

## ===== O Y S T E R S =====

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

4.25 EACH

Little Sweeties  
Prince Edward Island

Bay Blue  
Virginia

Edgewater  
Massachusetts

Lone Point  
Virginia

Great Island  
Massachusetts

Big Tree  
Texas

## ===== 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

Smoked Salmon Gravlox Plate\* 24  
Classic Accompaniments, Sourdough Toast

Classic Steak Tartare\* 25  
Dijonaisse, 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\**

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, Chervil, Bacon, Tabasco, Oyster Crackers                                     |    |
| Oak Grilled Spanish Octopus                                                         | 26 |
| Olives, Fresno Chilis, Bay Leaf Aioli,<br>Torn Sourdough Croutons                   |    |
| Lobster Roll                                                                        | 42 |
| Lemon Mayo, Drawn Butter, Bibb Lettuce with Clark's<br>Fries or Slaw                |    |
| Blackened Swordfish Sandwich                                                        | 26 |
| Toasted Pullman, Tomato, Lettuce & Tartar Sauce<br>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,<br>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                                        |    |

## ===== C A T C H   O F   T H E   D A Y =====

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

|                                        |          |
|----------------------------------------|----------|
| Pan Seared Florida Gulf Mahi-Mahi      | 44       |
| Grilled Gulf Redfish on the Halfshell  | 42       |
| Grilled Pacific Swordfish              | 43       |
| Grilled Whole Spanish Branzino         | 49       |
| Grilled California Coast Spiny Lobster | 55 / 110 |

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

|                                               |    |
|-----------------------------------------------|----|
| 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 =====

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

## ===== 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. 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 =====

|                                                                              |    |
|------------------------------------------------------------------------------|----|
| Espresso Martini                                                             | 20 |
| Vodka, Espresso, St. George Coffee Liqueur, Cacao                            |    |
| Banana Alexander                                                             | 17 |
| Park VSOP Cognac, Banane du Bresil, Crème de Cacao,<br>Walnut, Nutmeg, Cream |    |

