

## OYSTERS

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

4 EACH

<p>Acadian Pearl New Brunswick</p>	<p>Savage Blonde Prince Edward Island</p>
<p>Lady Chatterley Prince Edward Island</p>	<p>Blue Point Massachusetts</p>
<p>Northern Belle Prince Edward Island</p>	<p>Boomamoto Massachusetts</p>
<p>Raspberry Point Prince Edward Island</p>	<p>Hammerhead Massachusetts</p>

## COLD BAR

Dressed Oyster*	6
Cucumber & Honey Vinaigrette, Mint, Crispy Shallots	
Bibb & Watercress Salad	14
Tarragon, Red Onion, Sherry Vinaigrette	
Pear & Burrata	20
Radicchio, Chicory, Walnuts, Black Lava Salt, Pear 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
Dijonaise, 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

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

New England Clam Chowder	14
Herbs, Chervil, Bacon, Tabasco, Oyster Crackers	
Oak Grilled Spanish Octopus	22
Olives, Fresno Chilis, Bay Leaf Aioli, Torn Sourdough Croutons	
Lobster Roll	39
Lemon Mayo, Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw	
Blackened Swordfish Sandwich	25
Toasted Pullman, Tomato, Lettuce & Tartar Sauce with Clark's Fries or Slaw	
Tuna Salad Sandwich	18
Olive & Parsley Vinaigrette with Clark's Fries or Slaw	
Toasted Pullman BLT	18
Applewood Bacon, Tomato, Lettuce, Sunflower Sprouts, Avocado & d'Espelette Aioli	
Pan Roasted Black Angus Hamburger*	24
Sauce Gribiche & Gruyere 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	
Sesame Crusted Seared Tuna Salad*	42
Bibb Lettuce, Edamame, Radish, Sunflower Sprouts Lemon Wasabi Vinaigrette	
Wood Fired New York Strip	52
Red Chimichurri, Caramelized Onion, Marjoram	
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	

===== C A T C H   O F   T H E   D A Y =====

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
Pan Seared Florida Gulf Mahi-Mahi	43
Rare Pacific Yellowfin Tuna A La Plancha	45
Grilled Gulf Redfish on the Halfshell	39
Grilled Whole Spanish Branzino	43

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

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
Clark's Fries with Garlic & Rosemary	10
Grilled Cheese with Sofrito	15
French Omelette*	10
With Olive Oil & Chives	

\* Consuming raw or under cooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of food borne illness.

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

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

===== C O F F E E & T E A =====

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

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

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

===== D E S S E R T C O C K T A I L S =====

Espresso Martini	20
Texas vodka, Tempus Fugit Cacao & Moca, Intelligentsia Espresso	
Banana Alexander	17
Park VSOP Cognac, Banane du Bresil, Crème de Cacao, Walnut, Nutmeg, Cream	

