
OYSTERS

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

Acadian Pearl
New Brunswick

Wellfleet
Massachusetts

Pink Moon
Prince Edward Island

Aquidneck
Rhode Island

Summerside
Prince Edward Island

Copano Oro
Texas

Boomamoto
Massachusetts

Matagorda Pearls
Texas

Cherry Bomb
Massachusetts

Totten Virginica
Washington

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

COLD BAR

Bibb & Watercress Salad 15
Tarragon, Red Onion, Sherry Vinaigrette

Clark's Wedge Salad 18
Bacon 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 Lettuce, 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 Sourdough

Petit Fruits de Mer* 100
Oysters, 1/2 Lobster, Prawns, Crudo

Grande Plateau de Fruits de Mer* 170
Dozen Oysters, Whole Lobster, Prawns, Crudo, Ceviche

CAVIAR

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 undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne 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	
Oak Grilled Spanish Octopus	26
Olives, Fresno Chiles, Bay Leaf Aioli, Sourdough Croutons	
Wood Grilled Gulf Oysters*	24
Sauce Mornay, Bacon, Spinach, Leeks	
Wood Grilled Shrimp Toast*	26
Pea Tendrils, Shaved Celery, Harissa Aioli	
Crab Cake*	34
Watercress & Frisee Salad, Pickled Shallots, Hollandaise	
Pan Roasted Black Angus Hamburger*	25
Sauce Gribiche & Gruyere with Clark's Fries or Slaw	
Lobster Roll	42
Lemon Mayo, Drawn Butter, Bibb Lettuce with Fries or Slaw	
Mussels & Clams in White Wine & Herbs	36
Wood-Charred Sourdough	
Linguine with Clams	38
White Wine, Calabrian Chili, Summer Herbs, Kale & Hazelnut Pesto	
Crispy Snapper	48
Stone Ground Grits, Sofrito, Lemon Zest	
Clark's Cioppino	48
Roasted Garlic Toast, Basil, Oregano	
Wood Grilled New York Strip Steak	58
Red Chimichurri, Caramelized Onion, Oregano	

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

Served with Endive & Watercress Salad, Grilled Lemon, and Choice of Roasted Garlic & Herb Butter, Red Chimichurri, Smoked Paprika Vinaigrette or Salsa Verde

Pan Roasted Florida Golden Tilefish	46
Pan Roasted Alaskan Halibut	47
Oak Grilled Australian Barramundi	44
Oak Grilled Gulf Redfish on the Halfshell	45
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

===== 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 Beerenauslese '21, 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
Vodka, Espresso, St. George Coffee Liqueur, Cacao	
Banana Alexander	17
Park VSOP Cognac, Banane du Bresil, Crème de Cacao, Walnut, Nutmeg, Cream	

