
B E V E R A G E S

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

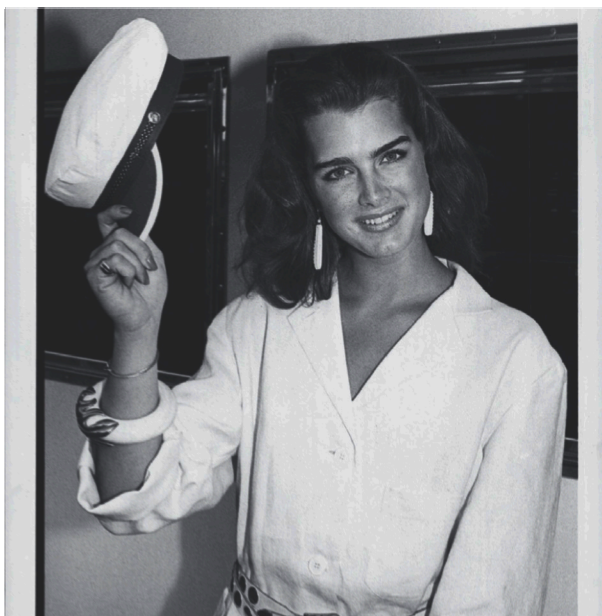
D E S S E R T

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

LUNCH



HAPPY HOUR

Happy Hour
Monday - Friday 3 to 5pm

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

LAUNCHED 2018

O Y S T E R S

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

Royal Miyagi
British Columbia

Glacier Bay
New Brunswick

Bald Point
Washington

Nonesuch
Maine

Oishi
Washington

Island Creek
Massachusetts

Rock Point
Washington

Sunken Meadow
Massachusetts

C O L D B A R

Petit Fruits de Mer* 98
Oysters, Lobster, Prawns, Crab

Plateau de Fruits de Mer* 165
Oysters, Lobster, Prawns, Mussels, Red Snapper Ceviche

Crudo Plate* 27
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive

Gulf Red Snapper Ceviche* 25
Golden Roe, Cucumber, Serrano, Cilantro

Classic Steak Tartare* 28
Farm Egg, Grilled Sourdough, Dijonnaise

Jumbo Shrimp Cocktail 26
Horseradish, Buttered Saltines

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

Bibb Lettuce Salad 15
Shaved Red Onion, Sherry-Tarragon Vinaigrette

Clark's Wedge Salad 21
Niman Ranch Bacon Lardons, Hardboiled Farm Egg,
Red Onion, Point Reyes Blue, Buttermilk Dressing

* add Three Jumbo Cocktail Shrimp 12

S A N D W I C H E S

Served with choice of Shoestring Fries or Slaw

Clark's BLT 18
Toasted Homemade Pullman, Applewood Smoked
Bacon, Alfalfa Sprouts, Avocado, Espelette Pepper Aioli

Tuna Salad Sandwich 18
Green Olive & Parsley Vinaigrette, Aioli, Sourdough

Pan Roasted Black Angus Hamburger* 26
Sauce Gribiche, Gruyere, House Baked Bun

C A V I A R & R O E

*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
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	
Little Annie's Chili	17 bowl
Cornbread Croutons, Sour Cream, Cheddar	
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	

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 Pacific Sablefish	48
Pan Seared New Bedford Scallops	50
Crispy Idaho Trout with Blue Crab	48
Blackened Scottish Salmon	48
Whole Grilled Mediterranean Branzino	60

A LA CARTE

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	

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