

===== OYSTERS =====

Served with Fresh Horseradish, Cocktail Sauce, Mignonette, Saltines, Lemon. 4.25 EACH*

Glacier Bay New Brunswick	Great White Massachusetts
East Cape Prince Edward Island	Moonrise Massachusetts
Summer Love Prince Edward Island	Royal Malpeque Massachusetts
Beach Plum Massachusetts	Breakwater Rhode Island
First Light Massachusetts	Little Moon Louisiana

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

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

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 *add Three Jumbo Cocktail Shrimp +12	
Shrimp or Dungeness Crab Louie Salad 28 / 34 Iceberg Lettuce, Capers, Herbs, Thousand Island Dressing	
Jumbo Shrimp Cocktail 25 Horseradish, Seasoned Saltines	
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	
Classic Steak Tartare* 25 Dijonaise, Herb Salad, Oak Grilled Toast	
Petit Fruits de Mer* 100 Oysters, 1/2 Lobster, Prawns, Crudo	
Grande Plateau de Fruits de Mer* 170 Full Dozen Oysters, Whole Lobster, Prawns, 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	

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

===== S P E C I A L T I E S =====

New England Clam Chowder	16
Herbs, Chervil, Bacon, Tabasco, Oyster Crackers	
Golden Beet Salad	22
Blood Orange, Feta, Marcona Almonds, Mint	
Oak Grilled Spanish Octopus	26
Olives, Fresno Chiles, Bay Leaf Aioli, Sourdough Croutons	
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	
Pan Roasted Black Angus Hamburger*	25
Sauce Gribiche & Gruyere with Clark's Fries or Slaw	
Lobster Roll	42
Lemon Mayo, Drawn Butter, Bibb Lettuce with Fries or Slaw	
Mussels & Clams in White Wine & Herbs	36
Wood-Charred Sourdough	
Linguine with Clams	38
White Wine, Calabrian Chili, Summer Herbs, Kale & Hazelnut Pesto	
Crispy Snapper	48
Stone Ground Grits, Sofrito, Lemon Zest	
Clark's Cioppino	48
Roasted Garlic Toast, Basil, Oregano	
Wood Grilled New York Strip Steak	58
Red Chimichurri, Caramelized Onion, Oregano	

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

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

Crispy Skin Spanish Umbrina	43
Crispy Skin Gulf Yelloweye Snapper	43
Pan Seared Florida Gulf Red Grouper	44
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
Clark's Breadcrumbs, Fines Herbes	
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 Butter & Parm	10
Crispy Marble Potatoes with Chimichurri	12
Clark's Fries with Garlic & Rosemary	12

===== 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 =====

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	

