

===== OYSTERS =====

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

Fleur de Mer New Brunswick	Irish Point Prince Edward Island
Mer Bleue New Brunswick	Pink Moon Prince Edward Island
Petit Bijoux New Brunswick	First Light Massachusetts
Acadian Pearl New Brunswick	Pleasure Point Massachusetts
East Cape Prince Edward Island	Copano Oro Texas

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

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

Bibb & Watercress Salad Tarragon, Red Onion, Sherry Vinaigrette	15
Clark's Wedge Salad Niman Lardons, Hardboiled Farm Egg, Red Onion Point Reyes Blue Cheese, Buttermilk Ranch Dressing *add Three Jumbo Cocktail Shrimp	18  +12
Shrimp or Dungeness Crab Louie Salad Iceberg Luttuce, Capers, Herbs, Thousand Island Dressing	28 / 34
Jumbo Shrimp Cocktail Horseradish, Seasoned Saltines	25
Bluefin Tuna Carpaccio* Olives, Capers, Garlic Aioli, Jalapeño, Sunflower Sprouts	26
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	26
Red Snapper Ceviche* Golden Tobiko Roe, Cucumber, Serrano, Cilantro	25
Classic Steak Tartare* Dijonaise, Herb Salad, Oak Grilled Toast	25
Plateau de Fruits de Mer* Petit or Grande Platter of Oysters, Lobster, Prawns, Crudo	100 / 170

===== 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 Golden Tilefish	46
Crispy Skin Norwegian Salmon A La Plancha	47
Pan Seared African Pompano	45
Pan Seared Alaskan Halibut	50
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

===== 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	

