OYSTERS

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

Irish Point
Prince Edward Island

Northern Belle
Prince Edward Island

Queen's Cup
Prince Edward Island

Sand Dune
Prince Edward Island

Johns River
Maine

Moondancer
Maine

Indian Cove
Massachusetts

Fishers Island
New York

Topsail
North Carolina

Copano Oro
Texas

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

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 Luttuce, 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 Toast

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

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 under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

SPECIALTIES

New England Clam Chowder 16
Herbs, Chervil, Bacon, Tabasco, Oyster Crackers

Bosc Pear & English Stilton Salad 24
Radicchio, Endive, Celery Cider Gastrique, Pistachios

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 Aoili

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

CATCH OF THE DAY

Served with Endive & Watercress Salad, Grilled Lemon, and Choice of Salsa Verde, Red Chimichurri, Roasted Garlic & Herb Butter or Smoked Paprika Vinaigrette

Seared Rare Sesame-Crusted Yellowfin Tuna 45
Pan Roasted New Zealand Bluenose 48
Pan Seared Barnegat Light Scallops 52
Oak Grilled Herb-Marinated Swordfish 40
Oak Grilled Gulf Redfish on the Halfshell 45
Oak Grilled Whole Spanish Branzino 48

A LA CARTE

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

DESSERT

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

COFFEE & TEA

Intelligentsia Coffee	5
Espresso	5
Cappuccino	6
Latte	6
Kilogram Hot Tea	6

DESSERT WINES

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

DESSERT COCKTAILS

Espresso Martini 20
Texas vodka, Tempus Fugit Cacao & Moca, Intellegentsia Espresso

Banana Alexander 17
Park VSOP Cognac, Banane du Bresil, Crème de Cacao, Walnut, Nutmeg, Cream