

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

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

Pickle Point
Prince Edward Island

Washburn
Massachusetts

Blackstone
Maine

Wellfleet
Massachusetts

Long Reach
Maine

Duxbury
Massachusetts

Great White
Massachusetts

Quonnie Rock
Rhode Island

Moonakiss
Massachusetts

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

SPECIALTIES

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	

CATCH OF THE DAY

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 Pacific Amberjack	40
Pan Roasted Texas Redfish on the Half Shell	39
Crispy Fried Gulf Brown Shrimp	39
Seared Atlantic John Dory a la Plancha	42

A LA CARTE

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	
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

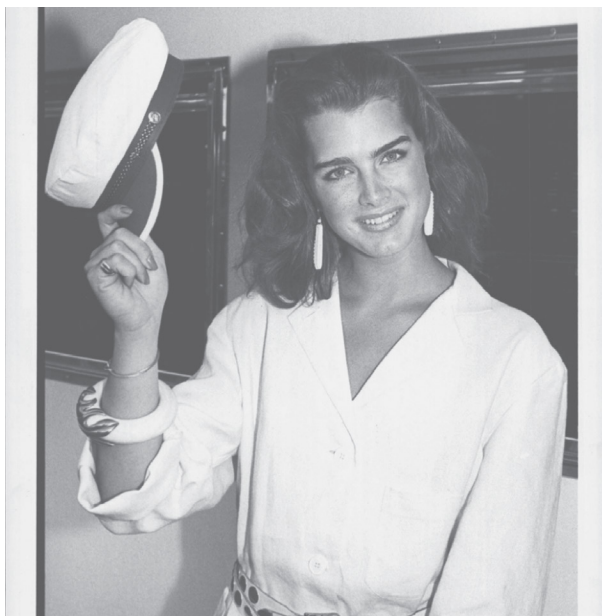
===== D E S S E R T W I N E S =====

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 =====

Smoky Harvest	20
Horchata, Lunazul Blanco Tequila, Rey Campero Espadin Mezcal, Orange, Egg White	

===== 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 =====