

===== 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

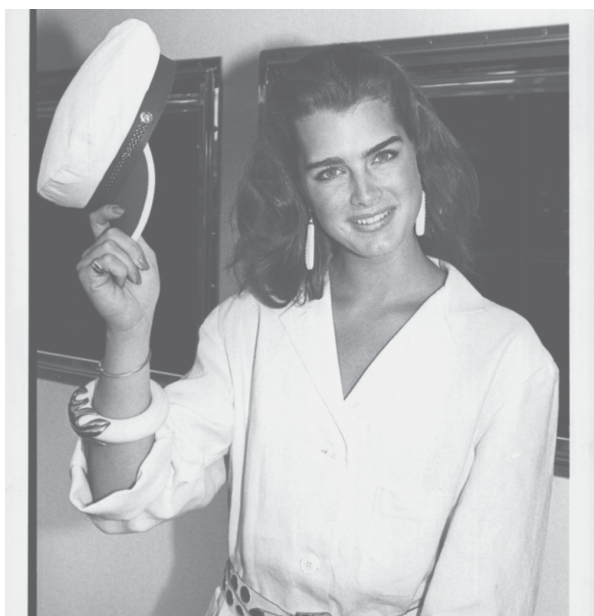
===== D E S S E R T W I N E S =====

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

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

OYSTERS

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

Pickle Point Prince Edward Island	Katama Bay Massachusetts
Lucky Charms Prince Edward Island	King Fishers Massachusetts
Avery Massachusetts	Rose & Garnet Massachusetts
Cherry Bomb Massachusetts	First Light Massachusetts
Duck Island Massachusetts	Little Prince Virginia

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 Luttuce, 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	

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	

* Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne 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	
Banana & Blueberry Pancakes	18
Bacon Lardons, Whipped Crème Fraiche	
House Cured Salmon Benedict*	26
Hollandaise, Asparagus, Pea Shoots	
Grilled Cheese Egg in the Hole*	22
Watercress & Endive Salad, Sofrito	
Grilled Kale & Goat Cheese Omelette	24
Crispy Marble Potatoes & Red Chimichurri, Hollandaise	
Wood Grilled Shrimp Toast	26
Pea Tendrils, Shaved Celery, Harissa Aioli	
Crab Cake	34
Mache & Frisee Salad, Pickled Shallots, Hollandaise	
Lobster Roll	42
Lemon Mayo, Drawn Butter, Bibb Lettuce with Fries or Slaw	
Pan Roasted Black Angus Hamburger*	25
Sauce Gribiche & Gruyere with Clark's Fries or Slaw	
Toasted Pullman BLT	20
Sunflower Sprouts, Avocado & d'Espelette Aioli	
Mussels & Clams in White Wine & Herbs	36
Wood-Charred Sourdough	
Clark's Cioppino	48
Roasted Garlic Toast, Basil, Oregano	

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

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 White Margate	47
Pan Seared African Pompano	45
Pan Seared Atlantic Jolthead Porgy	46
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
Scrambled Farm Eggs* with Olive Oil & Chives	10
Crispy Niman Ranch Bacon	9