

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

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

Sex on the Bay New Brunswick	Barnstable Massachusetts
Lucky Lime Prince Edward Island	Bayou Pearls Louisiana
Howdy's Maine	Little Moon Louisiana
Fat Dog New Hampshire	Matagorda Pearl Texas
Boomamoto Massachusetts	Big Tree 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	
Bibb Lettuce Salad	14
Shaved Red Onion, Sherry-Tarragon Vinaigrette	
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
Crudo Plate*	24
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	
Gulf Red Snapper Ceviche*	24
Golden Roe, Cucumber, Serrano, Cilantro	
Tuna Carpaccio	24
Olives, Capers, Garlic Aioli, Jalepeno, Sunflower Sprouts	
Jumbo Shrimp Cocktail	24
Horseradish, Buttered Saltines	
Petit Fruits de Mer	95
Oysters, Lobster, Prawns, Crudo	
Plateau de Fruits de Mer*	160
Oysters, Lobster, Prawns, Crudo, Snapper Ceviche	

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

Served with choice of Shoestring Fries or Slaw

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

===== 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

===== 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

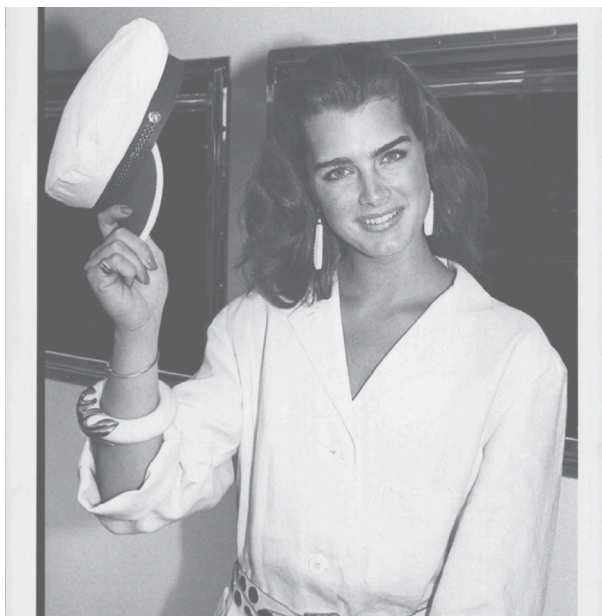
===== D E S S E R T W I N E S =====

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

===== LUNCH =====



===== 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 =====

===== S P E C I A L T I E S =====

Oak Grilled Spanish Octopus	25
Green Olive, Fresno Chili, Bay Leaf Aioli, Sourdough Croutons	
Oven Roasted Gulf Oysters*	22
Bechamel, Spinach, Bacon Bread Crumbs	
Classic Steak Tartare*	25
Farm Egg, Shoestring Fries, Dijonnaise	
Wood Grilled Shrimp Toast	24
Pea Tendrils, Shaved Celery, Harissa Aioli	
Crab Cake*	30
Watercress & Frisee Salad, Pickled Shallots, Hollandaise	
New England Clam Chowder	14
Herbs, Bacon, Tabasco, Oyster Crackers	
Lobster Roll	41
Drawn Butter, Bibb Lettuce, Fines Herbs, Lemon Aioli	
Grilled Cheese Egg in the Hole*	22
Gruyère, Farm Egg, Sofrito	
Kale & Goat Cheese Omelette	24
Crispy Marble Potatoes, Hollandaise	
Mussels & Clams	36
White Wine, Chili Flake, Butter, Herbs, Wood-Charred Sourdough	
Linguine with Clams Diablo	36
White Wine, Cream, Jalapeno, Spicy Tomato Broth	
Chicken Breast Paillard	30
Harissa Butter, Arugula, Fennel, Parmesan	
Crispy Snapper	46
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: Roasted Garlic & Herb Butter, Smoked Paprika Vinaigrette, Red Chimichurri or Salsa Verde

Seared Texas Flounder a la Plancha	39
Pan Seared Maine Scallops	44
Pan Seared Gulf Yellowedge Grouper	40
Oak Grilled Texas Redfish on the Half Shell	39
Oak Grilled Whole Mediterranean Branzino	45
Crispy Fried Gulf Brown Shrimp	39

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

Scrambled Farm Eggs with Olive Oil & Chives	10
Shells & Cheese with Lump Crab	17
Clark's Breadcrumbs, Fine Herbs	
Roasted Carrot	12
Spiced Yogurt, Mint Chimichurri	
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.
