OYSTERS

*Served with Fresh Horseradish, Cocktail Sauce, Mignonette, Saltines, Lemon.**

4 EACH

Irish Point
Prince Edward Island

Lady Chatterley
Prince Edward Island

Northern Belle
Prince Edward Island

Raspberry Point
Prince Edward Island

Savage Blonde
Prince Edward Island

Boomamoto
Massachusetts

Hammerhead
Massachusetts

COLD BAR

Dressed Oyster* 6
Cucumber & Honey Vinaigrette, Mint, Crispy Shallots

Bibb & Watercress Salad 14
Tarragon, Red Onion, Sherry Vinaigrette

Clark's Wedge Salad 17
Niman Lardons, Hardboiled Farm Egg, Red Onion
Point Reyes Blue Cheese, Buttermilk Ranch Dressing

Shrimp or Dungeness Crab Louie Salad 26 / 34
Iceberg Lettuce, Capers, Herbs, Thousand Island Dressing

Bluefin Tuna Carpaccio* 26
Olives, Capers, Garlic Aioli, Jalapeño, Sunflower Sprouts

Crudo Plate* 24
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive

Red Snapper Ceviche* 24
Golden Tobiko Roe, Cucumber, Serrano, Cilantro

Jumbo Shrimp Cocktail 24
Horseradish, Seasoned Saltines

Classic Steak Tartare* 25
Dijonaisse, Herb Salad, Oak Grilled Toast

Petite Fruits de Mer* 95
Oysters, Lobster, Prawns, Crudo

Plateau de Fruits de Mer* 160
Oysters, Lobster, Ceviche, Prawns, Crab, Crudo

CAVIAR

Sustainable Caviars with Classic Accompaniments & Warm Cornmeal Blini**

Black River Osetra Imperial, 50 g, Uruguay 250

Russian Osetra, 30 g, Israel 150

Golden Kaluga, 30 g, China 145

Siberian Sturgeon, 30 g, Poland 135

Classic White Sturgeon, 30 g, California 98

SPECIALTIES

New England Clam Chowder 14
Herbs, Chervil, Bacon, Tabasco, Oyster Crackers

Pear & Burrata 20
Radicchio, Chicory, Walnuts, Black Lava Salt, Pear Vinaigrette

Oak Grilled Spanish Octopus 22
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 39
Lemon Mayo, 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* 34
Watercress & Frisee Salad, Pickled Shallots, Hollandaise

Linguine with Clams 34
White Wine, Calabrian Chili, Summer Herbs, Kale & Hazelnut Pesto

Wood Grilled New York Strip Steak 52
Red Chimichurri, Caramelized Onion, Oregano

Mussels & Clams in White Wine & Herbs 34
Wood-Charred Sourdough

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 Salsa Verde, Red Chimichurri, Roasted Garlic & Herb Butter or Smoked Paprika Vinaigrette

Crispy Skin Florida Gulf Tilefish 44
Rare Pacific Yellowfin Tuna A La Plancha 45
Grilled Gulf Redfish on the Halfshell 39
Grilled Whole Spanish Branzino 43
Butter Poached Dungeness Crab Legs 52

A LA CARTE

Shells & Cheese with Lump Crab 17
Oak Grilled Tuscan Kale 12
Toasted Pine Nuts, Parmesan, Chile Flakes
Roasted Cauliflower 12
Hazelnuts, Golden Raisins, Fresno Chiles
Oak Grilled Broccolini 14
Lemon Parmesean Aioli, Calabrian Chile Crunch
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.

DESSERT

Basque Cake 14
Cherry Preserves, Cream Cheese Ice Cream, Marcona Almonds

Key Lime Tart 13
Graham Cracker Crust, Torched Meringue, Toasted Coconut

Dark Chocolate Mousse 13
Candied Pistachios, Whipped Crème Fraiche

Affogato 11
Intelligentsia Espresso over Brandied Vanilla Bean Ice Cream, Salted Shortbread Cookie

Scoop of Ice Cream or Sorbet 6

COFFEE & TEA

Intelligentsia Coffee 5
Espresso 5
Cappuccino 6
Latte 6
Kilogram Hot Tea 6

DESSERT WINES

Valdespino Sherry Fino 'Inocente' 10
Andalucia, SPAIN

Kopke LBV '18 Port, Douro, PORTUGAL 12

Rare Wine Co. Sercial, Madeira, PORTUGAL 14

Kracher Auslese, Burgenland, AUSTRIA 18

Tokaji Aszú 5 Puttonyos Furmint, HUNGARY 30

DESSERT COCKTAILS

Espresso Martini 20
Vodka, Espresso, St. George Coffee Liqueur, Cacao

Banana Alexander 17
Park VSOP Cognac, Banane du Bresil, Crème de Cacao, Walnut, Nutmeg, Cream