

===== 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	
Chocolate Cake	14
Raspberry, Chantilly Whipped Cream	
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 =====

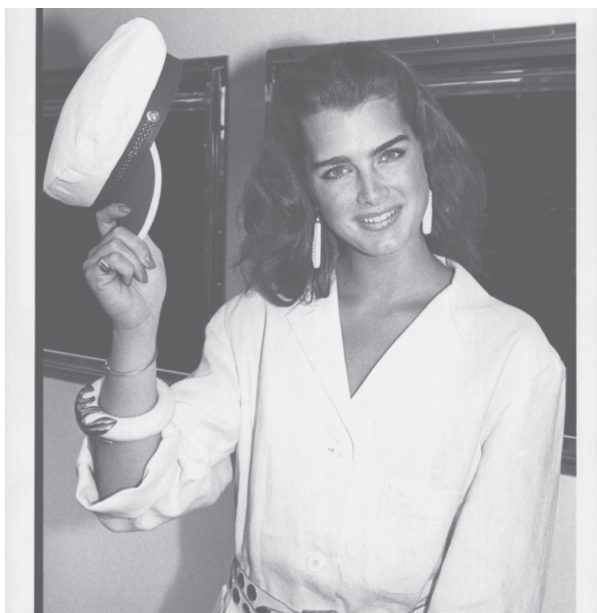
Intelligentsia Coffee	5
Espresso	5
Cappuccino	6
Latte	6
Kilogram Hot Tea	6

===== 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	



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H A P P Y   H O U R

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Monday - Friday  
3 to 5pm

Half Priced Burgers  
Half Priced Martinis  
50¢ off Oysters  
\$5 Oyster Shooters

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AUSTIN | ASPEN | HOUSTON  
MONTECITO | MENLO PARK | MALIBU

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===== OYSTERS =====

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

Point Prim Prince Edward Island	Dead Neck Massachusetts
Summer Love Prince Edward Island	Katama Bay Massachusetts
Raspberry Point Prince Edward Island	King Fishers Massachusetts
Pirate Cove Massachusetts	Moonlight Bay Massachusetts

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

Plateau de Fruits de Mer\* 100 / 170  
Petit or Grande Platter of Oysters, Lobster, Prawns, Crudo

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

*Served with Choice of Shoestring Fries or Slaw*

Toasted Pullman BLT 20  
Sunflower Sprouts, Avocado & d'Espelette Aioli

Tuna Salad Sandwich 22  
Green Olive & Parsley Vinaigrette, Aioli, Sourdough

Pan Roasted Black Angus Hamburger\* 25  
Sauce Gribiche & Gruyere

Blackened Swordfish Sandwich 26  
Toasted Pullman, Tomato, Lettuce & Tartar Sauce

===== C A V I A R =====

*Sustainable Caviars\* with Classic Accompaniments & Warm Cornmeal Blini\**

Black River Osetra Royale, 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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SPECIALTIES

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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 Chilis, 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	
Lobster Roll	42
Lemon Mayo, Drawn Butter, Bibb Lettuce with Fries or Slaw	
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	

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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, Red Chimichurri, Smoked Paprika Vinaigrette or Salsa Verde*

Crispy Skin Gulf Golden Tilefish	45
Crispy Skin Gulf White Margate	47
Pan Seared Gulf Red Grouper	46
Grilled Gulf Redfish on the Halfshell	42
Grilled Whole Spanish Branzino	49

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A LA CARTE

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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
Grilled Cheese with Sofrito	16

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\* Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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