

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

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

4 EACH

Chebooktook

New Brunswick

Shiny Sea

Prince Edward Island

Glacier Bay

New Brunswick

Tiny Dancer

Maine

Deep Cove

Prince Edward Island

Edgewater

Massachusetts

Irish Point

Prince Edward Island

Great White

Massachusetts

Raspberry Point

Prince Edward Island

Three Bay

Massachusetts

Sand Dune

Prince Edward Island

Beavertail

Rhode Island

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

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 / 34

Iceberg Luttuce, 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

===== C A V I A R =====

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	
Wood Grilled Shrimp Toast	24
Pea Tendrils, Shaved Celery, Harissa Aioli	
Mussels & Clams in White Wine & Herbs	34
Wood-Charred Sourdough	
Lobster Roll	39
Lemon Mayo, Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw	
Caramelized Onion, Chèvre & Kale Quiche	19
Watercress & Frisee Salad, Clark's Salsa Verde	
Pan Roasted Black Angus Hamburger*	24
Sauce Gribiche & Gruyere with Clark's Fries or Slaw	
Toasted Pullman BLT	18
Niman Ranch Bacon, Tomato, Butter Lettuce, Sunflower Sprouts, Avocado & d'Espelette Aioli	
Grilled Cheese Egg in the Hole*	22
Watercress & Endive Salad, Sofrito	
Grilled Kale & Goat Cheese Omelette	24
Crispy Marble Potatoes & Red Chimichurri, Hollandaise	
Crab Cake	32
Mache & Frisee Salad, Pickled Shallots, Hollandaise	
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 Florida Gulf Scamp Grouper	44
Pan Seared Barnegat Light Scallops	45
Grilled Gulf Redfish on the Halfshell	39
Grilled Whole Spanish Branzino	43
Grilled Atlantic Mahi-Mahi	44

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

Crispy Bacon	9
Scrambled Farm Eggs*	10
With Olive Oil & Chives	
Banana & Blueberry Pancakes	16
Bacon Lardons, Whipped Crème Fraiche	
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
Clark's Fries with Garlic & Rosemary	10

* Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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

Basque Cake	14
Peach Preserves, Cream Cheese Ice Cream, Marcona Almonds	
Key Lime Tart	13
Graham Cracker Crust, Torched Meringue, Toasted Coconut	
Dark Chocolate Mousse	13
Candied Pistachios, Raspberries, Whipped Crème Fraiche	
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, SPAIN	
Kopke LBV ‘18 Port, Douro, PORTUGAL	12
Rare Wine Co. Sercial, Madeira, PORTUGAL	14
Kracher Auslese, Burgenland, AUSTRIA	18
Tokaji Aszú 5 Puttonyos Furmint, HUNGARY	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	

