

OYSTERS

*Served with Fresh Horseradish, Cocktail Sauce, Mignonette, Saltines, Lemon. \$4.25 per Oyster.**

Fleur de Mer New Brunswick	Sea Beans Massachusetts	
North Shore Prince Edward Island	Murder Point Alabama	
Irish Point Prince Edward Island	Mata Moto Texas	
Pink Moon Prince Edward Island	Blackjack Point Texas	
Glidden Point Maine	Mermaid Tears Texas	
Dressed Oyster*		6
<i>Cucumber & Honey Vinaigrette, Mint, Crispy Shallots</i>		

COLD BAR

Shrimp or Dungeness Crab Louie <i>Iceberg Salad, Capers, Onion, Thousand Island Dressing</i>	28/32
Bibb Lettuce Salad <i>Shaved Red Onion, Sherry-Tarragon Vinaigrette</i>	15
Clark's Wedge Salad <i>Niman Ranch Bacon Lardons, Hardboiled Farm Egg, Red Onion, Point Reyes Blue, Buttermilk Dressing</i>	18
* add Three Jumbo Cocktail Shrimp	15
Crudo Plate* <i>Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive</i>	26
Gulf Red Snapper Ceviche* <i>Golden Roe, Cucumber, Serrano, Cilantro</i>	25
Tuna Carpaccio <i>Olives, Capers, Garlic Aioli, Jalapeno, Sunflower Sprouts</i>	26
Jumbo Shrimp Cocktail <i>Horseradish, Buttered Saltines</i>	25
Classic Steak Tartare* <i>Farm Egg, Shoestring Fries, Dijonnaise</i>	25
Plateau de Fruits de Mer* <i>Oysters, Lobster, Prawns, Crudo, Snapper Ceviche</i>	100/170

SANDWICHES

Served with choice of Shoestring Fries or Slaw

Clark's BLT <i>Toasted Homemade Pullman, Bacon, Sunflower Sprouts, Avocado, Espelette Aioli</i>	20
Tuna Salad Sandwich <i>Green Olive & Parsley Vinaigrette, Aioli, Sourdough</i>	22
Pan Roasted Black Angus Hamburger* <i>Sauce Gribiche, Gruyere, House Baked Bun</i>	25
Fried Oyster Loaf <i>Casamentos Style</i>	26

CAVIAR & ROE

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

Black River Osetra Imperial, 50 g, Uruguay	260
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

===== S P E C I A L T I E S =====

New England Clam Chowder	16
Herbs, Bacon, Tabasco, Oyster Crackers	
Oak Grilled Spanish Octopus	26
Green Olive, Fresno Chili, Bay Leaf Aioli, Sourdough Croutons	
Oven Roasted Gulf Oysters*	24
Bechamel, Spinach, Bacon Bread Crumbs	
Wood Grilled Shrimp Toast	26
Pea Tendrils, Shaved Celery, Harissa Aioli	
Crab Cake*	34
Watercress & Frisee Salad, Pickled Shallots, Hollandaise	
Lobster Roll	42
Drawn Butter, Bibb Lettuce, Fines Herbs, Lemon Aioli	
Grilled Cheese Egg in the Hole*	22
Gruyère, Farm Egg, Sofrito	
Kale & Goat Cheese Omelette	25
Crispy Marble Potatoes, Hollandaise	
Mussels & Clams	36
White Wine, Chili Flake, Butter, Herbs, Wood-Charred Sourdough	
Linguine with Clams Diablo	38
White Wine, Cream, Jalapeno, Spicy Tomato Broth	
Chicken Breast Paillard	32
Harissa Butter, Arugula, Fennel, Parmesan	
Crispy Snapper	48
Stone Ground Grits, Sofrito, Lemon Zest	
Clark's Cioppino	48
Roasted Garlic Toast, Basil, Oregano	

===== 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

Seared North Atlantic Fluke a la Plancha	42
Pan Roasted Gulf Golden Tilefish	41
Pan Seared Maine Scallops	44
Oak Grilled Texas Redfish on the Half Shell	42
Oak Grilled Whole Mediterranean Branzino	49
Crispy Fried Gulf Brown Shrimp	39

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

Scrambled Farm Eggs with Olive Oil & Chives	12
Shells & Cheese with Lump Crab	18
Clark's Breadcrumbs, Fine Herbs	
Roasted Carrots	14
Spiced Yogurt, Mint Chimichurri	
Grilled Tuscan Kale	14
Toasted Pine Nuts, Parmesan	
Roasted Cauliflower	14
Golden Raisins, Fresno Chilies, Toasted Hazelnuts	
Stone Ground Grits with Butter & Parm	12
Shoestring Fries with Rosemary & Garlic	12
Crispy Marbled Potatoes with Chimichurri	12

* 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	14
Graham Cracker Crust, Torched Meringue, Toasted Coconut	
Chocolate Cream Pie	14
Vanilla Whipped Cream, Dark Chocolate Mousse, Oreo Crust	
Basque Cake	14
Cherry Preserves, Cream Cheese Ice Cream, Marcona Almonds	
Salted Butterscotch Pot de Crème	14
Whipped Crème Fraîche, Oat Crumble	
Affogato	10
Intelligentsia Espresso over Brandied Vanilla Ice Cream, Salted Chocolate Shortbread Cookie	
Scoop of Ice Cream or Sorbet	7

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

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

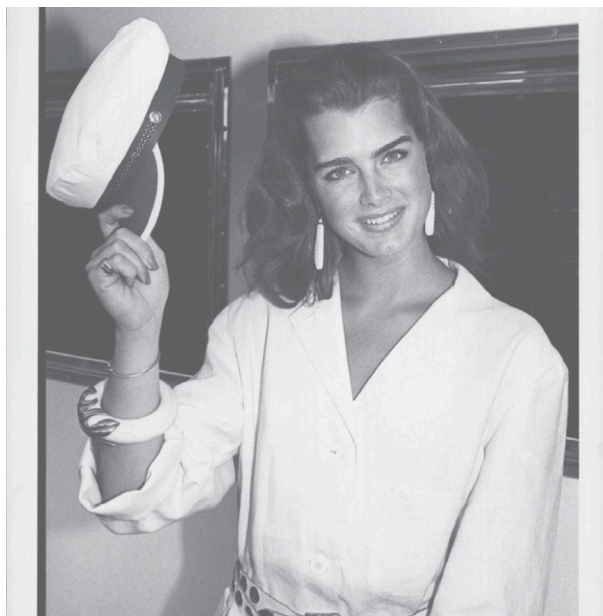
===== D E S S E R T W I N E S =====

Rare Wine Co. Charleston Sercial	18
Madiera PT (750ML)	
Kracher Beerenauslese	25
Bergundland, AT '21 (375ML)	
Kopke, Fine Ruby Douro PT (750ML)	14

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

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

LUNCH



HAPPY HOUR

Monday - Friday 3 to 5pm

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

AUSTIN | ASPEN | HOUSTON
MONTECITO | MENLO PARK | MALIBU
