

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

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

Glacier Bay New Brunswick	Cotuit Massachusetts
High Rollers Prince Edward Island	Fisher's Island New York
Sand Dune Prince Edward Island	Little Moons Louisiana
Raspberry Point Prince Edward Island	Black Diamond Texas
Little Bear Maine	Blackjack Point Texas

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

Petit Fruits de Mer*	95
Oysters, Lobster, Prawns	
Plateau de Fruits de Mer*	160
Oysters, Lobster, Prawns, Crudo, Red Snapper Ceviche	
Crudo Plate*	24
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	
Gulf Red Snapper Ceviche*	24
Golden Roe, Cucumber, Serrano, Cilantro	
Classic Steak Tartare*	25
Farm Egg, Shoestring Fries, Dijonnaise	
Tuna Carpaccio	24
Olives, Capers, Garlic Aioli, Jalepeno, Sunflower Sprouts	
Jumbo Shrimp Cocktail	24
Horseradish, Buttered Saltines	
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

===== 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, Applewood Smoked Bacon, Sunflower Sprouts, Avocado, Espelette Pepper 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

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

New England Clam Chowder	14
Herbs, Bacon, Tabasco, Oyster Crackers	
Oak Grilled Spanish Octopus	25
Green Olive, Fresno Chili, Bay Leaf Aioli, Sourdough Croutons	
Oven Roasted Gulf Oysters*	22
Bechamel, Spinach, Bacon 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	

===== 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.

Pan Roasted Mexican Red Grouper	42
Pan Seared Maine Scallops	44
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	
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

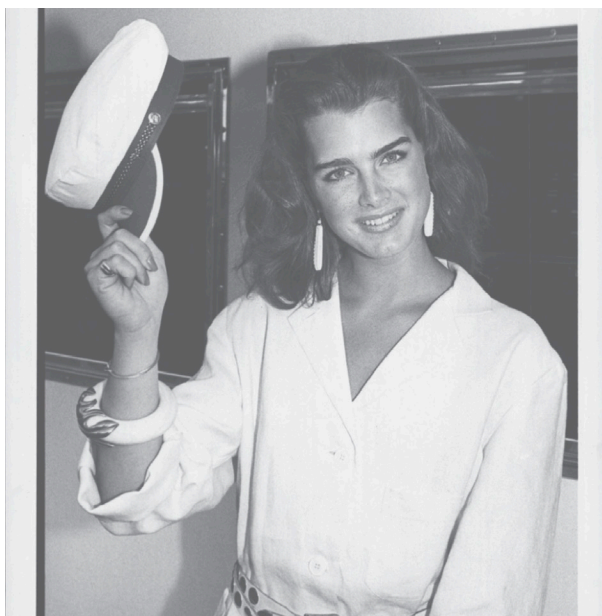
===== D E S S E R T W I N E =====

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 =====

Ash & Ancho	19
Lunazul Blanco Tequila, Rey Campero Espadin, Ancho Reyes, Creme de Moka, Creme de Cacao and Espresso	

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
