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OYSTERS

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

Pleasant Cove Maine	Chatham Massachusetts
Farewell Buffs Maine	Navy Cove Alabama
Moondancer Maine	Big Tree Texas
Norumbega Maine	Matagorda Pearl Texas
Tiny Dancers Maine	Mermaid Tears Texas

Dressed Oyster\* 6  
Cucumber & Honey Vinaigrette, Mint, Crispy Shallots

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COLD BAR

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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* Cucumber, Serrano, Cilantro	25
Tuna Carpaccio* Olives, Capers, Garlic Aioli, Jalepeno, 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

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CAVIAR & ROE

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*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

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\* Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness.

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SPECIALTIES

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New England Clam Chowder	16
Herbs, Bacon, Tabasco, Oyster Crackers	
Oak Grilled Spanish Octopus	26
Olives, Fresno Chiles, Bay Leaf Aioli, Sourdough Croutons	
Pan Roasted Black Angus Hamburger*	25
Sauce Gribiche & Gruyere with Clark's Fries or Slaw	
Lobster Roll	42
Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw	
Oven Roasted Gulf Oysters*	24
Bechamel, Spinach, Bacon Bread Crumbs	
Wood Grilled Shrimp Toast	26
Pea Tendrils, Shaved Celery, Harissa Aioli	
Crab Cake*	34
Watercress & Frisee Salad, Pickled Shallots, Hollandaise	
Chicken Breast Paillard	32
Harissa Butter, Arugula, Fennel, Parmesan	
Mussels & Clams	36
White Wine, Chili Flake, Butter, Herbs, Wood-Charred Sourdough	
Linguine with Clams Diablo	38
White wine, Cream, Jalapeno, Spicy Tomato Broth	
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, Oregano	

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CATCH OF THE DAY

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

Pan Seared Maine Scallops	44
Pan Roasted Gulf Yellowedge Grouper	42
Oak Grilled Pacific Kanpachi	40
Oak Grilled Texas Redfish on the Half Shell	42
Oak Grilled Whole Mediterranean Branzino	49
Crispy Fried Gulf Brown Shrimp	39

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A LA CARTE

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Shells & Cheese with Lump Crab	18
Clark's Breadcrumbs, Fines Herbs	
Oak Grilled Tuscan Kale	14
Toasted Pine Nuts, Parmesan, Chile Flakes	
Roasted Carrots	14
Spiced Yogurt, Mint Chimichurri	
Roasted Cauliflower	14
Hazelnuts, Golden Raisins, Fresno Chiles	
Stone Ground Grits with Parmesan	10
Crispy Marble Potatoes with Chimichurri	12
Hand Cut Clark's Fries with Rosemary	12
Grilled Cheese with Sofrito	16

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

Key Lime Tart	14
<i>Graham Cracker Crust, Torched Meringue, Toasted Coconut</i>	
Chocolate Cream Pie	14
<i>Vanilla Whipped Cream, Dark Chocolate Mousse, Oreo Crust</i>	
Basque Cake	14
<i>Cherry Preserves, Cream Cheese Ice Cream, Marcona Almonds</i>	
Salted Butterscotch Pot de Crème	14
<i>Whipped Crème Fraîche, Oat Crumble</i>	
Affogato	10
<i>Intelligentsia Espresso over Brandied Vanilla Ice Cream, Salted Chocolate Shortbread Cookie</i>	
Scoop of Ice Cream or Sorbet	7

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

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

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

Rare Wine Co. Charleston Sercial	18
<i>Madiera PT (750ML)</i>	
Kracher Beerenauslese	25
<i>Bergundland, AT '21 (375ML)</i>	
Kopke, Fine Ruby Douro PT	14
<i>(750ML)</i>	

===== D E S S E R T C O C K T A I L S =====

Ash & Ancho	19
<i>Lunazul Blanco Tequila, Rey Campero Espadin, Ancho Reyes, Creme de Moka, Creme de Cacao and Espresso</i>	

