
OYSTERS

*Served with Fresh Horseradish, Cocktail Sauce,
Mignonette, Saltines, Lemon. \$4.50 per Oyster.**

Calm Cove
Washington

Beausoleil
New Brunswick

Hammersley
Washington

Sex on the Bay
New Brunswick

Ichiban
Washington

Village Bay
New Brunswick

Oishi
Washington

Island Creek
Massachusetts

Shigoku
Washington

Wellfleet
Massachusetts

COLD BAR

Crudo Plate* 32

Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive

Gulf Red Snapper Ceviche* 26

Golden Roe, Cucumber, Serrano, Cilantro

Jumbo Shrimp Cocktail 33

Horseradish, Buttered Saltines

Shrimp or Crab Louie 32

Iceberg, Capers, Red Onion, Thousand Island Dressing

Classic Steak Tartare* 31

Farm Egg, Grilled Sourdough, Dijonnaise

Petits Fruits de Mer* 105

Oysters, Lobster, Prawns

Plateau de Fruits de Mer* 175

Oysters, Lobster, Prawns, Mussels, Red Snapper Ceviche

SOUPS & SALADS

New England Clam Chowder 16

Herbs, Bacon, Tabasco, Oyster Crackers

Little Annie's Chili 18

Cornbread Croutons, Sour Cream, Cheddar

Clark's Wedge Salad 25

Bacon Lardons, Hard-boiled Egg, Red Onion,
Point Reyes Blue, Buttermilk Ranch

* add Three Jumbo Cocktail Shrimp

Bibb Lettuce Salad 19

Shaved Red Onion, Sherry-Tarragon Vinaigrette

CAVIAR & ROE

*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

Black River Imperial, 30g, Uruguay 180

+ The following major food allergens are used as ingredients:
milk, eggs, fish, crustacean shellfish, tree nuts, wheat & soy.

SPECIALTIES

Grilled Spanish Octopus	29
Olives, Fresno Chiles, Bay Leaf Aioli, Torn Sourdough Croutons	
Chargrilled Louisiana Oysters	27
Creole Butter, Parmesan, Oven Roasted Sourdough	
Crab Cake*	32
Watercress & Frisée Salad, Pickled Shallots, Hollandaise	
Lobster Roll	48
Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw	
Pan Roasted Black Angus Hamburger*	28
Sauce Gribiche & Gruyere with Clark's Fries or Slaw	
Mussels & Clams	40
Grilled Sourdough, White Wine, Chili Flake, Butter	
Linguine & Clams	42
Herbs, Jalapeño, Cream & White Wine	
Chicken Breast Paillard	36
Harissa Butter, Arugula, Fennel, Celery, Parmesan	
Crispy Red Snapper	55
Stone Ground Grits, Sofrito, Lemon Zest	
Clark's Cioppino	60
Roasted Garlic Toast, Basil, Oregano	

CATCH OF THE DAY

*Served with Endive & Watercress Salad and choice of:
Roasted Garlic & Herb Butter, Smoked Paprika Vinaigrette,
Red Chimichurri or Salsa Verde*

Pan Seared New Bedford Scallops	54
Whole Grilled Mediterranean Branzino	65
Pan Seared Alaskan Halibut	56
Steelhead Trout a la Plancha	48
Grilled Blackened Swordfish	51
Pan Seared Blue Nose New Zealand Grouper	52

A LA CARTE

Shells & Cheese with Lump Crab	22
Clark's Breadcrumbs, Fines Herbes	
Grilled Tuscan Kale	15
Toasted Pine Nuts, Parmesan	
Grilled Broccolini	14
Chilie Crunch, Lemon Parmesan Aioli	
Roasted Cauliflower	14
Hazelnuts, Golden Raisins, Fresno Chiles	
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

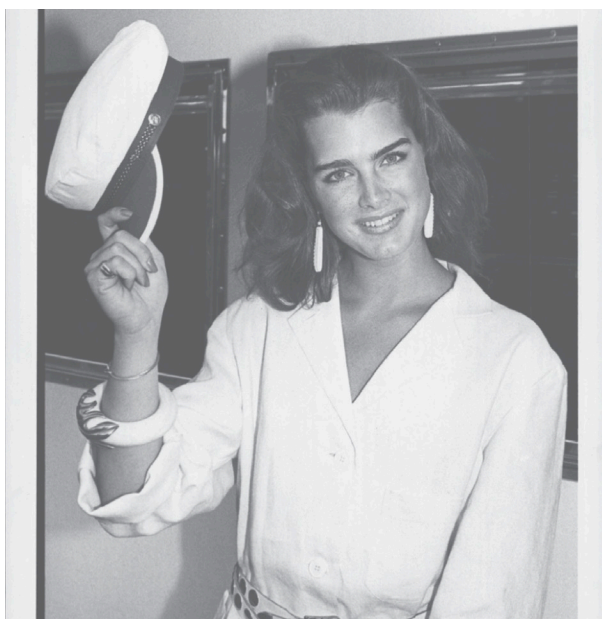
D E S S E R T

Key Lime Tart	15
<i>Housemade Graham, Torched Meringue, Blueberry Compote</i>	
Butterscotch Pot de Crème	15
<i>Salted Shortbread, Whipped Crème Fraiche</i>	
Basque Cake	15
<i>Cream Cheese Ice Cream, Marcona Almonds, Brandied Cherries</i>	
Flourless Chocolate Torte	15
<i>Caramel, Pistachio Crumble, Vanilla Ice Cream</i>	
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 Santo, 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