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
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

Stone Crab Claws 50/75
Meyer Lemon Remoulade, Drawn Butter, Spiced Crackers

Plateau de Fruits de Mer* 100/170
Oysters, Lobster, Prawns, Crudo, Snapper Ceviche

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

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SPECIALTIES

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

Oak Grilled Spanish Octopus 26
Olives, Fresno Chiles, Bay Leaf Aioli, Sourdough Croutons

Pan Roasted Black Angus Hamburger* 25
Sauce Gribiche & Gruyere with Clark's Fries or Slaw

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

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

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

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

Linguine with Clams Diablo 38
White wine, Cream, Jalapeno, Spicy Tomato Broth

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, 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 42
Oak Grilled Texas Redfish on the Half Shell 42
Oak Grilled Whole Mediterranean Branzino 49
Crispy Fried Gulf Brown Shrimp 39

A LA CARTE

Shells & Cheese with Lump Crab 18
Clark's Breadcrumbs, Fines Herbs

Charred Broccolini 14
Tarragon Vinaigrette, Breadcrumb

Oak Grilled Tuscan Kale 14
Toasted Pine Nuts, Parmesan, Chile Flakes

Roasted Cauliflower 14
Hazelnuts, Golden Raisins, Fresno Chiles

Stone Ground Grits with Parmesan 10

Crispy Marble Potatoes with Chimichurri 12

Hand Cut Clark's Fries with Rosemary 12

Grilled Cheese with Sofrito 16

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