

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

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

Cadillac Maine	Fishers Island New York
Channel Rock Massachusetts	Murder Point Alabama
Duxbury Massachusetts	Point Aux Pin Alabama
South Bay Blonde Massachusetts	Little Moon Louisiana
Sea Kist Rhode Island	Blackjack Point Texas

===== C O L D B A R =====

Dressed Oyster*	6
<i>Cucumber & Honey Vinaigrette, Mint, Crispy Shallots</i>	
Chilled Artichoke	22
<i>Gribiche & Mustard Vinaigrette</i>	
Shrimp or Dungeness Crab Louie	26/30
<i>Iceberg Salad, Capers, Onion, Thousand Island Dressing</i>	
Crudo Plate*	24
<i>Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive</i>	
Gulf Red Snapper Ceviche*	24
<i>Cucumber, Serrano, Cilantro</i>	
Tuna Carpaccio*	24
<i>Olives, Capers, Garlic Aioli, Jalapeno, Sunflower Sprouts</i>	
Jumbo Shrimp Cocktail	24
<i>Horseradish, Buttered Saltines</i>	
Classic Steak Tartare*	25
<i>Farm Egg, Shoestring Fries, Dijonnaise</i>	
Petit Fruits de Mer*	95
<i>Oysters, Lobster, Prawns</i>	
Plateau de Fruits de Mer*	160
<i>Oysters, Lobster, Prawns, Crab, Snapper Tartare</i>	

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

New England Clam Chowder	14
<i>Herbs, Bacon, Tabasco, Oyster Crackers</i>	
Clark's Wedge Salad	17
<i>Niman Ranch Bacon Lardons, Hardboiled Farm Egg, Red Onion, Point Reyes Blue, Buttermilk Dressing</i>	
* add Three Jumbo Cocktail Shrimp	12
Bibb Lettuce Salad	14
<i>Shaved Red Onion, Sherry-Tarragon Vinaigrette</i>	

===== 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

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	

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
Crispy Skin Gulf Tilefish	40
Pan Roasted Gulf Barrelfish	40
Oak Grilled Texas Redfish on the Half Shell	39
Oak Grilled Whole Mediterranean Branzino	45
Crispy Fried Gulf Brown Shrimp	39

A LA CARTE

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
<i>Graham Cracker Crust, Torched Meringue, Toasted Coconut</i>	
Chocolate Cream Pie	13
<i>Vanilla Whipped Cream, Dark Chocolate Mousse, Oreo Crust</i>	
Basque Cake	13
<i>Cherry Preserves, Cream Cheese Ice Cream, Marcona Almonds</i>	
Salted Butterscotch Pot de Crème	12
<i>Whipped Crème Fraîche, Oat Crumble</i>	
Affogato	10
<i>Intelligentsia Espresso over Brandied Vanilla Ice Cream, Salted Chocolate Shortbread Cookie</i>	
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
<i>Madiera PT (750ML)</i>	
Huet < Clos Le Mont > MOELLEUX	18/136
<i>Vouvray, Loire Valley, FR '23 (750ML)</i>	
Kopke, Fine Ruby Douro PT	14/104
<i>(750ML)</i>	

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

Smoky Harvest	20
<i>Horchata, Lunazul Blanco Tequila, Rey Campero Espadin Mezcal, Orange, Egg White</i>	

