

===== O Y S T E R S =====

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

Eel Lake
Nova Scotia

Dunbar
Massachusetts

Mookiemoto
Maine

Pleasure Point
Massachusetts

Norumbega
Maine

Pocomo Meadow
Massachusetts

Schoodic
Maine

Poppy
Massachusetts

Bayside
New Hampshire

Copano Oro
Texas

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
Dijonaisse, 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	
Heirloom Summer Melon Salad	22
Local Feta, Iberico Copa Ham, Jalapeño, 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	
Blackened Swordfish Sandwich	26
Toasted Pullman, Tomato, Lettuce & Tartar Sauce	
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

Florida Yellowedge Grouper A La Plancha	44
Pan Seared New Bedford Diver Scallops	46
Pan Roasted Alaskan Halibut	48
Oak Grilled Swordfish au Poivre	43
Oak Grilled Gulf Redfish on the Halfshell	43
Oak Grilled Whole Spanish Branzino	48

===== 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	

