## OYSTERS

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

High Roller
Prince Edward Island

Lucky Lime
Prince Edward Island

Northern Belle
Prince Edward Island

Cranberry
Maine

Pemaquid
Maine

Cotuit
Massachusetts

Poppy
South Carolina

Murder Point
Alabama

Blackjack Point
Texas

Matagorda Pearl
Texas

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

## COLD BAR

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

## SANDWICHES

*Served with choice of Shoestring Fries or Slaw*

Clark's BLT 20
Toasted Homemade Pullman, Applewood Smoked Bacon, Sunflower Sprouts, Avocado, Espelette Pepper 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

## CAVIAR & ROE

*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

## SPECIALTIES

**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

**Crab Cake*** 34
Watercress & Frisee Salad, Pickled Shallots, Hollandaise

**Lobster Roll** 42
Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw

**Grilled Cheese Egg in the Hole*** 22
Gruyere, Farm Egg, Sofrito

**Kale & Goat Cheese Omelette** 25
Crispy Marble Potatoes, Hollandaise

**Banana & Blueberry Pancakes** 18
Niman Ranch Bacon Lardons, Whipped Cream

**Wood Grilled Shrimp Toast** 26
Pea Tendrils, Shaved Celery, Harissa Aioli

**Mussels & Clams** 36
White Wine, Chili Flake, Butter, Herbs,
Wood-Charred Sourdough

**Chicken Breast Paillard** 32
Harissa Butter, Arugula, Fennel, Parmesan

**Clark's Cioppino** 48
Roasted Garlic Toast, Basil, Oregano

## CATCH OF THE DAY

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

Pan Seared Pacific Swordfish 42
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
Gulf Flounder a la Plancha 40

## A LA CARTE

**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 bm

**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.

## DESSERT

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

## COFFEE & TEA

Intelligentsia Coffee 4
Espresso 5
Latte 6
Cappuccino 6
Kilogram Hot Tea 8

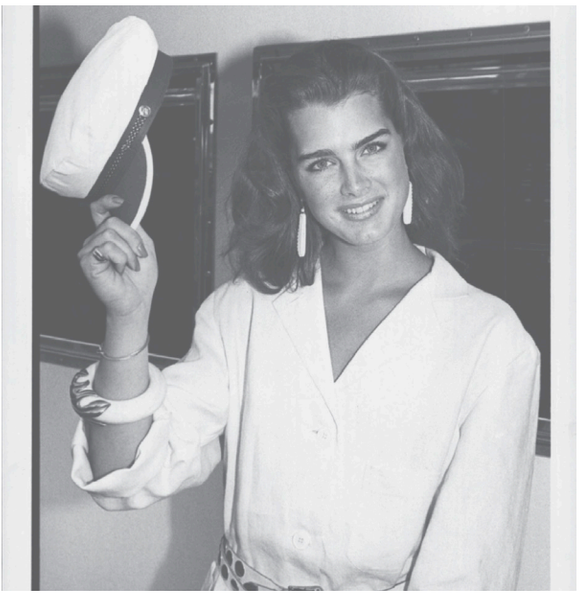
## DESSERT WINE

Rare Wine Co. Savannah Verdelho 18
Madiera PT
Los Bermejos Malvasía Naturalmente Dulce 22
Lanzarote ES
Kopke, Fine Ruby Douro PT 14

## DESSERT COCKTAILS

Ash & Ancho 19
*Lunazul Blanco Tequila, Rey Campero Espadin, Ancho Reyes, Creme de Moka, Creme de Cacao and Espresso*

## BRUNCH



## HAPPY HOUR

Monday - Friday 3 to 5pm

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