

===== OYSTERS & CLAMS =====

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

Acadian Pearl New Brunswick	Fisher's Island New York
Honeymoon New Brunswick	Admiral Alabama
Mer Bleue New Brunswick	Shelley Farms Louisiana
Sex on the Bay New Brunswick	Blackjack Point Texas
Northern Belle Prince Edward Island	Matagorda Pearl Texas

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

Petit Fruits de Mer* Oysters, Lobster, Prawns	95
Plateau de Fruits de Mer* Oysters, Lobster, Prawns, Crab, Red Snapper Ceviche	160
Chilled Artichoke Gribiche & Mustard Vinaigrette	22
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	24
Gulf Red Snapper Ceviche* Golden Roe, Cucumber, Serrano, Cilantro	24
Classic Steak Tartare* Farm Egg, Shoestring Fries, Dijonnaise	25
Tuna Carpaccio Olives, Capers, Garlic Aioli, Jalepeno, Sunflower Sprouts	24
Jumbo Shrimp Cocktail Horseradish, Buttered Saltines	24
Shrimp or Dungeness Crab Louie Iceberg Salad, Capers, Onion, Thousand Island Dressing	26/30
Bibb Lettuce Salad Shaved Red Onion, Sherry-Tarragon Vinaigrette	14
Clark's Wedge Salad Niman Ranch Bacon Lardons, Hardboiled Farm Egg, Red Onion, Point Reyes Blue, Buttermilk Dressing	17

===== S A N D W I C H E S =====

Served with choice of Shoestring Fries or Slaw

Clark's BLT Toasted Homemade Pullman, Applewood Smoked Bacon, Sunflower Sprouts, Avocado, Espelette Pepper Aioli	18
Tuna Salad Sandwich Green Olive & Parsley Vinaigrette, Aioli, Sourdough	18
Pan Roasted Black Angus Hamburger* Sauce Gribiche, Gruyere, House Baked Bun	24
Fried Oyster Loaf Casamentos Style	26

===== 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

New England Clam Chowder	14
Herbs, Bacon, Tabasco, Oyster Crackers	
Oak Grilled Spanish Octopus	25
Green Olive, Fresno Chili, Bay Leaf Aioli, Croutons	
Oven Roasted Gulf Oysters*	22
Bechamel, Spinach, Bacon, Sourdough Bread Crumbs	
Crab Cake*	30
Watercress & Frisee Salad, Pickled Shallots, Hollandaise	
Lobster Roll	41
Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw	
Grilled Cheese Egg in the Hole*	22
Gruyere, Farm Egg, Sofrito	
Kale & Goat Cheese Omelette	24
Crispy Marble Potatoes, Hollandaise	
Banana & Blueberry Pancakes	18
Niman Ranch Bacon Lardons, Whipped Cream	
Wood Grilled Shrimp Toast	24
Pea Tendrils, Shaved Celery, Harissa Aioli	
Mussels & Clams	36
White Wine, Chili Flake, Butter, Herbs, Wood-Charred Sourdough	
Chicken Breast Paillard	30
Harissa Butter, Arugula, Fennel, Parmesan	
Clark's Cioppino	48
Roasted Garlic Toast, Basil, Oregano	
Wild Stone Crab Claws	Mkt
Meyer Lemon Remoulade, Drawn Butter	

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.*

Black Bass A La Plancha	44
Pan Seared Maine Scallops	44
Pan Seared Atlantic Wahoo	43
Oak Grilled Texas Redfish on the Half Shell	39
Oak Grilled Whole Mediterranean Branzino	45
Crispy Fried Gulf Brown Shrimp	39

A LA CARTE

Scrambled Farm Eggs with Olive Oil & Chives	10
Shells & Cheese with Lump Crab	17
Clark's Breadcrumbs, Fine Herbs	
Charred Eggplant	12
Bagna Cauda, Breadcrumbs, Lemon	
Grilled Tuscan Kale	12
Toasted Pine Nuts, Parmesan	
Roasted Cauliflower	12
Golden Raisins, Fresno Chilies, Toasted Hazelnuts	
Stone Ground Grits with Butter & Parm	10
Shoestring Fries with Rosemary & Garlic	10
Crispy Marbled Potatoes with Chimichurri	10

* 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
Graham Cracker Crust, Torched Meringue, Toasted Coconut	
Chocolate Cream Pie	13
Vanilla Whipped Cream, Dark Chocolate Mousse, Oreo Crust	
Basque Cake	13
Cherry Preserves, Cream Cheese Ice Cream, Marcona Almonds	
Salted Butterscotch Pot de Crème	12
Whipped Crème Fraîche, Oat Crumble	
Affogato	10
Intelligentsia Espresso over Brandied Vanilla Ice Cream, Salted Chocolate Shortbread Cookie	
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

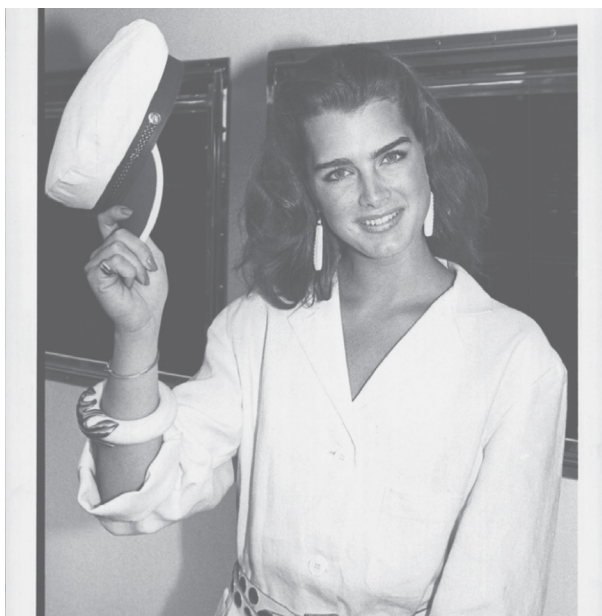
===== D E S S E R T W I N E =====

Rare Wine Co., Charleston Sercial,	18/136
Madiera, PORT (500ML)	
Teutonic ‘Candied Mushroom’	13/ 120
<Crow Valley> Willamette Valley, OR (750ML)	
Kopke, Fine Ruby, Douro, PORT (500ML)	14/104

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

Smoky Harvest	20
Horchata, Lunazul Blanco Tequila, Rey Campero Espadin Mezcal, Orange, Egg White	

BRUNCH



HAPPY HOUR

Happy Hour
Bar & Lounge
Monday - Friday 3 to 5pm

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

LAUNCHED 2023
