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## B E V E R A G E S

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

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## D E S S E R T

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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

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

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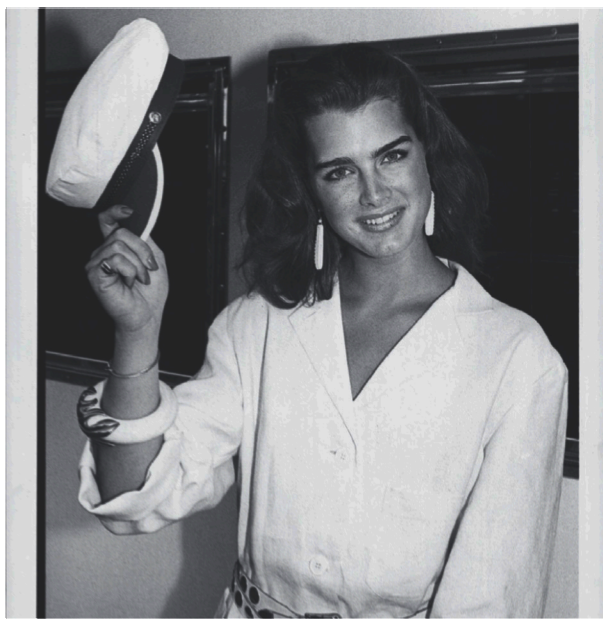
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Niepoort LBV Port Oporto, POR	15
Chambers Rosewood Muscat Rutherglen AUS	15
Broadbent 10 yr. Malmsey, Madeira, POR	16
Royal Tokaji 5 Puttonoyos Tokaj, HUNG	25

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LUNCH



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HAPPY HOUR

Happy Hour  
Monday - Friday 3 to 5pm

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

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LAUNCHED 2018

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OYSTERS

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

Buckley Bay British Columbia	Beau Soleil New Brunswick
Chef Creek British Columbia	Sex on the Bay New Brunswick
Dabob Bay Washington	Village Bay New Brunswick
Oishi Washington	Mere Point Maine
Shigoku Washington	Wellfleet Massachusetts

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COLD BAR

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Petit Fruits de Mer* Oysters, Lobster, Prawns, Crab	98
Plateau de Fruits de Mer* Oysters, Lobster, Prawns, Mussels, Red Snapper Ceviche	165
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	27
Gulf Red Snapper Ceviche* Golden Roe, Cucumber, Serrano, Cilantro	25
Classic Steak Tartare* Farm Egg, Grilled Sourdough, Dijonnaise	28
Jumbo Shrimp Cocktail Horseradish, Buttered Saltines	26
Shrimp or Crab Louie Iceberg Salad, Capers, Onion, Thousand Island Dressing	32
Bibb Lettuce Salad Shaved Red Onion, Sherry-Tarragon Vinaigrette	15
Clark's Wedge Salad Niman Ranch Bacon Lardons, Hardboiled Farm Egg, Red Onion, Point Reyes Blue, Buttermilk Dressing * add Three Jumbo Cocktail Shrimp	21 12

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SANDWICHES

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*Served with choice of Shoestring Fries or Slaw*

Clark's BLT Toasted Homemade Pullman, Applewood Smoked Bacon, Alfalfa Sprouts, Avocado, Espelette Pepper Aioli	18
Tuna Salad Sandwich Green Olive & Parsley Vinaigrette, Aioli, Sourdough	18
Pan Roasted Black Angus Hamburger* Sauce Gribiche, Gruyere, House Baked Bun	26

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CAVIAR & ROE

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*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	300

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SPECIALTIES

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Lobster Roll	45
Drawn Butter, Bibb Lettuce, Fines Herbs, Lemon Aioli	
Grilled Spanish Octopus	25
Green Olive, Fresno Chili, Bay Leaf Aioli, Croutons	
New England Clam Chowder	13 cup / 17 bowl
Herbs, Bacon, Tabasco, Oyster Crackers	
Crab Cake*	28
Watercress & Frisee Salad, Pickled Shallots, Hollandaise	
Grilled Cheese Egg in the Hole*	15
Gruyere, Farm Egg, Sofrito	
Kale & Goat Cheese Omelette	22
Crispy Marble Potatoes, Hollandaise	
Mussels & Clams, White Wine & Herbs	37
Grilled Sourdough, Chili Flake, Butter	
Chicken Breast Paillard	31
Harissa Butter, Arugula, Fennel, Celery, Parmesan	
Linguine & Clams	36
Herbs, Jalapeño, Cream & White Wine	
Crispy Red Snapper	48
Stone Ground Grits, Sofrito, Lemon Zest	
Clark's Cioppino	53
Roasted Garlic Toast, Basil, Oregano	
Chargrilled Louisiana Oysters	23
Creole Butter, Parmesan, Oven Roasted Sourdough	

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CATCH OF THE DAY

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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 Florida Black Grouper	48
Pan Roasted Atlantic Sablefish	48
Blackened Scottish Salmon	48
Whole Grilled Mediterranean Branzino	52

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A LA CARTE

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Scrambled Farm Eggs with Olive Oil & Chives	9
Shells & Cheese with Lump Crab	17
Clark's Breadcrumbs, Fine Herbs	
Grilled Asparagus	13
Hard Boiled Egg, White Anchovy	
Grilled Tuscan Kale	13
Toasted Pine Nuts, Parmesan	
Stone Ground Grits with Butter & Parm	10
Shoestring Fries with Rosemary & Garlic	10
Crispy Marbled Potatoes with Chimichurri	11
Roasted Cauliflower	12
Golden Raisins, Fresno Chilies, Toasted Hazelnuts	

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

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