

## OYSTERS

*Served with Fresh Horseradish, Cocktail Sauce, Mignonette, Saltines, Lemon. \$4.75 per Oyster.\**

Calm Cove  
Washington

Glacier Bay  
New Brunswick

Ichiban  
Washington

Village Bay  
New Brunswick

Kumamoto  
Washington

Love Shuck  
Maine

Oishi  
Washington

Island Creek  
Massachusetts

## COLD BAR

Crudo Plate\* 32  
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive

Gulf Red Snapper Ceviche\* 27  
Golden Roe, Cucumber, Serrano, Cilantro

Jumbo Shrimp Cocktail 33  
Horseradish, Buttered Saltines

Shrimp or Crab Louie 32  
Iceberg, Capers, Red Onion, Thousand Island Dressing

Classic Steak Tartare\* 31  
Farm Egg, Grilled Sourdough, Dijonnaise

Petit Fruits de Mer\* 115  
Oysters, Lobster, Prawns, Crudo

Plateau de Fruits de Mer \* 185  
Oysters, Lobster, Prawns, Crudo, Red Snapper Ceviche

## SOUPS & SALADS

New England Clam Chowder 18  
Herbs, Bacon, Tabasco, Oyster Crackers

Clark's Wedge Salad 25  
Bacon Lardons, Hard-boiled Egg, Red Onion,  
Point Reyes Blue, Buttermilk Ranch  
\* add Three Jumbo Cocktail Shrimp +12

Bibb Lettuce Salad 19  
Shaved Red Onion, Sherry-Tarragon Vinaigrette

## CAVIAR & ROE

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

Classic White Sturgeon, 30g, California 110  
Siberian Sturgeon, 30g, Poland 130  
Kaluga, 30g, Qiandao Lake 150  
Russian Osetra, 30g, Israel 160

+ The following major food allergens are used as ingredients:  
milk, eggs, fish, crustacean shellfish, tree nuts, wheat & soy.

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## SPECIALTIES

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|-------------------------------------------------------------------|----|
| Grilled Spanish Octopus                                           | 29 |
| Olives, Fresno Chiles, Bay Leaf Aioli,<br>Torn Sourdough Croutons |    |
| Chargrilled Oyster                                                | 32 |
| Fresno Chili, Garlic Confit, Lime Zest, Parmesan                  |    |
| Crab Cake*                                                        | 35 |
| Watercress & Frisée Salad, Pickled Shallots, Hollandaise          |    |
| Lobster Roll                                                      | 48 |
| Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw             |    |
| Pan Roasted Black Angus Hamburger*                                | 30 |
| Sauce Gribiche & Gruyere with Clark's Fries or Slaw               |    |
| Mussels & Clams                                                   | 42 |
| Grilled Sourdough, White Wine, Chili Flake, Butter                |    |
| Linguine & Clams                                                  | 44 |
| Herbs, Jalapeño, Cream & White Wine                               |    |
| Chicken Breast Paillard                                           | 38 |
| Harissa Butter, Arugula, Fennel, Celery, Parmesan                 |    |
| Crispy Red Snapper                                                | 55 |
| Stone Ground Grits, Sofrito, Lemon Zest                           |    |
| Clark's Cioppino                                                  | 60 |
| Roasted Garlic Toast, Basil, Oregano                              |    |

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## CATCH OF THE DAY

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*Served with Endive & Watercress Salad and choice of:  
Roasted Garlic & Herb Butter, Smoked Paprika Vinaigrette,  
Red Chimichurri or Salsa Verde*

|                                      |    |
|--------------------------------------|----|
| Pan Seared New Bedford Scallops      | 57 |
| Whole Grilled Mediterranean Branzino | 62 |
| Pacific Barramundi a la Plancha      | 59 |
| Atlantic Hogfish a la Plancha        | 57 |
| Pan Roasted Gulf Black Grouper       | 59 |
| Pan Seared Atlantic Halibut          | 62 |

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## A LA CARTE

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|------------------------------------------|----|
| Shells & Cheese with Lump Crab           | 22 |
| Clark's Breadcrumbs, Fines Herbs         |    |
| Grilled Tuscan Kale                      | 16 |
| Toasted Pine Nuts, Parmesan              |    |
| Grilled Broccolini                       | 16 |
| Chilie Crunch, Lemon Parmesan Aioli      |    |
| Roasted Cauliflower                      | 16 |
| Hazelnuts, Golden Raisins, Fresno Chiles |    |
| Shoestring Fries with Rosemary & Garlic  | 14 |
| Crispy Marbled Potatoes with Chimichurri | 14 |
| Stone Ground Grits with Butter & Parm    | 12 |

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

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## B E V E R A G E S

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|-----------------------|---|--------------------|----|
| Iced Black Tea        | 5 | Acqua Panna        | 12 |
| Intelligentsia Coffee | 4 | San Pellegrino     | 12 |
| Espresso              | 5 | Rambler Sparkling  | 6  |
| Cappuccino            | 6 | Mexican Coke       | 5  |
| Latte                 | 6 | Diet Coke          | 5  |
| Kilogram Hot Tea      | 6 | Blueberry Lemonade | 6  |

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## D E S S E R T

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|-----------------------------------------------------------------------|----|
| Key Lime Tart                                                         | 16 |
| <i>Housemade Graham, Torched Meringue,<br/>Toasted Coconut</i>        |    |
| Butterscotch Pot de Crème                                             | 16 |
| <i>Salted Shortbread, Whipped Crème Fraiche</i>                       |    |
| Basque Cake                                                           | 16 |
| <i>Cream Cheese Ice Cream, Marcona Almonds,<br/>Brandied Cherries</i> |    |
| Flourless Chocolate Torte                                             | 16 |
| <i>Caramel, Pistachio Crumble, Vanilla Ice Cream</i>                  |    |
| Scoop of Ice Cream or Sorbet                                          | 9  |

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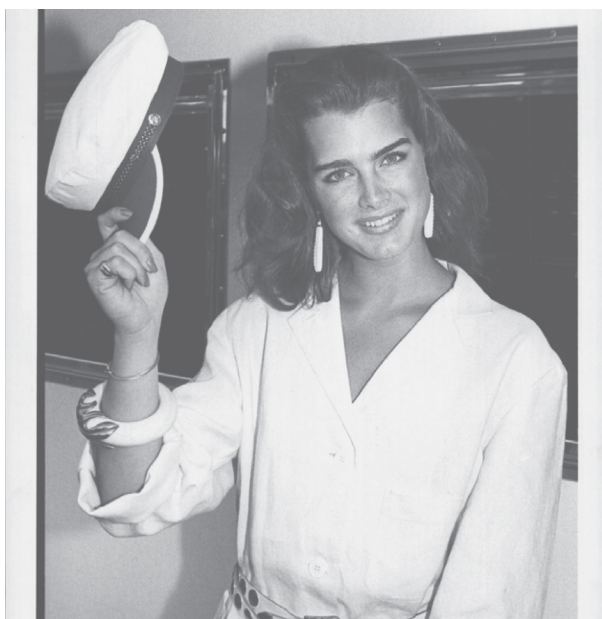
## D E S S E R T   W I N E S

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|-----------------------------------------|----|
| Niepoort LBV Port Oporto, POR           | 14 |
| Chambers Rosewood Muscat Rutherglen AUS | 15 |
| Royal Tokaji Late Harvest 2018, HUNG    | 15 |
| Broadbent 10 yr. Malmsey, Madeira, POR  | 16 |
| Isole e Olena Vin Santo, ITALY          | 28 |

===== D I N N E R =====



===== L A U N C H E D   2 0 1 8 =====

Happy Hour  
Monday - Friday 3pm to 5pm

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