OYSTERS

*Served with Fresh Horseradish, Cocktail Sauce, Mignonette, Saltines, Lemon. $4.75 per Oyster.**

Ichiban
Washington

Shigoku
Washington

Steamboat
Washington

Beausoleil
New Brunswick

Moondancer
Maine

Island Creek
Massachusetts

COLD BAR

Crudo Plate* 32
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive

Gulf Red Snapper Ceviche* 27
Golden Roe, Cucumber, Serrano, Cilantro

Jumbo Shrimp Cocktail 33
Horseradish, Buttered Saltines

Shrimp or Crab Louie 32
Iceberg, Capers, Red Onion, Thousand Island Dressing

Classic Steak Tartare* 31
Farm Egg, Grilled Sourdough, Dijonnaise

Petit Fruits de Mer* 115
Oysters, Lobster, Prawns, Crudo

Plateau de Fruits de Mer * 185
Oysters, Lobster, Prawns, Crudo, Red Snapper Ceviche

SOUPS & SALADS

New England Clam Chowder 18
Herbs, Bacon, Tabasco, Oyster Crackers

Little Annie's Chili 18
Cornbread Croutons, Sour Cream, Cheddar, Chives

Clark's Wedge Salad 25
Bacon Lardons, Hard-boiled Egg, Red Onion,
Point Reyes Blue, Buttermilk Ranch
* add Three Jumbo Cocktail Shrimp +12

Bibb Lettuce Salad 19
Shaved Red Onion, Sherry-Tarragon Vinaigrette

CAVIAR & ROE

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

Classic Osetra, 30g, Moldova 110
Siberian Sturgeon, 30g, Netherlands 130
Amber Kaluga Hybrid, 30g, China 150

+ The following major food allergens are used as ingredients: milk, eggs, fish, crustacean shellfish, tree nuts, wheat & soy.

SPECIALTIES

Grilled Spanish Octopus 29
Olives, Fresno Chiles, Bay Leaf Aioli, Torn Sourdough Croutons

Chargrilled Oysters 32
Fresno Chili, Garlic Confit, Lime Zest, Parmesan

Crab Cake* 35
Watercress & Frisée Salad, Pickled Shallots, Hollandaise

Lobster Roll 48
Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw

Pan Roasted Black Angus Hamburger* 30
Sauce Gribiche & Gruyere with Clark's Fries or Slaw

Mussels & Clams 42
Grilled Sourdough, White Wine, Chili Flake, Butter

Linguine & Clams 44
Herbs, Jalapeño, Cream & White Wine

Chicken Breast Paillard 38
Harissa Butter, Arugula, Fennel, Celery, Parmesan

Crispy Red Snapper 55
Stone Ground Grits, Sofrito, Lemon Zest

Clark's Cioppino 60
Roasted Garlic Toast, Basil, Oregano

CATCH OF THE DAY

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

Whole Grilled Mediterranean Branzino 64

Golden Seared Alaskan Halibut 62

Scottish Salmon a la Plancha 60

A LA CARTE

Shells & Cheese with Lump Crab 22
Clark's Breadcrumbs, Fines Herbs

Grilled Tuscan Kale 16
Toasted Pine Nuts, Parmesan

Grilled Broccolini 16
Chilie Crunch, Lemon Parmesan Aioli

Roasted Cauliflower 16
Hazelnuts, Golden Raisins, Fresno Chiles

Shoestring Fries *with Rosemary & Garlic* 14

Crispy Marbled Potatoes *with Chimichurri* 14

Stone Ground Grits *with Butter & Parm* 12

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

BEVERAGES

Iced Black Tea	5	Acqua Panna	12
Intelligentsia Coffee	4	San Pellegrino	12
Espresso	5	Rambler Sparkling	6
Cappuccino	6	Mexican Coke	5
Latte	6	Diet Coke	5
Kilogram Hot Tea	6	Blueberry Lemonade	6

DESSERT

Key Lime Tart 16
Housemade Graham, Torched Meringue, Toasted Coconut

Butterscotch Pot de Crème 16
Salted Shortbread, Whipped Crème Fraiche

Basque Cake 16
Cream Cheese Ice Cream, Marcona Almonds, Brandied Cherries

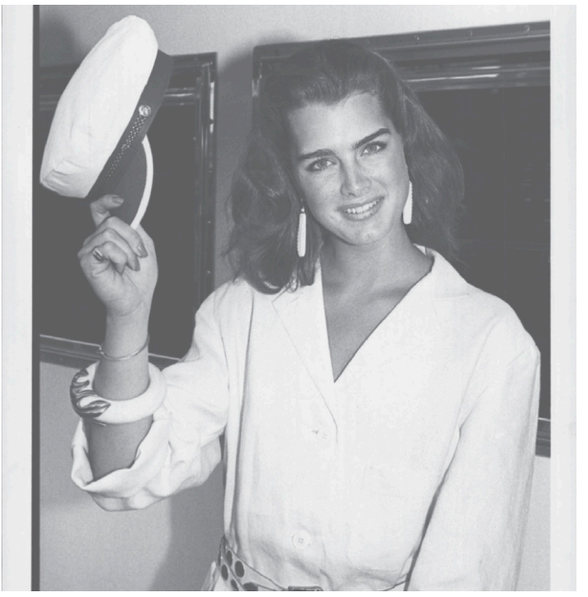
Flourless Chocolate Torte 16
Caramel, Pistachio Crumble, Vanilla Ice Cream

Scoop of Ice Cream or Sorbet 9

DESSERT WINES

Niepoort LBV Port Oporto, POR 14
Chambers Rosewood Muscat Rutherglen AUS 15
Royal Tokaji Late Harvest 2018, HUNG 15
Broadbent 10 yr. Malmsey, Madeira, POR 16
Isole e Olena Vin Santo, ITALY 28

DINNER



LAUNCHED 2018

Happy Hour
Monday - Friday 3pm to 5pm

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