

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

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

Acadian Pearl  
New Brunswick

Poseidon  
Massachusetts

Sarah's Shore  
Prince Edward Island

Aquidneck  
Rhode Island

Sweet Red  
Prince Edward Island

Murder Point  
Alabama

Foxley River  
Prince Edward Island

Navy Cove  
Alabama

Greenpoint Gems  
Massachusetts

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 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

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## SPECIALTIES

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|-------------------------------------------------------------------|----|
| 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          |    |
| Wood Fired New York Strip                                         | 54 |
| Red Chimichurri, Caramelized Onion, Oregano                       |    |
| Chicken Breast Paillard                                           | 30 |
| Harissa Butter, Arugula, Fennel, Parmesan                         |    |
| Mussels & Clams                                                   | 36 |
| White Wine, Chili Flake, Butter, Herbs,<br>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                              |    |

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## CATCH OF THE DAY

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*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 |
| Pan Roasted Golden Spotted Tilefish         | 42 |
| Oak Grilled Wild Cobia                      | 42 |
| Oak Grilled Texas Redfish on the Half Shell | 39 |
| Oak Grilled Whole Mediterranean Branzino    | 45 |
| Crispy Fried Gulf Brown Shrimp              | 39 |

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## A LA CARTE

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|-------------------------------------------|----|
| 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 |

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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 |    |
| Honey Cake Baba Rhum                                                                           | 12 |
| Blueberry Preserve, Lime, Sweet Corn Ice Cream                                                 |    |
| 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      | 18/136 |
| Madiera PT (500ML)                    |        |
| Huet < Clos Le Mont > MOELLEUX        | 18/136 |
| Vouvray, Loire Valley, FR '23 (750ML) |        |
| Kopke, Fine Ruby Douro PT (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 |    |

