

===== OYSTERS =====

*Served with Fresh Horseradish, Cocktail Sauce, Mignonette, Saltines, Lemon. \$4 per Oyster.\**

Fleur de Mer New Brunswick	Wellfleet Massachusetts
New London Bay Prince Edward Island	Little Moon Louisiana
Nothern Belle Prince Edward Island	Shelley Louisiana
Sand Dune Prince Edward Island	Mermaid Tears Texas
Pine Point Maine	Blackjack Point Texas

===== COLD BAR =====

Dressed Oyster* Cucumber & Honey Vinaigrette, Mint, Crispy Shallots	6
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	24
Gulf Red Snapper Ceviche* Cucumber, Serrano, Cilantro	24
Tuna Carpaccio* Olives, Capers, Garlic Aioli, Jalapeno, Sunflower Sprouts	24
Jumbo Shrimp Cocktail Horseradish, Buttered Saltines	24
Classic Steak Tartare* Farm Egg, Shoestring Fries, Dijonnaise	25
Petit Fruits de Mer* Oysters, Lobster, Prawns, Crudo	95
Plateau de Fruits de Mer* Oysters, Lobster, Prawns, Crudo, Snapper Ceviche	160

===== SOUPS & SALADS =====

New England Clam Chowder Herbs, Bacon, Tabasco, Oyster Crackers	14
Clark's Wedge Salad Niman Ranch Bacon Lardons, Hardboiled Farm Egg, Red Onion, Point Reyes Blue, Buttermilk Dressing * add Three Jumbo Cocktail Shrimp	17 12
Bibb Lettuce Salad Shaved Red Onion, Sherry-Tarragon Vinaigrette	14
Shrimp or Dungeness Crab Louie Iceberg Salad, Capers, Onion, Thousand Island Dressing	26/30

===== CAVIAR & ROE =====

*Sustainable Caviars with Classic Accompaniments & Warm Cornmeal Blini\**

Black River Osetra Imperial, 50 g, Uruguay	260
Russian Osetra, 30 g, Israel	148
Golden Kaluga, 30 g, China	145
Siberian Sturgeon, 30 g, Poland	135
Classic White Sturgeon, 30 g, California	98

---

---

SPECIALTIES

---

---

Oak Grilled Spanish Octopus	25
Olives, Fresno Chiles, Bay Leaf Aioli, Sourdough Croutons	
Pan Roasted Black Angus Hamburger*	24
Sauce Gribiche & Gruyere with Clark's Fries or Slaw	
Lobster Roll	41
Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw	
Oven Roasted Gulf Oysters*	22
Bechamel, Spinach, Bacon Bread Crumbs	
Wood Grilled Shrimp Toast	24
Pea Tendrils, Shaved Celery, Harissa Aioli	
Crab Cake*	30
Watercress & Frisee Salad, Pickled Shallots, Hollandaise	
Wood Fired New York Strip*	54
Red Chimichurri, Caramelized Onion, Oregano	
Chicken Breast Paillard	30
Harissa Butter, Arugula, Fennel, Parmesan	
Mussels & Clams	36
White Wine, Chili Flake, Butter, Herbs, Wood-Charred Sourdough	
Linguine with Clams Diablo	36
White wine, Cream, Jalapeno, Spicy Tomato Broth	
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: Roasted Garlic & Herb Butter, Smoked Paprika Vinaigrette, Red Chimichurri or Salsa Verde*

Pan Seared Maine Scallops	44
Pan Roasted Mexican Red Grouper	42
Oak Grilled Texas Redfish on the Half Shell	39
Oak Grilled Whole Mediterranean Branzino	45
Crispy Fried Gulf Brown Shrimp	39
Seared Texas Flounder a la Plancha	39

---

---

A LA CARTE

---

---

Shells & Cheese with Lump Crab	17
Clark's Breadcrumbs, Fines Herbs	
Oak Grilled Tuscan Kale	12
Toasted Pine Nuts, Parmesan, Chile Flakes	
Roasted Carrot	12
Spiced Yogurt, Mint Chimichurri	
Roasted Cauliflower	12
Hazelnuts, Golden Raisins, Fresno Chiles	
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.

---

---

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

Key Lime Tart	12
<i>Graham Cracker Crust, Torched Meringue, Toasted Coconut</i>	
Chocolate Cream Pie	13
<i>Vanilla Whipped Cream, Dark Chocolate Mousse, Oreo Crust</i>	
Basque Cake	13
<i>Cherry Preserves, Cream Cheese Ice Cream, Marcona Almonds</i>	
Salted Butterscotch Pot de Crème	12
<i>Whipped Crème Fraîche, Oat Crumble</i>	
Affogato	10
<i>Intelligentsia Espresso over Brandied Vanilla Ice Cream, Salted Chocolate Shortbread Cookie</i>	
Scoop of Ice Cream or Sorbet	5

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

Intelligentsia Coffee	4
Espresso	5
Latte	6
Cappuccino	6
Kilogram Hot Tea	8

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

Rare Wine Co. Charleston Sercial	18/136
<i>Madiera PT (750ML)</i>	
Huet < Clos Le Mont > MOELLEUX	18/136
<i>Vouvray, Loire Valley, FR '23 (750ML)</i>	
Kopke, Fine Ruby Douro PT (750ML)	14/104

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

Ash & Ancho	19
<i>Lunazul Blanco Tequila, Rey Campero Espadin, Ancho Reyes, Creme de Moka, Creme de Cacao and Espresso</i>	

