OYSTERS

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

4 EACH

Fleur de Mer
New Brunswick

Village Bay
New Brunswick

Savage Blonde
Prince Edward Island

Summerside
Prince Edward Island

Great White
Massachusetts

Hearts Desire
Massachusetts

Mayflower Point
Massachusetts

Wellfleet
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 Luttuce, 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

Wood Grilled Shrimp Toast 24
Pea Tendrils, Shaved Celery, Harissa Aoili

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

Lobster Roll 39
Lemon Mayo, Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw

Caramelized Onion, Chèvre & Kale Quiche 19
Watercress & Frisee Salad, Clark's Salsa Verde

Pan Roasted Black Angus Hamburger* 24
Sauce Gribiche & Gruyere with Clark's Fries or Slaw

Toasted Pullman BLT 18
Niman Ranch Bacon, Tomato, Butter Lettuce, Sunflower Sprouts, Avocado & d'Espelette Aioli

Grilled Cheese Egg in the Hole* 22
Watercress & Endive Salad, Sofrito

Grilled Kale & Goat Cheese Omelette 24
Crispy Marble Potatoes & Red Chimichurri, Hollandaise

Crab Cake 34
Mache & Frisee Salad, Pickled Shallots, Hollandaise

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

Seared Rare Sesame Yellowfin Tuna 44
Pan Seared Pacific Barramundi 44
Grilled Gulf Redfish on the Halfshell 39
Grilled Whole Spanish Branzino 43
Butter Poached Dungeness Crab Legs 52

A LA CARTE

Crispy Bacon 9
Scrambled Farm Eggs* 10
With Olive Oil & Chives
Banana & Blueberry Pancakes 16
Bacon Lardons, Whipped Crème Fraiche
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

** Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne 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
Texas vodka, Tempus Fugit Cacao & Moca, Intellegentsia Espresso

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