

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

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

Beusoleil
New Brunswick

Schoodic
Maine

Chebooktook
New Brunswick

Poseidon
Massachusetts

Colville Bay
Prince Edward Island

Admiral
Alabama

Savage Blonde
Prince Edward Island

Little Moon
Louisiana

Eel Lake
Nova Scotia

Matagorda Pearl
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

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
* add Three Jumbo Cocktail Shrimp 12

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

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

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

Jumbo Shrimp Cocktail 24
Horseradish, Buttered Saltines

Petit Fruits de Mer 95
Oysters, Lobster, Prawns

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

===== 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, Bacon, Sunflower Sprouts,
Avocado, Espelette 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 =====

Grilled Spanish Octopus	25
Green Olive, Fresno Chili, Bay Leaf Aioli, Croutons	
Oven Roasted Gulf Oysters*	22
Bechamel, Spinach, Bacon, Sourdough Bread Crumbs	
Classic Steak Tartare*	25
Farm Egg, Shoestring Fries, Dijonnaise	
Wood Grilled Shrimp Toast	24
Pea Tendrils, Shaved Celery, Harissa Aioli	
Crab Cake*	30
Watercress & Frisee Salad, Pickled Shallots, Hollandaise	
New England Clam Chowder	14
Herbs, Bacon, Tabasco, Oyster Crackers	
Lobster Roll	41
Drawn Butter, Bibb Lettuce, Fines Herbs, Lemon Aioli	
Grilled Cheese Egg in the Hole*	22
Gruyère, Farm Egg, Sofrito	
Kale & Goat Cheese Omelette	24
Crispy Marble Potatoes, Hollandaise	
Mussels & Clams	36
White Wine, Chili Flake, Butter, Herbs, Wood-Charred Sourdough	
Linguine with Clams Diablo	34
White Wine, Cream, Jalapeno, Spicy Tomato Broth	
Chicken Breast Paillard	30
Harissa Butter, Arugula, Fennel, Parmesan	
Crispy Snapper	46
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: Roasted Garlic & Herb Butter, Smoked Paprika Vinaigrette, Red Chimichurri or Salsa Verde

Pan Seared Maine Scallops	44
Oak Grilled Pacific Wahoo	38
Oak Grilled Texas Redfish on the Half Shell	39
Oak Grilled Whole Mediterranean Branzino	45
Crispy Fried Gulf Brown Shrimp	39
Crispy Skin Santa Barbara Rockfish	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

* 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	
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

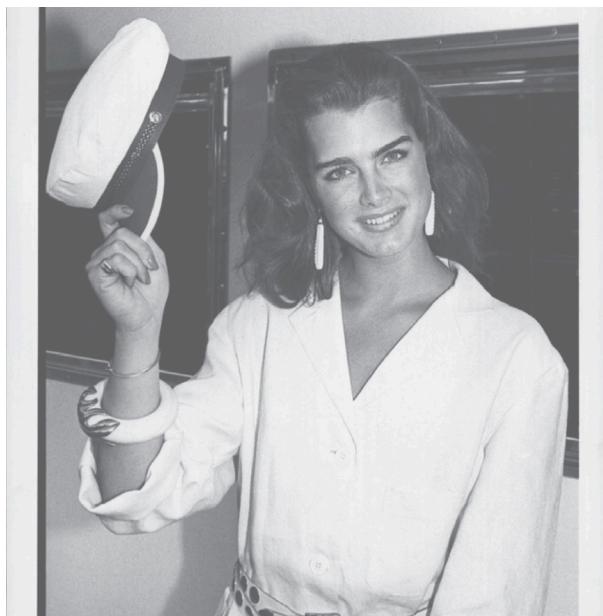
===== D E S S E R T W I N E S =====

Rare Wine Co., Charleston Sercial,	18/136
Madiera, PORT (500ML)	
Huet < Clos Le Mont > MOELLEUX	18/136
Vouvray, Loire Valley, FR '23 (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	

===== LUNCH =====



===== 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 =====