Cacao, Walnut, Nutmeg, Cream	

