

===== OYSTERS =====

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

4.25 EACH

Village Bay
New Brunswick

Standish Shore
Massachusetts

Little Sweeties
Prince Edward Island

Breakwater
Rhode Island

Duxbury
Massachusetts

Shamrock
Virginia

Katama Bay
Massachusetts

Totten Virginica
Washington

===== COLD BAR =====

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
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

===== CAVIAR =====

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, 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	

===== 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

Crispy Skin Gulf Blueline Tilefish	46
Crispy Skin New Zealand Butterfish	48
Pan Seared Alaskan Halibut	50
Grilled Gulf Redfish on the Halfshell	42
Grilled Whole Spanish Branzino	49

===== 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 Asparagus	14
Green Goddess, Calabrian Chile Crunch, Lemon Zest	
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, 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 =====

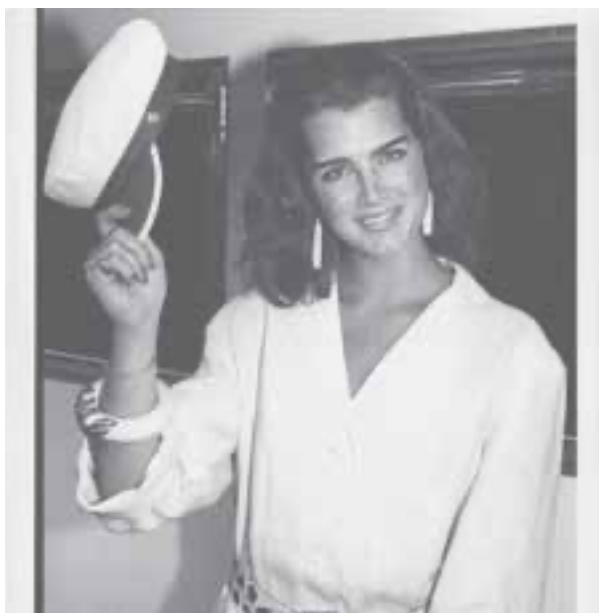
Intelligentsia Coffee	5
Espresso	5
Cappuccino	6
Latte	6
Kilogram Hot Tea	6

===== 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, Walnut, Nutmeg, Cream	



===== H A P P Y H O U R =====

Monday - Friday 3 - 5 pm
½ off Martinis & Burgers
\$5 Oyster Shooters
50¢ off Oysters

===== L A U N C H E D 2 0 1 2 =====