

===== OYSTERS & CLAMS =====

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

Black Magic
Prince Edward Island

Manan Point
Maine

Sand Dune
Prince Edward Island

East Beach Blonde
Rhode Island

Sweet Red
Prince Edward Island

Admiral
Alabama

Eel Lake
Nova Scotia

Little Moon
Louisiana

Dodge Cove
Maine

Matagorda Pearls
Texas

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

Petit Fruits de Mer* 95
Oysters, Lobster, Prawns

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

Chilled Artichoke 22
Gribiche & Mustard Vinaigrette

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

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

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

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

Jumbo Shrimp Cocktail 24
Horseradish, Buttered Saltines

Shrimp or Dungeness Crab Louie 26/30
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

===== 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, Applewood Smoked
Bacon, Sunflower Sprouts, Avocado, Espelette Pepper Aioli

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

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

Fried Oyster Loaf 26
Casamentos Style

===== 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 =====

New England Clam Chowder	14
Herbs, Bacon, Tabasco, Oyster Crackers	
Grilled Spanish Octopus	25
Green Olive, Fresno Chili, Bay Leaf Aioli, Croutons	
Oven Roasted Gulf Oysters*	22
Bechamel, Spinach, Bacon, Sourdough Bread Crumbs	
Crab Cake*	30
Watercress & Frisee Salad, Pickled Shallots, Hollandaise	
Lobster Roll	41
Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw	
Grilled Cheese Egg in the Hole*	22
Gruyere, Farm Egg, Sofrito	
Kale & Goat Cheese Omelette	24
Crispy Marble Potatoes, Hollandaise	
Banana & Blueberry Pancakes	18
Niman Ranch Bacon Lardons, Whipped Cream	
Wood Grilled Shrimp Toast	24
Pea Tendrils, Shaved Celery, Harissa Aioli	
Mussels & Clams	36
White Wine, Chili Flake, Butter, Herbs, Wood-Charred Sourdough	
Chicken Breast Paillard	30
Harissa Butter, Arugula, Fennel, Parmesan	
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.*

Seared Atlantic Skate Wing a la Plancha	39
Pan Seared Maine Scallops	44
Pan Roasted Gulf Coast Barrel Fish	40
Oak Grilled Texas Redfish on the Half Shell	39
Oak Grilled Whole Mediterranean Branzino	45
Crispy Fried Gulf Brown Shrimp	39

===== 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

===== P A S T R I E S =====

Cinnamon Crumble Muffin	5
Chocolate Chip Cookie	5
Coconut Cream Brioche Bun	7
Cinnamon Roll	5

* 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

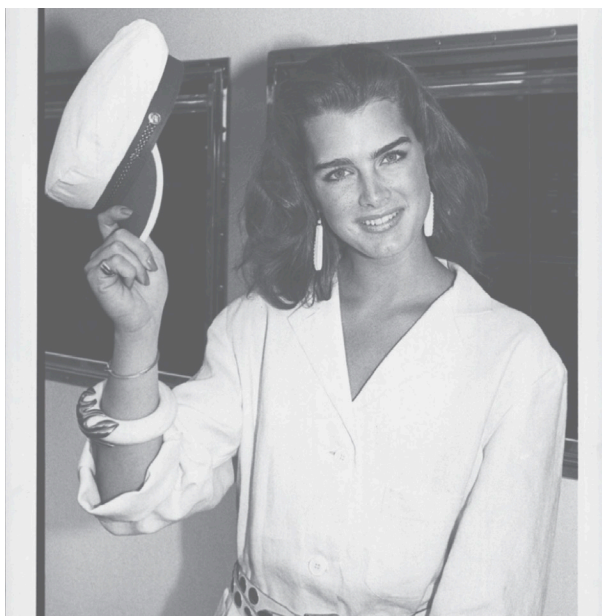
===== D E S S E R T W I N E =====

Rare Wine Co., Charleston Sercial,	18/136
Madiera, PORT (500ML)	
Teutonic ‘Candied Mushroom’	13/ 120
<Crow Valley> Willamette Valley, OR (750ML)	
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	

BRUNCH



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
