

===== OYSTERS & CLAMS =====

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

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|--|--------------------------|
| Irish Point Prince Edward Island | Admiral Alabama |
| Norumbega Maine | Capo Hugo Alabama |
| Wellfleet Massachusetts | Blackjack Point Texas |
| Duxbury Massachusetts | Mermaid Tears Texas |
| Fisher's Island New York | Matagorda Pearl Texas |
| Dressed Oyster* | 6 |
| <i>Cucumber & Honey Vinaigrette, Mint, Crispy Shallots</i> | |

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

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

===== S A N D W I C H E S =====

Served with choice of Shoestring Fries or Slaw

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

===== C A V I A R & R O E =====

*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, 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 | |
| Crab Cake* | 34 |
| Watercress & Frisee Salad, Pickled Shallots, Hollandaise | |
| Lobster Roll | 42 |
| Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw | |
| Grilled Cheese Egg in the Hole* | 22 |
| Gruyere, Farm Egg, Sofrito | |
| Kale & Goat Cheese Omelette | 25 |
| Crispy Marble Potatoes, Hollandaise | |
| Banana & Blueberry Pancakes | 18 |
| Niman Ranch Bacon Lardons, Whipped Cream | |
| Wood Grilled Shrimp Toast | 26 |
| Pea Tendrils, Shaved Celery, Harissa Aioli | |
| Mussels & Clams | 36 |
| White Wine, Chili Flake, Butter, Herbs, Wood-Charred Sourdough | |
| Chicken Breast Paillard | 32 |
| Harissa Butter, Arugula, Fennel, Parmesan | |
| Clark's Cioppino | 48 |
| Roasted Garlic Toast, Basil, Oregano | |

CATCH OF THE DAY

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

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| 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 |
| Crispy Skin Barramundi a la Plancha | 38 |

A LA CARTE

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| 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 | 10 |
| 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 =====

| | |
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| 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 =====

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

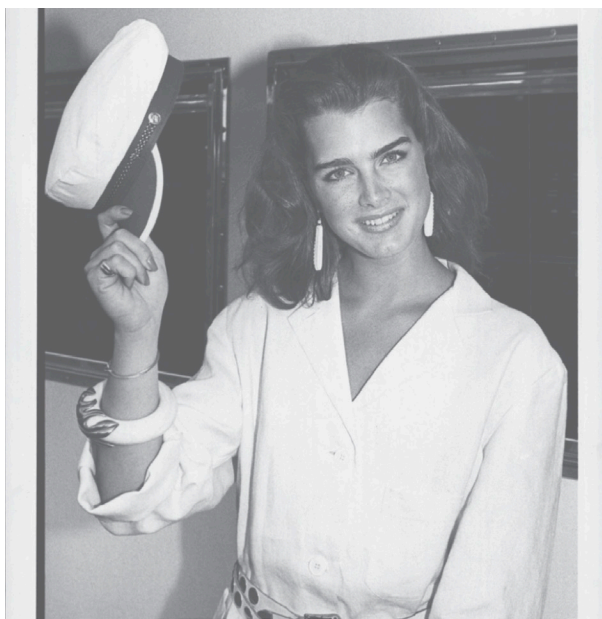
===== D E S S E R T W I N E =====

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| 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 =====

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

BRUNCH



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
