

OYSTERS

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

Lucky Lime
Prince Edward Island

Edgewater
Massachusetts

Pink Moon
Prince Edward Island

Little Moon
Louisiana

Sand Dune
Prince Edward Island

Big Tree
Texas

Skinny Dippers
Massachusetts

Matagorda Pearls
Texas

Indian Cove
Massachusetts

Mermaid Tears
Texas

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

COLD BAR

Shrimp or Dungeness Crab Louie 28/32
Iceberg Salad, Capers, Onion, Thousand Island Dressing

Bibb Lettuce Salad 15
Shaved Red Onion, Sherry-Tarragon Vinaigrette

Clark's Wedge Salad 18
Niman Ranch Bacon Lardons, Hardboiled Farm Egg,
Red Onion, Point Reyes Blue, Buttermilk Dressing
* add Three Jumbo Cocktail Shrimp 15

Crudo Plate* 26
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive

Gulf Red Snapper Ceviche* 25
Golden Roe, Cucumber, Serrano, Cilantro

Tuna Carpaccio 26
Olives, Capers, Garlic Aioli, Jalepeno, Sunflower Sprouts

Jumbo Shrimp Cocktail 25
Horseradish, Buttered Saltines

Classic Steak Tartare* 25
Farm Egg, Shoestring Fries, Dijonnaise

Plateau de Fruits de Mer* 100/170
Oysters, Lobster, Prawns, Crudo, Snapper Ceviche

SANDWICHES

Served with choice of Shoestring Fries or Slaw

Clark's BLT 20
Toasted Homemade Pullman, Applewood Smoked
Bacon, Sunflower Sprouts, Avocado, Espelette Pepper Aioli

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

Pan Roasted Black Angus Hamburger* 25
Sauce Gribiche, Gruyere, House Baked Bun

Fried Oyster Loaf 26
Casamentos Style

CAVIAR & ROE

*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

SPECIALTIES

New England Clam Chowder	16
Herbs, Bacon, Tabasco, Oyster Crackers	
Oak Grilled Spanish Octopus	26
Green Olive, Fresno Chili, Bay Leaf Aioli, Sourdough Croutons	
Oven Roasted Gulf Oysters*	24
Bechamel, Spinach, Bacon Bread Crumbs	
Crab Cake*	34
Watercress & Frisee Salad, Pickled Shallots, Hollandaise	
Lobster Roll	42
Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw	
Grilled Cheese Egg in the Hole*	22
Gruyere, Farm Egg, Sofrito	
Kale & Goat Cheese Omelette	25
Crispy Marble Potatoes, Hollandaise	
Banana & Blueberry Pancakes	18
Niman Ranch Bacon Lardons, Whipped Cream	
Wood Grilled Shrimp Toast	26
Pea Tendrils, Shaved Celery, Harissa Aioli	
Mussels & Clams	36
White Wine, Chili Flake, Butter, Herbs, Wood-Charred Sourdough	
Chicken Breast Paillard	32
Harissa Butter, Arugula, Fennel, Parmesan	
Clark's Cioppino	48
Roasted Garlic Toast, Basil, Oregano	

CATCH OF THE DAY

*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 Golden Tilefish	40
Oak Grilled Pacific Kanpachi	42
Oak Grilled Texas Redfish on the Half Shell	42
Oak Grilled Whole Mediterranean Branzino	49
Crispy Fried Gulf Brown Shrimp	39

ALA CARTE

Scrambled Farm Eggs with Olive Oil & Chives	12
Shells & Cheese with Lump Crab	18
Clark's Breadcrumbs, Fine Herbs	
Charred Broccolini	14
Tarragon Vinaigrette, Breadcrumb bn	
Grilled Tuscan Kale	14
Toasted Pine Nuts, Parmesan	
Roasted Cauliflower	14
Golden Raisins, Fresno Chilies, Toasted Hazelnuts	
Stone Ground Grits with Butter & Parm	10
Shoestring Fries with Rosemary & Garlic	12
Crispy Marbled Potatoes with Chimichurri	12

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

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

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

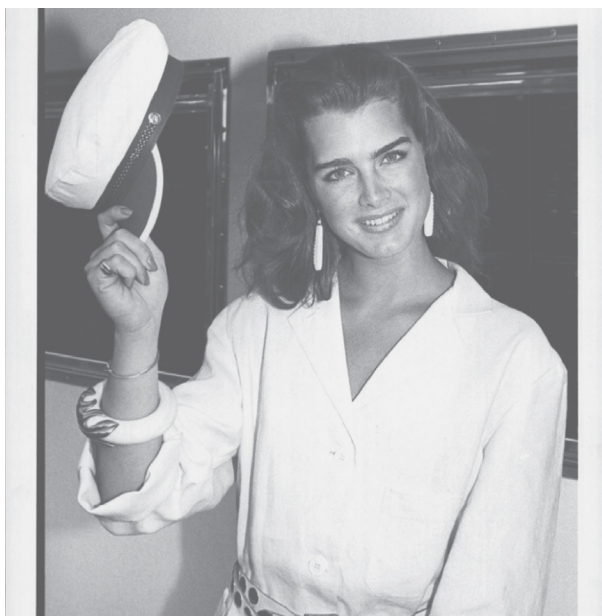
===== D E S S E R T W I N E =====

Rare Wine Co. Savannah Verdelho	18
Madiera PT	
Los Bermejós Malvasía Naturalmente Dulce	22
Lanzarote ES	
Kopke, Fine Ruby Douro PT	14

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

Ash & Ancho	19
Lunazul Blanco Tequila, Rey Campero Espadín, Ancho Reyes, Crème de Moka, Crème de Cacao and Espresso	

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
