OYSTERS

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

Mer Bleue
New Brunswick

Cotuit
Massachusetts

Lucky Lime
Prince Edward Island

Poppy
South Carolina

Malpeque
Prince Edward Island

Murder Point
Alabama

Sand Dune
Prince Edward Island

Blackjack Point
Texas

Pemaquid
Maine

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, Jalapeno, 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, 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

CAVIAR & ROE

*Sustainable Caviars with Classic Accompaniments & Warm Cornmeal Blini**

Black River Osetra Imperial, 50 g, Uruguay 260
Russian Osetra, 30 g, Isreal 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

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

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 Maine Scallops 44
Oak Grilled Pacific Swordfish 40
Oak Grilled Texas Redfish on the Half Shell 42
Oak Grilled Whole Mediterranean Branzino 49
Crispy Fried Gulf Brown Shrimp 39

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

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

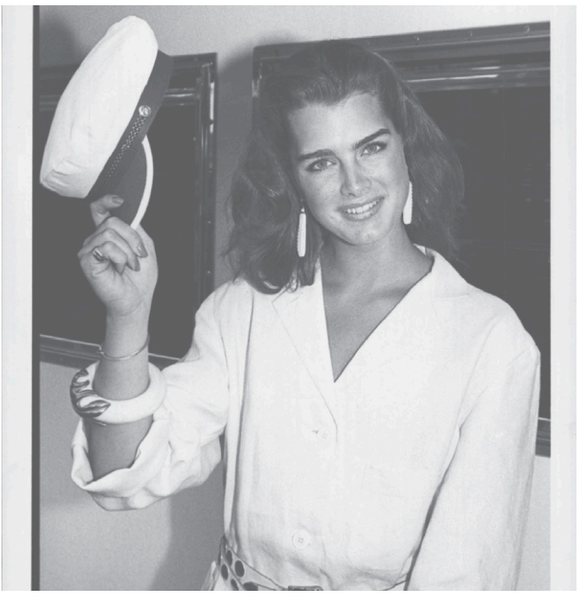
DESSERT WINES

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

LUNCH



HAPPY HOUR

Monday - Friday 3 to 5pm

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