

===== 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

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

===== S P E C I A L T I E S =====

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, Wood-Charred Sourdough	
Linguine with Clams Diablo	36
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	

===== 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 Texas Gulf Flounder	39
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
Crispy Skin North Atlantic John Dory a la Plancha	44

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

Shells & Cheese with Lump Crab	17
Clark's Breadcrumbs, Fines Herbs	
Oak Grilled Tuscan Kale	12
Toasted Pine Nuts, Parmesan, Chile Flakes	
Charred Eggplant	12
Bagna Cauda, Breadcrumbs, Lemon	
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

* 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	18/136
Madiera PT (750ML)	
Huet < Clos Le Mont > MOELLEUX	18/136
Vouvray, Loire Valley, FR '23 (750ML)	
Kopke, Fine Ruby Douro PT (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	

