

===== OYSTERS =====

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

4 EACH

Acadian Pearl  
New Brunswick

Hammerhead  
Massachusetts

Fleur de Mer  
New Brunswick

Little Moon  
Louisiana

Funky Cold Medina  
Massachusetts

Blackjack Point  
Texas

===== C O L D B A R =====

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 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	

===== C A V I A R =====

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

Black River Osetra Imperial, 50 g, Uruguay	250
Golden Kaluga, 30 g, China	145
Siberian Sturgeon, 30 g, Poland	135
Classic White Sturgeon, 30 g, California	98

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SPECIALTIES

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New England Clam Chowder	14
Herbs, Chervil, Bacon, Tabasco, Oyster Crackers	
Pear & Burrata	20
Radicchio, Chicory, Walnuts, Black Lava Salt, Pear Vinaigrette	
Oak Grilled Spanish Octopus	22
Olives, Fresno Chiles, Bay Leaf Aioli, Torn Sourdough Croutons	
Pan Roasted Black Angus Hamburger*	24
Sauce Gribiche & Gruyere with Clark's Fries or Slaw	
Lobster Roll	39
Lemon Mayo, Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw	
Wood Grilled Gulf Oysters*	22
Sauce Mornay, Bacon, Spinach, Leeks	
Wood Grilled Shrimp Toast*	24
Pea Tendrils, Shaved Celery, Harissa Aioli	
Crab Cake*	34
Watercress & Frisee Salad, Pickled Shallots, Hollandaise	
Linguine with Clams	34
White Wine, Calabrian Chili, Summer Herbs, Kale & Hazelnut Pesto	
Wood Grilled New York Strip Steak	52
Red Chimichurri, Caramelized Onion, Oregano	
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	

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CATCH OF THE DAY

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

Pan Roasted Gulf Flounder	43
Pan Seared Gulf Red Grouper	45
Pan Seared Atlantic Halibut	46
Grilled Gulf Redfish on the Halfshell	39
Grilled Whole Spanish Branzino	43
Butter Poached Dungeness Crab Legs	52

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A LA CARTE

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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
Hand Cut Clark's Fries with Rosemary	10
Grilled Cheese with Sofrito	15

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

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===== 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
Vodka, Espresso, St. George Coffee Liqueur, Cacao	
Banana Alexander	17
Park VSOP Cognac, Banane du Bresil, Crème de Cacao, Walnut, Nutmeg, Cream	

