
O Y S T E R S

Served with Fresh Horseradish, Cocktail Sauce,
Mignonette, Saltines, Lemon. \$4.50 per Oyster

Kusshi
British Columbia

Malpeque
Prince Edward Island

Forest Creek
Washington

Beausoleil
New Brunswick

Ichiban
Washington

Sex on the Bay
New Brunswick

Shigoku
Washington

Village Bay
New Brunswick

C O L D B A R

Crudo Plate * 29
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive

Gulf Red Snapper Ceviche * 25
Golden Roe, Cucumber, Serrano, Cilantro

Classic Steak Tartare * 29
Farm Egg, Grilled Sourdough, Dijonnaise

Jumbo Shrimp Cocktail 28
Horseradish, Buttered Saltines

Shrimp or Crab Louie 32
Iceberg Salad, Capers, Onion, Thousand Island Dressing

Bibb Lettuce Salad 16
Shaved Red Onion, Sherry-Tarragon Vinaigrette

Clark's Wedge Salad 22
Bacon Lardons, Hard boiled Egg, Red Onion
Point Reyes Blue, Buttermilk Ranch
* add Three Jumbo Cocktail Shrimp 12

Petit Fruits de Mer* 105
Oysters, Lobster, Prawns, Crab

Plateau de Fruits de Mer * 175
Oysters, Lobster, Prawns, Mussels, Red Snapper Ceviche

S A N D W I C H E S

Served with choice of Shoestring Fries or Slaw

Clark's BLT 24
Toasted Pullman, Applewood Smoked Bacon
Alfalfa Sprouts, Avocado, Espelette Pepper Aioli

Tuna Salad Sandwich 24
Green Olive & Parsley Vinaigrette, Aioli, Sourdough

Pan Roasted Black Angus Hamburger 26
Sauce Gribiche, Gruyere, House Baked Bun

C A V I A R & R O E

Sustainable Caviars with Classic Accompaniments
& Warm Cornmeal Blini

Classic Clark's White Sturgeon, 30g, California	110
Siberian Sturgeon, 30g, Poland	130
Kaluga, 30g, Qiandao Lake	150
Russian Osetra, 30g, Israel	160

+ The following major food allergens are used as ingredients:
milk, eggs, fish, crustacean shellfish, tree nuts, wheat & soy.

S P E C I A L T I E S

New England Clam Chowder	15 cup
Herbs, Bacon, Tabasco, Oyster Crackers	
Little Annie's Chili	17 bowl
Cornbread Croutons, Sour Cream, Cheddar	
Grilled Spanish Octopus	25
Green Olive, Fresno Chili, Bay Leaf Aioli, Croutons	
Chargrilled Louisiana Oysters	24
Creole Butter, Parmesan, Oven Roasted Sourdough	
Crab Cake *	32
Watercress & Frisee Salad, Pickled Shallots, Hollandaise	
Lobster Roll	46
Drawn Butter, Bibb Lettuce, Fines Herbs, Lemon Aioli	
Grilled Cheese Egg in the Hole	16
Gruyere, Farm Egg, Sofrito	
Kale & Goat Cheese Omelette	22
Crispy Marble Potatoes, Hollandaise	
Mussels & Clams	37
Grilled Sourdough, White Wine, Chili Flake, Butter	
Chicken Breast Paillard	34
Harissa Butter, Arugula, Fennel, Celery, Parmesan	
Linguine & Clams	39
Herbs, Jalapeño, Cream & White Wine	
Crispy Red Snapper	48
Stone Ground Grits, Sofrito, Lemon Zest	
Clark's Cioppino	55
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 New Bedford Scallops	46
Whole Grilled Mediterranean Branzino	50
Grilled Blackened Atlantic Swordfish	46
Pan Roasted Alaskan Halibut	46

A L A C A R T E -

Scrambled Farm Eggs with Olive Oil & Chives	10
Shells & Cheese with Lump Crab	19
Clark's Breadcrumbs, Fine Herbs	
Grilled Broccolini	15
Chilie Crunch, Lemon Parmesan Aioli	
Grilled Tuscan Kale	15
Toasted Pine Nuts, Parmesan	
Roasted Cauliflower	15
Golden Raisins, Fresno Chilies, Toasted Hazelnuts	
Shoestring Fries with Rosemary & Garlic	14
Crispy Marbled Potatoes with Chimichurri	14
Stone Ground Grits with Butter & Parm	12

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

B E V E R A G E S

Iced Black Tea	5	Acqua Panna	12
Intelligentsia Coffee	4	San Pellegrino	12
Espresso	5	Richard's Rainwater	6
Cappuccino	6	Mexican Coke	5
Latte	6	Diet Coke	5
Killogram Hot Tea	6	Blueberry Lemonade	6

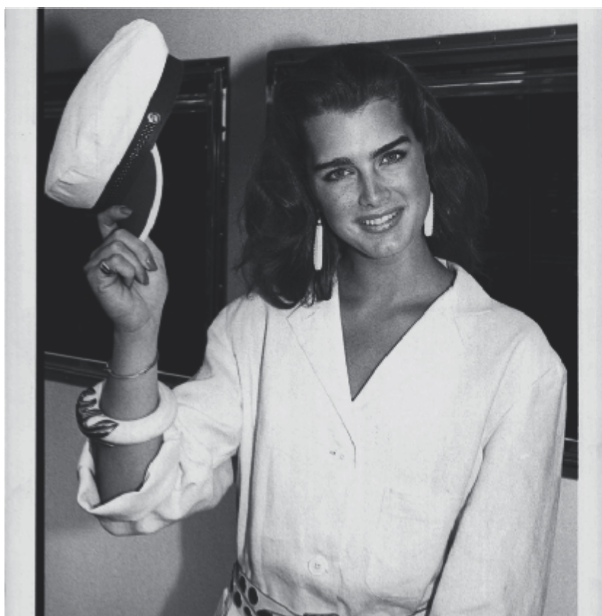
D E S S E R T

Key Lime Tart	15
Housemade Graham, Torched Meringue, Blueberry Compote	
Butterscotch Pot de Crème	15
Salted Shortbread, Whipped Crème Fraiche	
Basque Cake	15
Cream Cheese Ice Cream, Marcona Almonds, Brandied Cherries	
Flourless Chocolate Torte	15
Caramel, Pistachio Crumble, Vanilla Ice Cream	
Scoop of Ice Cream or Sorbet	9

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

Niepoort LBV Port Oporto, POR	15
Chambers Rosewood Muscat Rutherglen AUS	15
Royal Tokaji Late Harvest 2018, HUNG	15
Broadbent 10 yr. Malmsey, Madeira, POR	16
Isole e Olena Vin Salto, ITALY	28

LUNCH



HAPPY HOUR

Happy Hour
Monday - Friday 3 to 5pm

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

LAUNCHED 2018
