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OYSTERS

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

|                                         |                           |
|-----------------------------------------|---------------------------|
| Chebooktook<br>New Brunswick            | Spinney Creek<br>Maine    |
| Village Bay<br>New Brunswick            | Wet Smack<br>Maine        |
| High Roller<br>Prince Edward Island     | Wiley Point<br>Maine      |
| Pink Moon<br>Prince Edward Island       | Copano Oro<br>Texas       |
| Raspberry Point<br>Prince Edward Island | Matagorda Pearls<br>Texas |

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

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COLD BAR

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|----------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|
| Bibb & Watercress Salad<br>Tarragon, Red Onion, Sherry Vinaigrette                                                                                             | 15                |
| Clark's Wedge Salad<br>Bacon Lardons, Hardboiled Farm Egg, Red Onion<br>Point Reyes Blue Cheese, Buttermilk Ranch Dressing<br>*add Three Jumbo Cocktail Shrimp | 18<br><br><br>+12 |
| Shrimp or Dungeness Crab Louie Salad<br>Iceberg Lettuce, Capers, Herbs, Thousand Island Dressing                                                               | 28 / 34           |
| Jumbo Shrimp Cocktail<br>Horseradish, Seasoned Saltines                                                                                                        | 25                |
| Bluefin Tuna Carpaccio*<br>Olives, Capers, Garlic Aioli, Jalapeño, Sunflower Sprouts                                                                           | 26                |
| Crudo Plate*<br>Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive                                                                                           | 26                |
| Red Snapper Ceviche*<br>Golden Tobiko Roe, Cucumber, Serrano, Cilantro                                                                                         | 25                |
| Classic Steak Tartare*<br>Dijonaisse, Herb Salad, Oak Grilled Sourdough                                                                                        | 25                |
| Petit Fruits de Mer*<br>Oysters, 1/2 Lobster, Prawns, Crudo                                                                                                    | 100               |
| Grande Plateau de Fruits de Mer*<br>Dozen Oysters, Whole Lobster, Prawns, Crudo, Ceviche                                                                       | 170               |

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CAVIAR

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

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|------------------------------------------|-----|
| 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  |

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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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## ===== 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 Red Grouper                   | 46 |
| Pan Seared Barnegat Light Scallops        | 49 |
| Loch Duart Salmon A La Plancha            | 43 |
| 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,<br>Marcona Almonds                              |    |
| Key Lime Tart                                                                             | 14 |
| Graham Cracker Crust, Torched Meringue,<br>Toasted Coconut                                |    |
| Chocolate Cake                                                                            | 14 |
| Raspberry, Chantilly Whipped Cream                                                        |    |
| Affogato                                                                                  | 11 |
| Intelligentsia Espresso over Brandied Vanilla Bean<br>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,<br>Walnut, Nutmeg, Cream |    |

