

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

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

Acadian King New Brunswick	Fisher's Island New York
Umami New Brunswick	Murder Point Alabama
Sex on the Bay New Brunswick	Bayou Pearls Louisiana
Lucky Lime Prince Edward Island	Blackjack Point Texas
Raspberry Point Prince Edward Island	Matagorda Pearl Texas

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

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

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

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

===== 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
Pan Roasted Atlantic Wahoo	39
Oak Grilled Texas Redfish on the Half Shell	39
Oak Grilled Whole Mediterranean Branzino	45
Crispy Fried Gulf Brown Shrimp	39
Crispy Skin Steelhead Trout a la Plancha	38

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
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 S =====

Rare Wine Co. Charleston Sercial	18/136
Madiera PT (750ML)	
Huet < Clos Le Mont > MOELLEUX	18/136
Vouvray, Loire Valley, FR '23 (750ML)	
Kopke, Fine Ruby Douro PT (750ML)	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	

