
O Y S T E R S

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

Kusshii	Malpeque
British Columbia	Prince Edward Island
Royal Miyagi	Glacier Bay
British Columbia	New Brunswick
Hammersley	Sex on the Bay
Washington	New Brunswick
Oishi	Village Bay
Washington	New Brunswick
Shigoku	Island Creek
Washington	Massachusetts

C O L D B A R

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	

S A N D W I C H E S

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	

C A V I A R & R O E

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.

— S P E C I A L T I E S —

New England Clam Chowder Herbs, Bacon, Tabasco, Oyster Crackers	18
Little Annie's Chili Cornbread Croutons, Sour Cream, Cheddar	18
Grilled Spanish Octopus Green Olive, Fresno Chili, Bay Leaf Aioli, Croutons	29
Chargrilled Louisiana Oysters Creole Butter, Parmesan, Oven Roasted Sourdough	27
Crab Cake * Watercress & Frisee Salad, Pickled Shallots, Hollandaise	32
Lobster Roll Drawn Butter, Bibb Lettuce, Fines Herbs, Lemon Aioli	48
Grilled Cheese Egg in the Hole Gruyere, Farm Egg, Sofrito	22
Kale & Goat Cheese Omelette Crispy Marble Potatoes, Hollandaise	26
Mussels & Clams Grilled Sourdough, White Wine, Chili Flake, Butter	34
Chicken Breast Paillard Harissa Butter, Arugula, Fennel, Celery, Parmesan	36
Linguine & Clams Herbs, Jalapeño, Cream & White Wine	42
Crispy Red Snapper Stone Ground Grits, Sofrito, Lemon Zest	55
Clark's Cioppino Roasted Garlic Toast, Basil, Oregano	60
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— 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	

WINTER 2011, 2012 GRADUATION OF BACHELOR OF ARTS

Whole Grilled Mediterranean Branzino
Grilled Blackened Swordfish
Rainbow Trout with Blue Crab
Pan Seared Alaskan Halibut

— A L A C A R T E - —

Clark's Breadcrumbs, Fine Herbs

Grilled Tuscan Kale Toasted Pine Nuts, Parmesan	14
Grilled Broccolini Chilie Crunch, Lemon Parmesan Aioli	14
Roasted Cauliflower Golden Raisins, Fresno Chilies, Toasted Hazelnuts	14
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.

DRINKS

Water	10
Sparkling Water	10
Still Water	10
Beer	12
Wine	12

BEVERAGES

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
Kilogram Hot Tea	6	Blueberry Lemonade	6

DESSERT

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>	

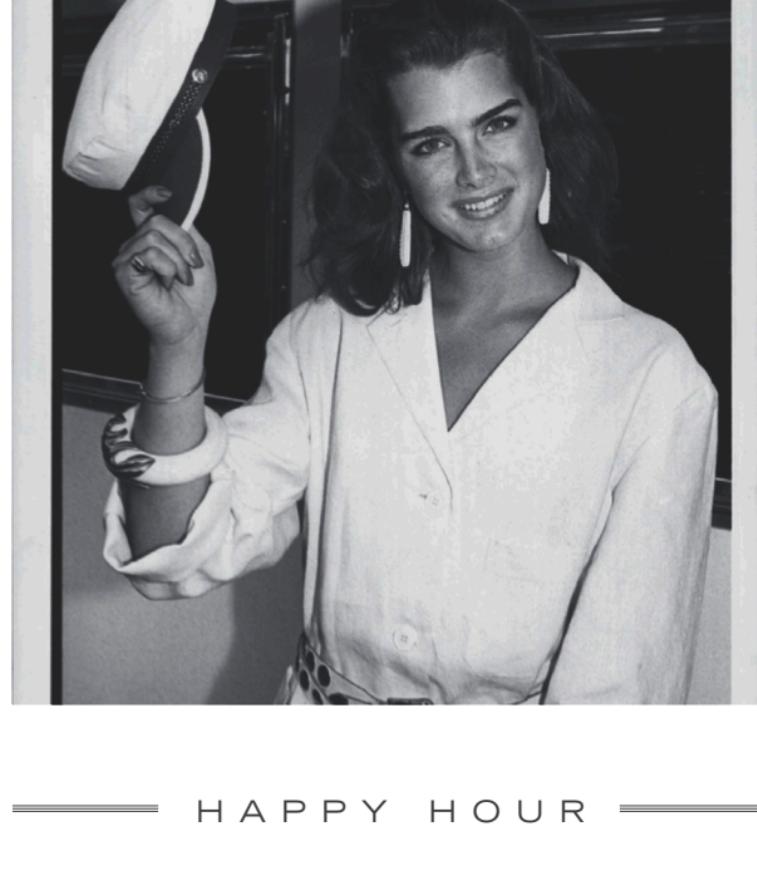
Scoop of Ice Cream or Sorbet	9

DESSERT WINES

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



Monday - Friday 3 to 5pm

50¢ off Oysters
\$5 Oyster Shooters

LAUNCHED 2018