

===== O Y S T E R S =====

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

Acadian Pearl

New Brunswick

Fisher's Island

New York

Fleur de Mer

New Brunswick

Dukes

North Carolina

Shiny Sea

Prince Edward Island

Navy Cove

Alabama

Schoodic

Maine

Bright Side

Louisiana

Warren Cove

Massachusetts

Key Allegro

Texas

Dressed Oyster*

6

Cucumber & Honey Vinaigrette, Mint, Crispy Shallots

===== C O L D B A R =====

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

Golden Roe, 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

===== S A N D W I C H E S =====

Served with choice of Shoestring Fries or Slaw

Clark's BLT

20

Toasted Homemade Pullman, Bacon, Sunflower Sprouts,
Avocado, Espelette Aioli

Tuna Salad Sandwich

22

Green Olive & Parsley Vinaigrette, Aioli, Sourdough

Pan Roasted Black Angus Hamburger*

25

Sauce Gribiche, Gruyere, House Baked Bun

Fried Oyster Loaf

26

Casamentos Style

===== C A V I A R & R O E =====

*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

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

New England Clam Chowder	16
Herbs, Bacon, Tabasco, Oyster Crackers	
Oak Grilled Spanish Octopus	26
Green Olive, Fresno Chili, Bay Leaf Aioli, Sourdough Croutons	
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	
Lobster Roll	42
Drawn Butter, Bibb Lettuce, Fines Herbs, Lemon Aioli	
Grilled Cheese Egg in the Hole*	22
Gruyère, Farm Egg, Sofrito	
Kale & Goat Cheese Omelette	25
Crispy Marble Potatoes, Hollandaise	
Mussels & Clams	36
White Wine, Chili Flake, Butter, Herbs, Wood-Charred Sourdough	
Linguine with Clams Diablo	38
White Wine, Cream, Jalapeno, Spicy Tomato Broth	
Chicken Breast Paillard	32
Harissa Butter, Arugula, Fennel, Parmesan	
Crispy Snapper	48
Stone Ground Grits, Sofrito, Lemon Zest	
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: Roasted Garlic & Herb Butter, Smoked Paprika Vinaigrette, Red Chimichurri or Salsa Verde

Pan Seared Maine Scallops	44
Oak Grilled Texas Redfish on the Half Shell	42
Oak Grilled Whole Mediterranean Branzino	49
Crispy Fried Gulf Brown Shrimp	39
Crispy Skin Mt. Lassen Rainbow Trout	40

===== A L A C A R T E =====

Scrambled Farm Eggs with Olive Oil & Chives	12
Shells & Cheese with Lump Crab	18
Clark's Breadcrumbs, Fine Herbs	
Charred Broccolini	14
Tarragon Vinaigrette, Breadcrumb	
Grilled Tuscan Kale	14
Toasted Pine Nuts, Parmesan	
Roasted Cauliflower	14
Golden Raisins, Fresno Chilies, Toasted Hazelnuts	
Stone Ground Grits with Butter & Parm	10
Shoestring Fries with Rosemary & Garlic	12
Crispy Marbled Potatoes with Chimichurri	12

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

===== 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

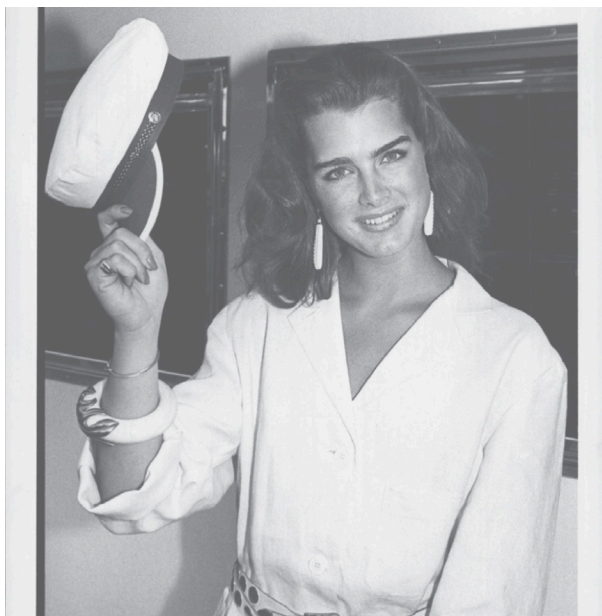
===== D E S S E R T W I N E S =====

Rare Wine Co. Savannah Verdelho	18
Madiera PT	
Los Bermejos 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	

LUNCH



HAPPY HOUR

Monday - Friday 3 to 5pm

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

AUSTIN | ASPEN | HOUSTON
MONTECITO | MENLO PARK | MALIBU
