
OYSTERS

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

4.25 EACH

Village Bay
New Brunswick

Moonlight Bay
Massachusetts

Stag
Prince Edward Island

Standish Shore
Massachusetts

Pleasant Cove
Maine

Breakwater
Rhode Island

Wild Bill
Maine

Big Tree
Texas

Katama Bay
Massachusetts

Little Moon
Louisiana

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	
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 Luttuce, 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	

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

SPECIALTIES

New England Clam Chowder	16
Herbs, Chervil, Bacon, Tabasco, Oyster Crackers	
Golden Beet Salad	22
Blood Orange, Feta, Marcona Almonds, Mint	
House Cured Salmon Benedict*	26
Hollandaise, Endive & Watercress Salad, Pea Shoots	
Wood Grilled Shrimp Toast	26
Pea Tendrils, Shaved Celery, Harissa Aioli	
Mussels & Clams in White Wine & Herbs	36
Wood-Charred Sourdough	
Lobster Roll	42
Lemon Mayo, Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw	
Pan Roasted Black Angus Hamburger*	25
Sauce Gribiche & Gruyere with Clark's Fries or Slaw	
Blackened Swordfish Sandwich	26
Toasted Pullman, Tomato, Lettuce & Tartar Sauce	
Toasted Pullman BLT	20
Niman Ranch Bacon, Tomato, Butter Lettuce, Sunflower Sprouts, Avocado & d'Espelette Aioli	
Grilled Cheese Egg in the Hole*	22
Watercress & Endive Salad, Sofrito	
Grilled Kale & Goat Cheese Omelette	24
Crispy Marble Potatoes & Red Chimichurri, Hollandaise	
Crab Cake	34
Mache & Frisee Salad, Pickled Shallots, Hollandaise	
Clark's Cioppino	48
Roasted Garlic Toast, Basil, Oregano	

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

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
Butter Poached Pacific Dungeness Crab Legs	52

A LA CARTE

Crispy Bacon	9
Scrambled Farm Eggs*	10
With Olive Oil & Chives	
Banana & Blueberry Pancakes	16
Bacon Lardons, Whipped Crème Fraiche	
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

* 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
Texas vodka, Tempus Fugit Cacao & Moca, Intelligentsia Espresso	
Banana Alexander	17
Park VSOP Cognac, Banane du Bresil, Crème de Cacao, Walnut, Nutmeg, Cream	

