
OYSTERS

*Served with Fresh Horseradish, Cocktail Sauce, Mignonette, Saltines, Lemon. \$4.75 per Oyster.**

Calm Cove Washington	Beausoleil Prince Edward Island
Hammerlsey Washington	Village Bay New Brunswick
Ichiban Washington	Salty Mainer Maine
Shigoku Washington	Island Creek Massachusetts

COLD BAR

Crudo Plate*	32
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	
Gulf Red Snapper Ceviche*	27
Golden Roe, Cucumber, Serrano, Cilantro	
Jumbo Shrimp Cocktail	33
Horseradish, Buttered Saltines	
Shrimp or Crab Louie	32
Iceberg, Capers, Red Onion, Thousand Island Dressing	
Classic Steak Tartare*	31
Farm Egg, Grilled Sourdough, Dijonnaise	
Petit Fruits de Mer*	115
Oysters, Lobster, Prawns, Crudo	
Plateau de Fruits de Mer *	185
Oysters, Lobster, Prawns, Crudo, Red Snapper Ceviche	

SOUPS & SALADS

New England Clam Chowder	18
Herbs, Bacon, Tabasco, Oyster Crackers	
Little Annie's Chili	20
Cornbread Croutons, Sour Cream, Cheddar	
Clark's Wedge Salad	25
Bacon Lardons, Hard-boiled Egg, Red Onion, Point Reyes Blue, Buttermilk Ranch	
* add Three Jumbo Cocktail Shrimp	+12
Bibb Lettuce Salad	19
Shaved Red Onion, Sherry-Tarragon Vinaigrette	

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

Grilled Spanish Octopus Olives, Fresno Chiles, Bay Leaf Aioli, Torn Sourdough Croutons	29
Chargrilled Oyster Rockefeller Braised Leaks, Spinach, Bacon, Breadcrumbs	31
Crab Cake* Watercress & Frisée Salad, Pickled Shallots, Hollandaise	35
Lobster Roll Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw	48
Pan Roasted Black Angus Hamburger* Sauce Gribiche & Gruyere with Clark's Fries or Slaw	30
Mussels & Clams Grilled Sourdough, White Wine, Chili Flake, Butter	42
Linguine & Clams Herbs, Jalapeño, Cream & White Wine	44
Chicken Breast Paillard Harissa Butter, Arugula, Fennel, Celery, Parmesan	38
Crispy Red Snapper Stone Ground Grits, Sofrito, Lemon Zest	55
Clark's Cioppino Roasted Garlic Toast, Basil, Oregano	60

CATCH OF THE DAY

*Served with Endive & Watercress Salad 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	62
Pan Seared Alaskan Halibut	62
Steelhead Trout a la Plancha	59
Atlantic Grilled Blackened Swordfish	58
Pan Roasted Golden Tile	59

A LA CARTE

Shells & Cheese with Lump Crab Clark's Breadcrumbs, Fines Herbes	22
Grilled Tuscan Kale Toasted Pine Nuts, Parmesan	16
Grilled Broccolini Chilie Crunch, Lemon Parmesan Aioli	16
Roasted Cauliflower Hazelnuts, Golden Raisins, Fresno Chiles	16
Shoestring Fries with Rosemary & Garlic	14
Crispy Marbled Potatoes with Chimichurri	14
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

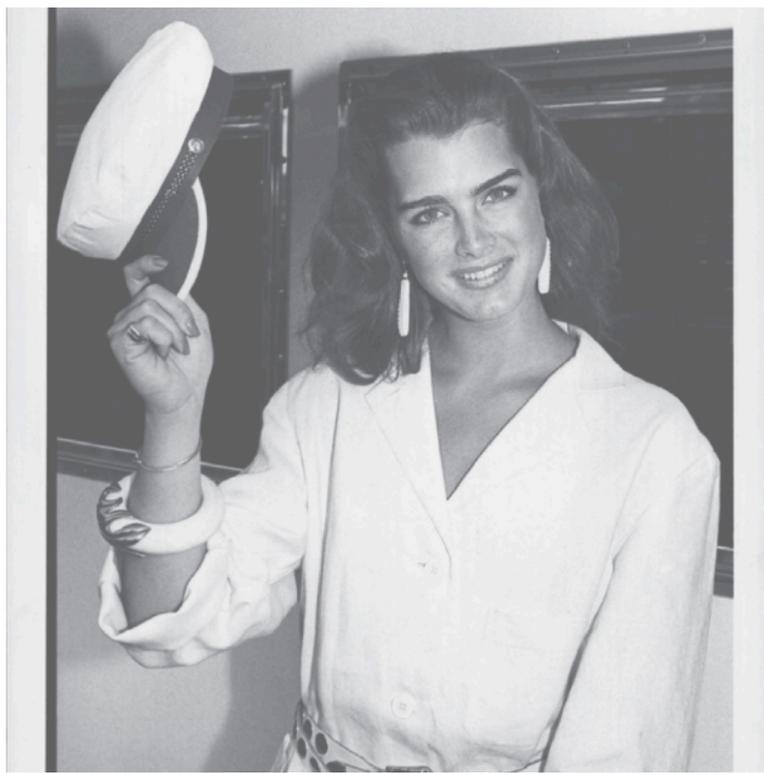
D E S S E R T

Key Lime Tart	16
<i>Housemade Graham, Torched Meringue, Blueberry Compote</i>	
Butterscotch Pot de Crème	16
<i>Salted Shortbread, Whipped Crème Fraiche</i>	
Basque Cake	16
<i>Cream Cheese Ice Cream, Marcona Almonds, Brandied Cherries</i>	
Flourless Chocolate Torte	16
<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 Santo, ITALY	28

===== DINNER =====



===== LAUNCHED 2018 =====

Happy Hour
Monday - Friday 3pm to 5pm

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