OYSTERS

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

Gowanbrae
Prince Edward Island

Dodge Cove
Maine

Wiley Point
Maine

Blue Bonnet
Massachusetts

Boomamoto
Massachusetts

Salten Rock
Massachusetts

Warren Cove
Massachusetts

Yarmouth
Massachusetts

East Beach Blonde
Rhode Island

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

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

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

Petit Fruits de Mer* 100
Oysters, 1/2 Lobster, Prawns, Crudo

Grande Plateau de Fruits de Mer* 170
Dozen Oysters, Whole Lobster, Prawns, Crudo, Ceviche

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.

SPECIALTIES

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

Clams Casino 16
Chili Citrus Butter, Parmesan, Clark's Breadcrumbs

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

CATCH OF THE DAY

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

Crispy Skin Australian Barramundi 45

Pan Roasted Golden Skin Tilefish 42

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
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

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 Beerenauslese '21, Burgenland, AUSTRIA	18
Tokaji Aszú 5 Puttonyos Furmint, HUNGARY	30

DESSERT COCKTAILS

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