
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

Kumamoto
Washington

Village Bay
New Brunswick

C O L D B A R

Shrimp or Crab Louie Iceberg, Capers, Red Onion, Thousand Island Dressing	32
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	29
Gulf Red Snapper Ceviche* Golden Roe, Cucumber, Serrano, Cilantro	25
Jumbo Shrimp Cocktail Horseradish, Buttered Saltines	28
Classic Steak Tartare* Farm Egg, Grilled Sourdough, Dijonnaise	29
Petits Fruits de Mer* Oysters, Lobster, Prawns	105
Plateau de Fruits de Mer* Oysters, Lobster, Prawns, Mussels, Red Snapper Ceviche	175

S O U P S & S A L A D S

New England Clam Chowder Herbs, Bacon, Tabasco, Oyster Crackers	15 cup
Little Annie's Chili Cornbread Croutons, Sour Cream, Cheddar	17 bowl
Clark's Wedge Salad Bacon Lardons, Hard-boiled Egg, Red Onion, Point Reyes Blue, Buttermilk Ranch * add Three Jumbo Cocktail Shrimp	22
Bibb Lettuce Salad Shaved Red Onion, Sherry-Tarragon Vinaigrette	16

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.

SPECIALTIES

Grilled Spanish Octopus Olives, Fresno Chiles, Bay Leaf Aioli, Torn Sourdough Croutons	25
Chargrilled Louisiana Oysters Creole Butter, Parmesan, Oven Roasted Sourdough	24
Crab Cake* Watercress & Frisée Salad, Pickled Shallots, Hollandaise	32
Lobster Roll Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw	45
Pan Roasted Black Angus Hamburger* Sauce Gribiche & Gruyere with Clark's Fries or Slaw	26
Mussels & Clams Grilled Sourdough, White Wine, Chili Flake, Butter	37
Linguine & Clams Herbs, Jalapeño, Cream & White Wine	39
Chicken Breast Paillard Harissa Butter, Arugula, Fennel, Celery, Parmesan	34
Crispy Red Snapper Stone Ground Grits, Sofrito, Lemon Zest	48
Clark's Cioppino Roasted Garlic Toast, Basil, Oregano	55

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 New Bedford Scallops	49
Whole Grilled Mediterranean Branzino	50
Pan Seared Florida Red Grouper	46
Atlantic Grilled Swordfish	46
Pan Roasted Chilean Sea Bass	51

A LA CARTE

Shells & Cheese with Lump Crab Clark's Breadcrumbs, Fines Herbes	19
Grilled Tuscan Kale Toasted Pine Nuts, Parmesan	15
Grilled Broccolini Chile Crunch, Lemon Parmesan Aioli	15
Roasted Cauliflower Hazelnuts, Golden Raisins, Fresno Chiles	15
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

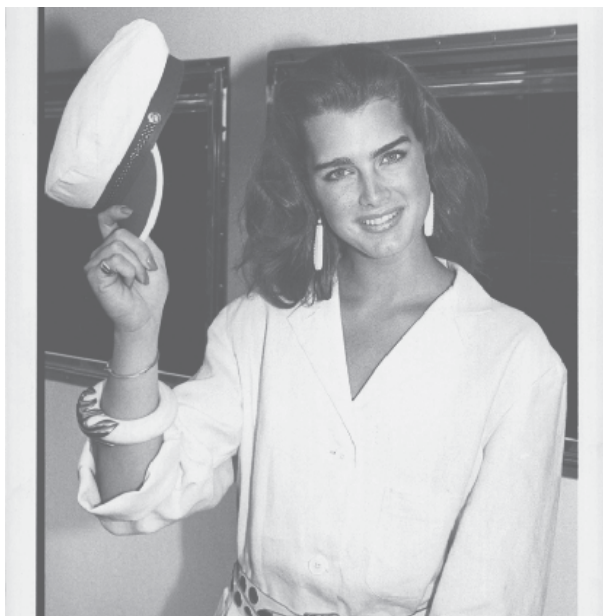
D E S S E R T

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

===== D I N N E R =====



===== L A U N C H E D 2 0 1 8 =====

Happy Hour
Monday - Friday 3pm to 5pm

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