
OYSTERS

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

Pink Moon Prince Edward Island	Pocomo Meadow Massachusetts
Wiley Point Maine	Poseidon Massachusetts
Little Bear Massachusetts	Skinny Dipper Massachusetts
Mayflower Point Massachusetts	Copano Oro Texas

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

COLD BAR

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

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.

===== 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	

===== S P E C I A L T I E S =====

New England Clam Chowder	16
Herbs, Chervil, Bacon, Tabasco, Oyster Crackers	
Clams Casino	16
Chili Citrus Butter, Parmesan, Clark's Breadcrumbs	
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

Pacific Vermillion Rockfish A La Plancha	44
Pan Roasted Gulf Golden Tilefish	47
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