
B E V E R A G E S

Intelligentsia Coffee	4	Acqua Panna	7
Espresso	5	San Pellegrino	7
Cappuccino	6	Richard's Rainwater	7
Latte	6	Mexican Coke	5
Kilogram Hot Tea	6	Diet Coke	5
Kilogram Iced Tea	5	Blueberry Lemonade	6

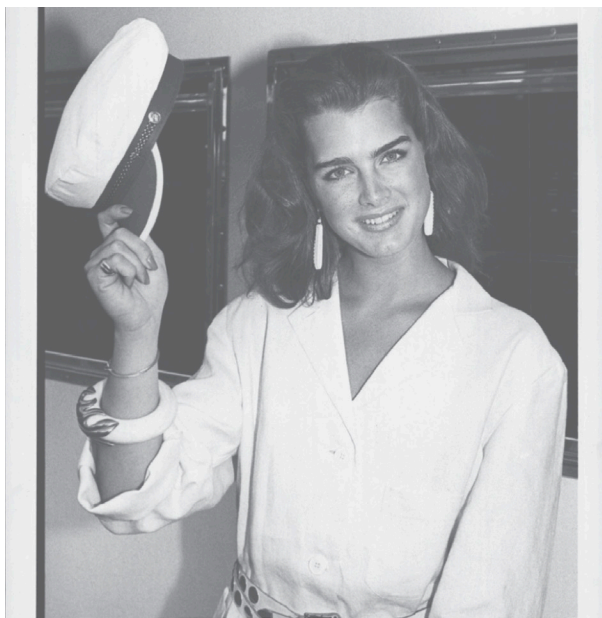
D E S S E R T

Key Lime Tart	15
<i>Housemade Graham, Torched Meringue, Blueberry Compote</i>	
Butterscotch Pot de Crème	15
<i>Salted Shortbread, Whipped Crème Fraiche</i>	
Basque Cake	15
<i>Cream Cheese Ice Cream, Marcona Almonds, Brandied Cherries</i>	
Dark Chocolate Mousse	15
<i>Chantilly Cream, Pistachio Crumble</i>	
Scoop of Ice Cream or Sorbet	9

D E S S E R T W I N E S

Niepoort LBV Port Oporto, POR	15
Chambers Rosewood Muscat Rutherglen AUS	15
Broadbent 10 yr. Malmsey, Madeira, POR	16
Royal Tokaji 5 Puttonoyos Tokaj, HUNG	25

===== DINNER =====



===== LAUNCHED 2018 =====

Happy Hour
Monday - Friday 3pm to 5pm

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

OYSTERS

*Served with Fresh Horseradish, Cocktail Sauce, Mignonette, Saltines, Lemon. \$4.50 per Oyster.**

Aprés Washington	Village Bay New Brunswick
Rock Point Washington	Pink Moon Prince Edward Island
Skookum Washington	Island Creek Massachusetts
Wolf Beach Washington	Misty Point Virginia

COLD BAR

Shrimp or Crab Louie Iceberg Salad, Capers, Onion, Thousand Island Dressing	32
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	27
Gulf Red Snapper Ceviche* Golden Roe, Serrano, Cilantro	25
Jumbo Shrimp Cocktail Horseradish, Buttered Saltines	26
Classic Steak Tartare* Farm Egg, Grilled Sourdough, Dijonnaise	28
Petit Fruits de Mer* Oysters, Lobster, Prawns	98
Plateau de Fruits de Mer* Oysters, Lobster, Prawns, Crab, Mussels	165

SOUPS & SALADS

New England Clam Chowder Herbs, Cracked Pepper, Bacon, Tabasco, Oyster Crackers	13 cup / 17 bowl	
Little Annie's Chili Cornbread Croutons, Sour Cream, Cheddar	17 bowl	
Clark's Wedge Salad Niman Ranch Bacon Lardons, Hardboiled Farm Egg, Red Onion, Point Reyes Bluecheese, Buttermilk Dressing	21	
* add Three Jumbo Cocktail Shrimp	12	
Bibb Lettuce Salad Shaved Red Onion, Sherry-Tarragon Vinaigrette	15	

CAVIAR & ROE

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

Clark's Classic White, 30g, California	110
Siberian Sturgeon, 30g, Poland	140
Russian Osetra, 30g, Asia	160
Golden Osetra, 30g, Asia	180
Black River Imperial, 50g, Uruguay	270

SPECIALTIES

Lobster Roll	45
<i>Drawn Butter, Bibb Lettuce, Fines Herbs</i>	
Grilled Spanish Octopus	25
<i>Green Olive, Fresno Chili, Bay Leaf Aioli, Croutons</i>	
Pan Roasted Black Angus Hamburger*	26
<i>Sauce Gribiche, Gruyere, House Baked Bun</i>	
Crab Cake*	28
<i>Watercress & Frisee Salad, Pickled Shallots, Hollandaise</i>	
Mussels & Clams, White Wine & Herbs	37
<i>Grilled Sourdough, Chili Flake, Butter</i>	
Chicken Breast Paillard	31
<i>Harissa Butter, Arugula, Fennel, Celery, Parmesan</i>	
Linguine & Clams	36
<i>Herbs, Jalapeño, Cream & White Wine</i>	
Crispy Red Snapper	48
<i>Stone Ground Grits, Sofrito, Lemon Zest</i>	
Clark's Cioppino	53
<i>Roasted Garlic Toast, Basil, Oregano</i>	
Chargrilled Louisiana Oysters	23
<i>Creole Butter, Parmesan, Oven Roasted Sourdough</i>	

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

Pepper Crusted Rare Ahi Tuna	49
Pan Seared New Bedford Scallops	50
Pan Roasted Chilean Sea Bass	51
Blackened Scottish Salmon	48
Whole Grilled Mediterranean Branzino	52

A LA CARTE

Shells & Cheese with Crab	17
<i>Clark's Breadcrumbs, Fines Herbes</i>	
Grilled Tuscan Kale	13
<i>Toasted Pine Nuts, Parmesan</i>	
Stone Ground Grits with Butter & Parm	10
Shoestring Fries with Rosemary & Garlic	10
Crispy Marbled Potatoes with Chimichurri	11
Roasted Brussel Sprouts	13
<i>Jalapeño Honey, Brown Butter Vinaigrette, Crispy Shallots</i>	
Roasted Cauliflower	12
<i>Golden Raisins, Fresno Chilies, Toasted Hazelnuts</i>	

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