
OYSTERS

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

4 EACH

Honey Moon

New Brunswick

Blish Point

Massachusetts

East Cape

Prince Edward Island

Boomamoto

Massachusetts

Pink Moon

Prince Edward Island

Great White

Massachusetts

Raspberry Point

Prince Edward Island

Little Moon

Louisiana

COLD BAR

Dressed Oyster* 6

Cucumber & Honey Vinaigrette, Mint, Crispy Shallots

Bibb & Watercress Salad 14

Tarragon, Red Onion, Sherry Vinaigrette

Pear & Burrata 20

Radicchio, Chicory, Walnuts, Black Lava Salt,
Pear Vinaigrette

Clark's Wedge Salad 17

Niman Lardons, Hardboiled Farm Egg, Red Onion
Point Reyes Blue Cheese, Buttermilk Ranch Dressing

Shrimp or Dungeness Crab Louie Salad 26 / 34

Iceberg Lettuce, Capers, Herbs, Thousand Island Dressing

Bluefin Tuna Carpaccio* 26

Olives, Capers, Garlic Aioli, Jalapeño, Sunflower Sprouts

Crudo Plate* 24

Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive

Red Snapper Ceviche* 24

Golden Tobiko Roe, Cucumber, Serrano, Cilantro

Jumbo Shrimp Cocktail 24

Horseradish, Seasoned Saltines

Classic Steak Tartare* 25

Dijonaise, Herb Salad, Oak Grilled Toast

Petite Fruits de Mer* 95

Oysters, Lobster, Prawns, Crudo

Plateau de Fruits de Mer* 160

Oysters, Lobster, Ceviche, Prawns, Crab, Crudo

C A V I A R

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	
Oak Grilled Spanish Octopus	22
Olives, Fresno Chilis, Bay Leaf Aioli, Torn Sourdough Croutons	
Lobster Roll	39
Lemon Mayo, Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw	
Blackened Swordfish Sandwich	25
Toasted Pullman, Tomato, Lettuce & Tartar Sauce with Clark's Fries or Slaw	
Tuna Salad Sandwich	18
Olive & Parsley Vinaigrette with Clark's Fries or Slaw	
Toasted Pullman BLT	18
Applewood Bacon, Tomato, Lettuce, Sunflower Sprouts, Avocado & d'Espelette Aioli	
Pan Roasted Black Angus Hamburger*	24
Sauce Gribiche & Gruyere 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*	34
Watercress & Frisee Salad, Pickled Shallots, Hollandaise	
Wood Fired New York Strip	52
Red Chimichurri, Caramelized Onion, Marjoram	
Mussels & Clams in White Wine & Herbs	34
Wood-Charred Sourdough	
Crispy Snapper	42
Stone Ground Grits, Sofrito, Lemon Zest	
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 Australian Barramundi	43
Pan Seared African Pompano	44
Pan Seared New Zealand Hāpuku	44
Grilled Gulf Redfish on the Halfshell	39
Grilled Whole Spanish Branzino	43

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

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
Grilled Cheese with Sofrito	15
French Omelette*	10
With Olive Oil & Chives	

* 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	



===== H A P P Y H O U R =====

Monday - Friday 3 - 5 pm
½ off Martinis & Burgers
\$5 Oyster Shooters
50¢ off Oysters

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