

OYSTERS

*Served with Fresh Horseradish, Cocktail Sauce,
Mignonette, Saltines, Lemon. \$4.50 per Oyster*

Kusshi
British Columbia

Malpeque
Prince Edward Island

Royal Miyagi
British Columbia

Glacier Bay
New Brunswick

Hammersley
Washington

Sex on the Bay
New Brunswick

Oishi
Washington

Village Bay
New Brunswick

Shigoku
Washington

Island Creek
Massachusetts

COLD BAR

Crudo Plate * 32
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive

Gulf Red Snapper Ceviche * 26
Golden Roe, Cucumber, Serrano, Cilantro

Classic Steak Tartare * 31
Farm Egg, Grilled Sourdough, Dijonnaise

Jumbo Shrimp Cocktail 33
Horseradish, Buttered Saltines

Shrimp or Crab Louie 32
Iceberg Salad, Capers, Onion, Thousand Island Dressing

Bibb Lettuce Salad 19
Shaved Red Onion, Sherry-Tarragon Vinaigrette

Clark's Wedge Salad 25
Bacon Lardons, Hard boiled Egg, Red Onion
Point Reyes Blue, Buttermilk Ranch
* add Three Jumbo Cocktail Shrimp 12

Petit Fruits de Mer* 105
Oysters, Lobster, Prawns, Crab

Plateau de Fruits de Mer * 175
Oysters, Lobster, Prawns, Mussels, Red Snapper Ceviche

SANDWICHES

Served with choice of Shoestring Fries or Slaw

Clark's BLT 25
Toasted Pullman, Applewood Smoked Bacon
Alfalfa Sprouts, Avocado, Espelette Pepper Aioli

Tuna Salad Sandwich 26
Green Olive & Parsley Vinaigrette, Aioli, Sourdough

Pan Roasted Black Angus Hamburger 28
Sauce Gribiche, Gruyere, House Baked Bun

CAVIAR & ROE

*Sustainable Caviars with Classic Accompaniments
& Warm Cornmeal Blini*

Clark's Classic White Sturgeon, 30g, California	110
Siberian Sturgeon, 30g, Poland	130
Kaluga, 30g, Qiandao Lake	150
Russian Osetra, 30g, Israel	160
Black River Imperial, 30g, Uruguay	180

+ The following major food allergens are used as ingredients:
milk, eggs, fish, crustacean shellfish, tree nuts, wheat & soy.

SPECIALTIES

New England Clam Chowder	16
Herbs, Bacon, Tabasco, Oyster Crackers	
Little Annie's Chili	18
Cornbread Croutons, Sour Cream, Cheddar	
Grilled Spanish Octopus	29
Green Olive, Fresno Chili, Bay Leaf Aioli, Croutons	
Chargrilled Louisiana Oysters	27
Creole Butter, Parmesan, Oven Roasted Sourdough	
Crab Cake *	32
Watercress & Frisee Salad, Pickled Shallots, Hollandaise	
Lobster Roll	48
Drawn Butter, Bibb Lettuce, Fines Herbs, Lemon Aioli	
Grilled Cheese Egg in the Hole	21
Gruyere, Farm Egg, Sofrito	
Kale & Goat Cheese Omelette	26
Crispy Marble Potatoes, Hollandaise	
Mussels & Clams	38
Grilled Sourdough, White Wine, Chili Flake, Butter	
Chicken Breast Paillard	36
Harissa Butter, Arugula, Fennel, Celery, Parmesan	
Linguine & Clams	42
Herbs, Jalapeño, Cream & White Wine	
Crispy Red Snapper	55
Stone Ground Grits, Sofrito, Lemon Zest	
Clark's Cioppino	60
Roasted Garlic Toast, Basil, Oregano	

CATCH OF THE DAY

Served with Endive & Watercress Salad, Grilled Lemon, and choice of: Roasted Garlic & Herb Butter, Smoked Paprika Vinaigrette, Red Chimichurri or Salsa Verde

Pan Seared New Bedford Scallops	56
Whole Grilled Mediterranean Branzino	65
Grilled Blackened Swordfish	60
Rainbow Trout with Blue Crab	62
Pan Seared Alaskan Halibut	65

A LA CARTE -

Scrambled Farm Eggs with Olive Oil & Chives	12
Shells & Cheese with Lump Crab	22
Clark's Breadcrumbs, Fine Herbs	
Grilled Tuscan Kale	14
Toasted Pine Nuts, Parmesan	
Grilled Broccolini	14
Chilie Crunch, Lemon Parmesan Aioli	
Roasted Cauliflower	14
Golden Raisins, Fresno Chilies, Toasted Hazelnuts	
Shoestring Fries with Rosemary & Garlic	14
Crispy Marbled Potatoes with Chimichurri	13
Stone Ground Grits with Butter & Parm	12

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

B E V E R A G E S

Iced Black Tea	5	Acqua Panna	12
Intelligentsia Coffee	4	San Pellegrino	12
Espresso	5	Richard's Rainwater	6
Cappuccino	6	Mexican Coke	5
Latte	6	Diet Coke	5
Killogram Hot Tea	6	Blueberry Lemonade	6

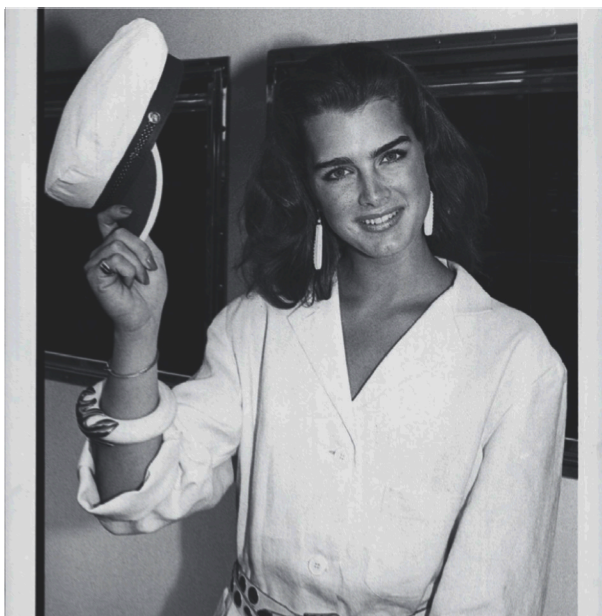
D E S S E R T

Key Lime Tart	15
<i>Housemade Graham, Torched Meringue, Blueberry Compote</i>	
Butterscotch Pot de Crème	15
<i>Salted Shortbread, Whipped Crème Fraiche</i>	
Basque Cake	15
<i>Cream Cheese Ice Cream, Marcona Almonds, Brandied Cherries</i>	
Flourless Chocolate Torte	15
<i>Caramel, Pistachio Crumble, Vanilla Ice Cream</i>	
Scoop of Ice Cream or Sorbet	9

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

Niepoort LBV Port Oporto, POR	15
Chambers Rosewood Muscat Rutherglen AUS	15
Royal Tokaji Late Harvest 2018, HUNG	15
Broadbent 10 yr. Malmsey, Madeira, POR	16
Isole e Olena Vin Salto, ITALY	28

LUNCH



HAPPY HOUR

Happy Hour
Monday - Friday 3 to 5pm

Half Priced Burgers
Half Priced Martinis
50¢ off Oysters
\$5 Oyster Shooters

LAUNCHED 2018