

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

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

Dixon Point
New Brunswick

Osterville
Massachusetts

Beausoleil
New Brunswick

Murder Point
Alabama

Island Pearl
Prince Edward Island

Little Moon
Louisiana

Summer Love
Prince Edward Island

Blackjack Point
Texas

Norumbega
Maine

Mermaid Tears
Texas

===== C O L D B A R =====

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

Chilled Artichoke 22
Gribiche & Mustard Vinaigrette

Shrimp or Dungeness Crab Louie 26/30
Iceberg Salad, Capers, Onion, Thousand Island Dressing

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

Gulf Red Snapper Ceviche* 24
Cucumber, Serrano, Cilantro

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

Jumbo Shrimp Cocktail 24
Horseradish, Buttered Saltines

Classic Steak Tartare* 25
Farm Egg, Shoestring Fries, Dijonnaise

Petit Fruits de Mer 95
Oysters, Lobster, Prawns

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

===== S O U P S & S A L A D S =====

New England Clam Chowder 14
Herbs, Bacon, Tabasco, Oyster Crackers

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

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

===== 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

SPECIALTIES

Oak Grilled Spanish Octopus	25
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	41
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*	30
Watercress & Frisee Salad, Pickled Shallots, Hollandaise	
Oak Grilled Prime Filet	58
Potato Latkes, Caviar Cream, Carmalized Shallot	
Chicken Breast Paillard	30
Harissa Butter, Arugula, Fennel, Parmesan	
Mussels & Clams	36
White Wine, Chili Flake, Butter, Herbs, Wood-Charred Sourdough	
Linguine with Clams Diablo	35
White Wine, Cream, Jalapeno, Spicy Tomato Broth	
Crispy Snapper	42
Stone Ground Grits, Sofrito, Lemon Zest	
Clark's Cioppino	48
Roasted Garlic Toast, Basil, Oregano	

CATCH OF THE DAY

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

Pan Seared Blackened Pacific Swordfish	40
Pan Seared Maine Scallops	45
Pan Roasted Gulf Golden Tilefish	42
Oak Grilled Texas Redfish on the Half Shell	39
Oak Grilled Whole Mediterranean Branzino	45
Crispy Fried Gulf Brown Shrimp	39

A LA CARTE

Shells & Cheese with Lump Crab	17
Clark's Breadcrumbs, Fines Herbs	
Oak Grilled Tuscan Kale	12
Toasted Pine Nuts, Parmesan, Chile Flakes	
Roasted Cauliflower	12
Hazelnuts, Golden Raisins, Fresno Chiles	
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 =====

Key Lime Tart	12
Graham Cracker Crust, Torched Meringue, Toasted Coconut	
Chocolate Cream Pie	13
Vanilla Whipped Cream, Dark Chocolate Mousse, Oreo Crust	
Basque Cake	13
Cherry Preserves, Cream Cheese Ice Cream, Marcona Almonds	
Salted Butterscotch Pot de Crème	12
Whipped Crème Fraîche, Oat Crumble	
Affogato	10
Intelligentsia Espresso over Brandied Vanilla Ice Cream, Salted 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, Madiera, PORT (500ML)	18/136
Teutonic ‘Candied Mushroom’ <Crow Valley> Willamette Valley, OR (750ML)	13/ 120
Kopke, Fine Ruby, Douro, PORT (500ML)	14/104

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

Strawberry Blonde	17
1876 Vodka, Lemon, Mint, Strawberry Sorbet	

