

## ===== 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 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,<br>Intelligentsia Espresso           |    |
| Banana Alexander                                                             | 17 |
| Park VSOP Cognac, Banane du Bresil, Crème de Cacao,<br>Walnut, Nutmeg, Cream |    |

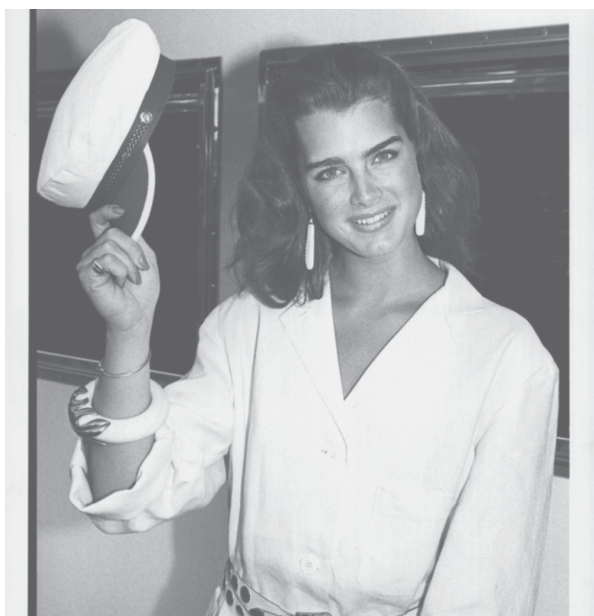
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BRUNCH

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HAPPY HOUR

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Monday - Friday  
3 to 5pm

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

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AUSTIN | ASPEN | HOUSTON  
MONTECITO | MENLO PARK | MALIBU

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## OYSTERS

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

Moshier Island  
Maine

Nauset Beach  
Massachusetts

Salty Mainer  
Maine

Onset  
Massachusetts

Spiney Creek  
Maine

Pocomo Meadow  
Massachusetts

Blish Point  
Massachusetts

Standish Shore  
Massachusetts

Great White  
Massachusetts

Copano Oro  
Texas

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

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## COLD BAR

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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 Toast

Plateau de Fruits de Mer\* 100 / 170  
Petit or Grande Platter of Oysters, Lobster, Prawns, Crudo

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## CAVIAR

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*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

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\* Consuming raw or under cooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of food borne 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              |    |
| 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            |    |
| 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

|                                           |    |
|-------------------------------------------|----|
| New Zealand King Ora Salmon A La Plancha  | 46 |
| Pan Roasted Alaskan Halibut               | 49 |
| Pan Seared Barnegat Light Scallops        | 49 |
| 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 Brussels Sprouts                 | 14 |
| Anchovy, Garlic Chili Crunch, Pecorino       |    |
| 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  |