
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
<i>Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive</i>	
Gulf Red Snapper Ceviche *	27
<i>Golden Roe, Cucumber, Serrano, Cilantro</i>	
Classic Steak Tartare *	31
<i>Farm Egg, Grilled Sourdough, Dijonnaise</i>	
Jumbo Shrimp Cocktail	33
<i>Horseradish, Buttered Saltines</i>	
Shrimp or Crab Louie	32
<i>Iceberg Salad, Capers, Onion, Thousand Island Dressing</i>	
Bibb Lettuce Salad	19
<i>Shaved Red Onion, Sherry-Tarragon Vinaigrette</i>	
Clark's Wedge Salad	25
<i>Bacon Lardons, Hard boiled Egg, Red Onion</i>	
<i>Point Reyes Blue, Buttermilk Ranch</i>	
* add Three Jumbo Cocktail Shrimp	+12
Petit Fruits de Mer*	115
<i>Oysters, Lobster, Prawns, Crudo</i>	
Plateau de Fruits de Mer *	185
<i>Oysters, Lobster, Prawns, Crudo, Red Snapper Ceviche</i>	

SANDWICHES

Served with choice of Shoestring Fries or Slaw

Clark's BLT	25
<i>Toasted Pullman, Applewood Smoked Bacon</i>	
<i>Alfalfa Sprouts, Avocado, Espelette Pepper Aioli</i>	
Tuna Salad Sandwich	26
<i>Green Olive & Parsley Vinaigrette, Aioli, Sourdough</i>	
Pan Roasted Black Angus Hamburger	30
<i>Sauce Gribiche, Gruyere, House Baked Bun</i>	

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.

===== 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	20
Grilled Spanish Octopus Green Olive, Fresno Chili, Bay Leaf Aioli, Croutons	29
Chargrilled Oyster Rockefeller Braised Leeks, Spinach, Bacon, Breadcrumbs	31
Crab Cake * Watercress & Frisee Salad, Pickled Shallots, Hollandaise	35
Lobster Roll Drawn Butter, Bibb Lettuce, Fines Herbs, Lemon Aioli	48
Grilled Cheese Egg in the Hole Gruyere, Farm Egg, Sofrito	21
Kale & Goat Cheese Omelette Crispy Marble Potatoes, Hollandaise	26
Mussels & Clams Grilled Sourdough, White Wine, Chili Flake, Butter	42
Chicken Breast Paillard Harissa Butter, Arugula, Fennel, Celery, Parmesan	38
Linguine & Clams Herbs, Jalapeño, Cream & White Wine	44
Crispy Red Snapper Stone Ground Grits, Sofrito, Lemon Zest	55
Clark's Cioppino Roasted Garlic Toast, Basil, Oregano	60

===== 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
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 L A C A R T E - =====

Scrambled Farm Eggs with Olive Oil & Chives	12
Shells & Cheese with Lump Crab Clark's Breadcrumbs, Fine Herbs	22
Grilled Tuscan Kale Toasted Pine Nuts, Parmesan	16
Grilled Broccolini Chilie Crunch, Lemon Parmesan Aioli	16
Roasted Cauliflower Golden Raisins, Fresno Chilies, Toasted Hazelnuts	16
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.

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

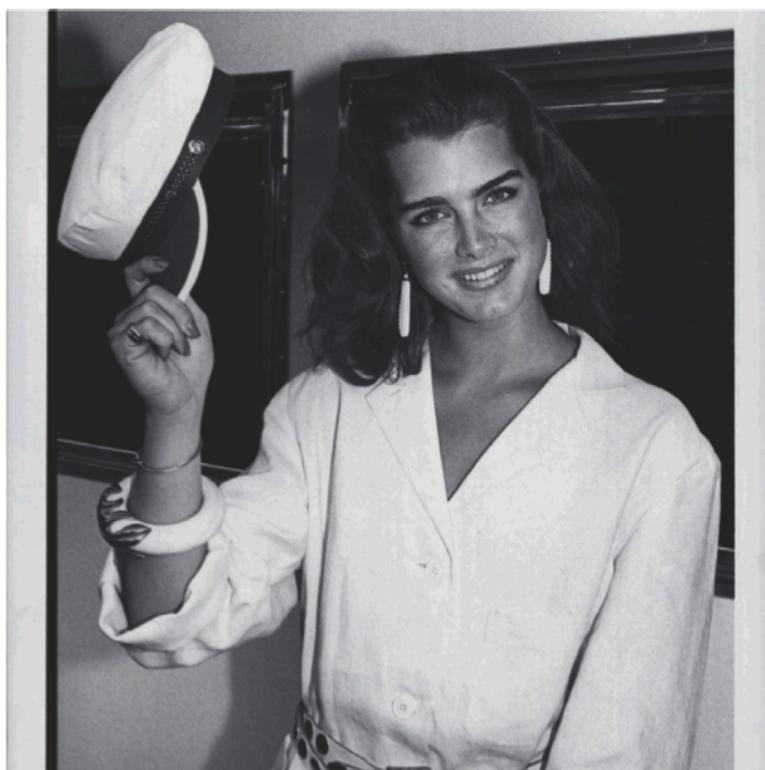
D E S S E R T

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 Salto, ITALY	28

LUNCH



HAPPY HOUR

Happy Hour
Monday - Friday 3 to 5pm

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

LAUNCHED 2018
