

OYSTERS

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

Sand Dune Prince Edward Island	Warren Cove Massachusetts
Scallywag Prince Edward Island	Dukes North Carolina
Stag Prince Edward Island	Copano Oro Texas
Cranberry Maine	Totten Virginica Washington

Dressed Oyster*	6
Cucumber & Honey Vinaigrette, Mint, Crispy Shallots	
Uni Dressed Oyster*	12
Santa Barbara Uni, Cucumber-Jalapeño Aguachile	

COLD BAR

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
Dijonaisse, Herb Salad, Oak Grilled Sourdough	
Plateau de Fruits de Mer*	100 / 170
Petit or Grande Platter of Oysters, Lobster, Prawns, Crudo	

SANDWICHES

Served with Choice of Shoestring Fries or Slaw

Toasted Pullman BLT	20
Sunflower Sprouts, Avocado & d'Espelette Aioli	
Tuna Salad Sandwich	22
Green Olive & Parsley Vinaigrette, Aioli, Sourdough	
Pan Roasted Black Angus Hamburger*	25
Sauce Gribiche & Gruyere	
Blackened Swordfish Sandwich	26
Toasted Pullman, Tomato, Lettuce & Tartar Sauce	

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

===== 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	
Bosc Pear & English Stilton Salad	24
Radicchio, Endive, Celery Cider Gastrique, Pistachios	
Oak Grilled Spanish Octopus	26
Olives, Fresno Chilis, 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	
Lobster Roll	42
Lemon Mayo, Drawn Butter, Bibb Lettuce with Fries or Slaw	
Mussels & Clams in White Wine & Herbs	36
Wood-Charred Sourdough	
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, Marjoram	

===== 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 Long Island Tautog	47
Pan Seared Barnegat Light Scallops	52
Oak Grilled Gulf Redfish on the Halfshell	45
Oak Grilled Santa Barbara Spiny Lobster	46
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
Lemon Anchovy Dressing, Chili Crunch, Pecorino	
Stone Ground Grits with Butter & Parm	10
Crispy Marble Potatoes with Chimichurri	12
Clark's Fries with Garlic & Rosemary	12
Grilled Cheese with Sofrito	16

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

