

===== OYSTERS =====

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

4.25 EACH

Mer Bleue
New Brunswick

Bear Tide
Massachusetts

Pink Moon
Prince Edward Island

Little Bear
Massachusetts

Savage Blonde
Prince Edward Island

Little Moon
Louisiana

Love Shuck
Maine

Totten Virginica
Washington

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

| | |
|---|---------|
| Dressed Oyster* | 6 |
| Cucumber & Honey Vinaigrette, Mint, Crispy Shallots | |
| Bibb & Watercress Salad | 15 |
| Tarragon, Red Onion, Sherry Vinaigrette | |
| Golden Beet Salad | 22 |
| Blood Orange, Feta, Marcona Almonds, Mint | |
| Clark's Wedge Salad | 18 |
| Niman Lardons, Hardboiled Farm Egg, Red Onion Point Reyes Blue Cheese, Buttermilk Ranch Dressing | |
| Shrimp or Dungeness Crab Louie Salad | 28 / 34 |
| Iceberg Lettuce, Capers, Herbs, Thousand Island Dressing | |
| Bluefin Tuna Carpaccio* | 26 |
| Olives, Capers, Garlic Aioli, Jalapeño, Sunflower Sprouts | |
| Crudo Plate* | 26 |
| Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive | |
| Red Snapper Ceviche* | 25 |
| Golden Tobiko Roe, Cucumber, Serrano, Cilantro | |
| Jumbo Shrimp Cocktail | 25 |
| Horseradish, Seasoned Saltines | |
| Classic Steak Tartare* | 25 |
| Dijonaise, Herb Salad, Oak Grilled Toast | |
| Petite Fruits de Mer* | 100 |
| Oysters, Lobster, Prawns, Crudo | |
| Plateau de Fruits de Mer* | 170 |
| Oysters, Lobster, Ceviche, Prawns, Crab, Crudo | |

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

Sustainable Caviars with Classic
Accompaniments & Warm Cornmeal Blini**

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| 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 |

SPECIALTIES

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|---|----|
| New England Clam Chowder | 16 |
| Herbs, Chervil, Bacon, Tabasco, Oyster Crackers | |
| Oak Grilled Spanish Octopus | 26 |
| Olives, Fresno Chilis, Bay Leaf Aioli, Torn Sourdough Croutons | |
| Lobster Roll | 42 |
| Lemon Mayo, Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw | |
| Blackened Swordfish Sandwich | 26 |
| Toasted Pullman, Tomato, Lettuce & Tartar Sauce with Clark's Fries or Slaw | |
| Tuna Salad Sandwich | 22 |
| Olive & Parsley Vinaigrette with Clark's Fries or Slaw | |
| Toasted Pullman BLT | 20 |
| Applewood Bacon, Tomato, Lettuce, Sunflower Sprouts, Avocado & d'Espelette Aioli | |
| Pan Roasted Black Angus Hamburger* | 25 |
| Sauce Gribiche & Gruyere with Clark's Fries or Slaw | |
| Wood Grilled Gulf Oysters* | 24 |
| Sauce Mornay, Bacon, Spinach, Leeks | |
| Wood Grilled Shrimp Toast* | 26 |
| Pea Tendrils, Shaved Celery, Harissa Aioli | |
| Crab Cake* | 34 |
| Watercress & Frisee Salad, Pickled Shallots, Hollandaise | |
| Mussels & Clams in White Wine & Herbs | 36 |
| Wood-Charred Sourdough | |
| Crispy Snapper | 48 |
| Stone Ground Grits, Sofrito, Lemon Zest | |
| Clark's Cioppino | 48 |
| Roasted Garlic Toast, Basil, Oregano | |
| Wood Fired New York Strip | 58 |
| Red Chimichurri, Caramelized Onion, Marjoram | |

CATCH OF THE DAY

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

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| Crispy Skin New Zealand Blue Trumpeter | 42 |
| Pan Seared African Pompano | 43 |
| Pan Seared Gulf Red Grouper | 44 |
| Grilled Gulf Redfish on the Halfshell | 42 |
| Grilled Whole Spanish Branzino | 49 |

A LA CARTE

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| Shells & Cheese with Lump Crab | 18 |
| Oak Grilled Tuscan Kale | 14 |
| Toasted Pine Nuts, Parmesan, Chile Flakes | |
| Roasted Cauliflower | 14 |
| 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 | 12 |
| Clark's Fries with Garlic & Rosemary | 12 |
| Grilled Cheese with Sofrito | 16 |
| French Omelette* | 10 |
| With Olive Oil & Chives | |

* Consuming raw or under cooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food borne illness.

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

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| Basque Cake | 14 |
| Cherry Preserves, Cream Cheese Ice Cream, Marcona Almonds | |
| Key Lime Tart | 14 |
| Graham Cracker Crust, Torched Meringue, Toasted Coconut | |
| Dark Chocolate Mousse | 14 |
| Candied Pistachios, Whipped Crème Fraiche | |
| Affogato | 11 |
| Intelligentsia Espresso over Brandied Vanilla Bean Ice Cream, Salted Shortbread Cookie | |
| Scoop of Ice Cream or Sorbet | 7 |

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

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| 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 =====

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| Valdespino Sherry Fino 'Inocente' | 10 |
| Andalucia, SPAIN | |
| Kopke LBV '18 Port, Douro, PORTUGAL | 12 |
| Rare Wine Co. Malmsey, 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 =====

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|--|----|
| 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 | |

