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OYSTERS

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*Served with Fresh Horseradish, Cocktail Sauce,  
Mignonette, Saltines, Lemon.\**

4 EACH

Honey Moon New Brunswick	Little Beaches Maine
Sex on the Bay New Brunswick	Blish Point Massachusetts
East Cape Prince Edward Island	Great White Massachusetts
Shiny Sea Prince Edward Island	Little Moon Louisiana

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COLD BAR

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Dressed Oyster* Cucumber & Honey Vinaigrette, Mint, Crispy Shallots	6
Bibb & Watercress Salad Tarragon, Red Onion, Sherry Vinaigrette	14
Clark's Wedge Salad Niman Lardons, Hardboiled Farm Egg, Red Onion Point Reyes Blue Cheese, Buttermilk Ranch Dressing	17
Shrimp or Dungeness Crab Louie Salad Iceberg Luttuce, Capers, Herbs, Thousand Island Dressing	26 / 34
Bluefin Tuna Carpaccio* Olives, Capers, Garlic Aioli, Jalapeño, Sunflower Sprouts	26
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	24
Red Snapper Ceviche* Golden Tobiko Roe, Cucumber, Serrano, Cilantro	24
Jumbo Shrimp Cocktail Horseradish, Seasoned Saltines	24
Classic Steak Tartare* Dijonaisse, Herb Salad, Oak Grilled Toast	25
Petite Fruits de Mer* Oysters, Lobster, Prawns, Crudo	95
Plateau de Fruits de Mer* Oysters, Lobster, Ceviche, Prawns, Crab, Crudo	160

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CAVIAR

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*Sustainable Caviars\* with Classic  
Accompaniments & Warm Cornmeal Blini\**

Black River Osetra Imperial, 50 g, Uruguay	250
Russian Osetra, 30 g, Israel	150
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 =====

New England Clam Chowder	14
Herbs, Chervil, Bacon, Tabasco, Oyster Crackers	
Pear & Burrata	20
Radicchio, Chicory, Walnuts, Black Lava Salt, Pear Vinaigrette	
Wood Grilled Shrimp Toast	24
Pea Tendrils, Shaved Celery, Harissa Aioli	
Mussels & Clams in White Wine & Herbs	34
Wood-Charred Sourdough	
Lobster Roll	39
Lemon Mayo, Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw	
Caramelized Onion, Chèvre & Kale Quiche	19
Watercress & Frisee Salad, Clark's Salsa Verde	
Pan Roasted Black Angus Hamburger*	24
Sauce Gribiche & Gruyere with Clark's Fries or Slaw	
Toasted Pullman BLT	18
Niman Ranch Bacon, Tomato, Butter Lettuce, Sunflower Sprouts, Avocado & d'Espelette Aioli	
Grilled Cheese Egg in the Hole*	22
Watercress & Endive Salad, Sofrito	
Grilled Kale & Goat Cheese Omelette	24
Crispy Marble Potatoes & Red Chimichurri, Hollandaise	
Crab Cake	34
Mache & Frisee Salad, Pickled Shallots, Hollandaise	
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 Salsa Verde, Red Chimichurri, Roasted  
Garlic & Herb Butter or Smoked Paprika Vinaigrette

Pan Seared Gulf Blueline Tilefish	43
Pan Seared Gulf Red Grouper	44
Pan Seared Gulf Mahi-Mahi	44
Grilled Gulf Redfish on the Halfshell	39
Grilled Whole Spanish Branzino	43
Butter Poached Dungeness Crab Legs	52

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

Crispy Bacon	9
Scrambled Farm Eggs*	10
With Olive Oil & Chives	
Banana & Blueberry Pancakes	16
Bacon Lardons, Whipped Crème Fraiche	
Shells & Cheese with Lump Crab	17
Oak Grilled Tuscan Kale	12
Toasted Pine Nuts, Parmesan, Chile Flakes	
Roasted Cauliflower	12
Hazelnuts, Golden Raisins, Fresno Chiles	
Oak Grilled Broccolini	14
Lemon Parmesean Aioli, Calabrian Chile Crunch	
Stone Ground Grits with Parmesan	10
Crispy Marble Potatoes with Chimichurri	10
Clark's Fries with Garlic & Rosemary	10

\* Consuming raw or under cooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of food borne illness.

===== D E S S E R T =====

Basque Cake	14
Cherry Preserves, Cream Cheese Ice Cream, Marcona Almonds	
Key Lime Tart	13
Graham Cracker Crust, Torched Meringue, Toasted Coconut	
Dark Chocolate Mousse	13
Candied Pistachios, Whipped Crème Fraiche	
Affogato	11
Intelligentsia Espresso over Brandied Vanilla Bean Ice Cream, Salted Shortbread Cookie	
Scoop of Ice Cream or Sorbet	6

===== C O F F E E & T E A =====

Intelligentsia Coffee	5
Espresso	5
Cappuccino	6
Latte	6
Kilogram Hot Tea	6

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

Valdespino Sherry Fino 'Inocente'	10
Andalucia, SPAIN	
Kopke LBV '18 Port, Douro, PORTUGAL	12
Rare Wine Co. Sercial, Madeira, PORTUGAL	14
Kracher Auslese, Burgenland, AUSTRIA	18
Tokaji Aszú 5 Puttonyos Furmint, HUNGARY	30

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

Espresso Martini	20
Texas vodka, Tempus Fugit Cacao & Moca, Intelligentsia Espresso	
Banana Alexander	17
Park VSOP Cognac, Banane du Bresil, Crème de Cacao, Walnut, Nutmeg, Cream	

