
OYSTERS

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

Honeymoon
New Brunswick

Little Bear
Massachusetts

Acadian
New Brunswick

Sea Bean
Massachusetts

Rustico
Prince Edward Island

Big Tree
Texas

Raspberry Point
Prince Edward Island

Blackjack Point
Texas

Pink Moon
Prince Edward Island

Dan's Gulf
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
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

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

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

SPECIALTIES

New England Clam Chowder	16
Herbs, Bacon, Tabasco, Oyster Crackers	
Oak Grilled Spanish Octopus	26
Olives, Fresno Chiles, Bay Leaf Aioli, Sourdough Croutons	
Pan Roasted Black Angus Hamburger*	25
Sauce Gribiche & Gruyere with Clark's Fries or Slaw	
Lobster Roll	42
Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw	
Oven Roasted Gulf Oysters*	24
Bechamel, Spinach, Bacon Bread Crumbs	
Wood Grilled Shrimp Toast	26
Pea Tendrils, Shaved Celery, Harissa Aioli	
Crab Cake*	34
Watercress & Frisee Salad, Pickled Shallots, Hollandaise	
Chicken Breast Paillard	32
Harissa Butter, Arugula, Fennel, Parmesan	
Mussels & Clams	36
White Wine, Chili Flake, Butter, Herbs, Wood-Charred Sourdough	
Linguine with Clams Diablo	38
White wine, Cream, Jalapeno, Spicy Tomato Broth	
Crispy Snapper	48
Stone Ground Grits, Sofrito, Lemon Zest	
Clark's Cioppino	48
Roasted Garlic Toast, Basil, Oregano	
Wood Fired New York Strip*	58
Red Chimichurri, Caramelized Onion, 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 Alaskan Halibut	40
Oak Grilled Texas Redfish on the Half Shell	42
Oak Grilled Whole Mediterranean Branzino	49
Crispy Fried Gulf Brown Shrimp	39

A LA CARTE

Shells & Cheese with Lump Crab	18
Clark's Breadcrumbs, Fines Herbs	
Charred Broccolini	14
Tarragon Vinaigrette, Breadcrumb	
Oak Grilled Tuscan Kale	14
Toasted Pine Nuts, Parmesan, Chile Flakes	
Roasted Cauliflower	14
Hazelnuts, Golden Raisins, Fresno Chiles	
Stone Ground Grits with Parmesan	10
Crispy Marble Potatoes with Chimichurri	12
Hand Cut Clark's Fries with Rosemary	12
Grilled Cheese with Sofrito	16

===== 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 S =====

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 Espadin, Ancho Reyes, Creme de Moka, Creme de Cacao and Espresso	

