

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

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

|                                 |                             |
|---------------------------------|-----------------------------|
| Sex on the Bay<br>New Brunswick | Fisher's Island<br>New York |
| Love Point<br>Maine             | Navy Cove<br>Alabama        |
| Little Bear<br>Maine            | North Gulf<br>Alabama       |
| Cotuit<br>Massachusetts         | Murder Point<br>Alabama     |
| Quonnie Rock<br>Rhode Island    | Little Moon<br>Louisiana    |

## ===== 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  |

## ===== 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*

|                                             |    |
|---------------------------------------------|----|
| Pan Seared Maine Scallops                   | 44 |
| Oak Grilled Gulf Mahi Mahi                  | 41 |
| 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.

===== D E S S E R T =====

|                                                                                                |    |
|------------------------------------------------------------------------------------------------|----|
| Key Lime Tart                                                                                  | 12 |
| Graham Cracker Crust, Torched Meringue,<br>Toasted Coconut                                     |    |
| Chocolate Cream Pie                                                                            | 13 |
| Vanilla Whipped Cream, Dark Chocolate Mousse, Oreo Crust                                       |    |
| Basque Cake                                                                                    | 13 |
| Cherry Preserves, Cream Cheese Ice Cream,<br>Marcona Almonds                                   |    |
| Salted Butterscotch Pot de Crème                                                               | 12 |
| Whipped Crème Fraîche, Oat Crumble                                                             |    |
| Affogato                                                                                       | 10 |
| Intelligentsia Espresso over Brandied Vanilla Ice Cream, Salted<br>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 |

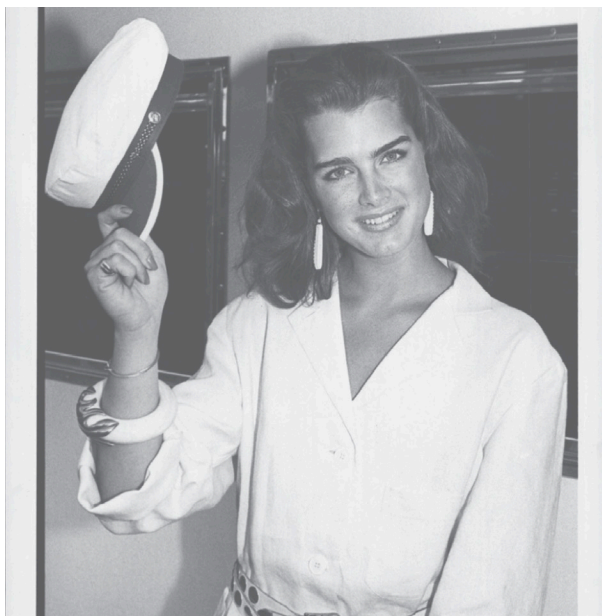
===== D E S S E R T   W I N E S =====

|                                                                         |        |
|-------------------------------------------------------------------------|--------|
| Rare Wine Co., Charleston Sercial,<br>Madiera, PORT (750ML)             | 18/136 |
| Huet < Clos Le Mont > MOELLEUX<br>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 =====

|                                                                                                         |    |
|---------------------------------------------------------------------------------------------------------|----|
| Ash & Ancho                                                                                             | 19 |
| Lunazul Blanco Tequila, Rey Campero Espadin, Ancho Reyes,<br>Creme de Moka, Creme de Cacao and Espresso |    |

===== 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 =====