

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

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

Acadian King

New Brunswick

Dukes

North Carolina

Glacier Bay

New Brunswick

Little Moon

Louisiana

Opus

New Brunswick

Blackjack Point

Texas

Island Pearl

Prince Edward Island

Matagorda Pearls

Texas

Fisher's Island

New York

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

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	36
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 Roasted Gulf Golden Tilefish	40
Pan Seared Maine Scallops	44
Oak Grilled Texas Redfish on the Half Shell	39
Oak Grilled Whole Mediterranean Branzino	45
Crispy Fried Gulf Brown Shrimp	39
Seared Texas Gulf Flounder a la Plancha	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	
Charred Eggplant	12
Bagna Cauda, Breadcrumbs, Lemon	
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	
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

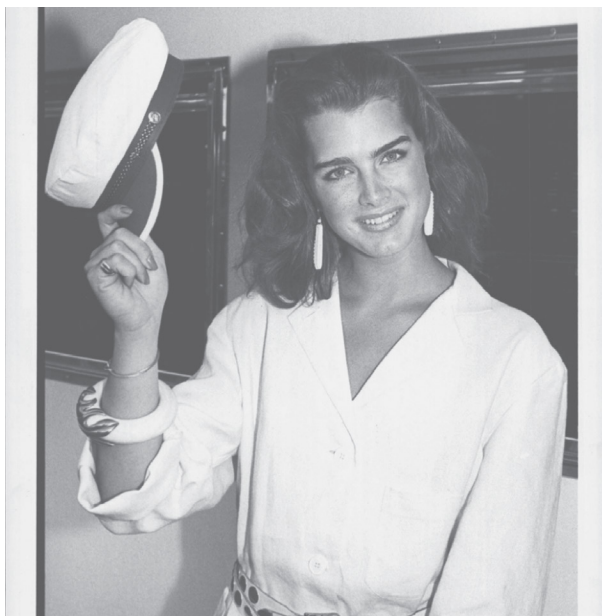
===== D E S S E R T W I N E S =====

Rare Wine Co., Charleston Sercial, Madiera, PORT (750ML)	18/136
Huet < Clos Le Mont > MOELLEUX Vouvray, Loire Valley, FR '23 (750ML)	18/136
Kopke, Fine Ruby, Douro, PORT (750ML)	14/104

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

Espresso Martini	20
Deep Eddy Vodka, Tempus Fugit Cacao & Moka, Intelligentsia Espresso	

===== L U N C H =====



===== H A P P Y H O U R =====

Happy Hour
Bar & Lounge
Monday - Friday 3 to 5pm

Half Priced Burgers
Half Priced Martinis
50¢ off Oysters
\$5 Oyster Shooters

===== L A U N C H E D 2 0 2 3 =====