

## OYSTERS

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

Chef Creek British Columbia	Chebooktook New Brunswick
Kusshi British Columbia	Glacier Bay New Brunswick
Arcadia Washington	Village Bay New Brunswick
Forest Creek Washington	Dodge Cove Maine
Steamboat Washington	Glidden Point Maine

## 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
Clark's Wedge Salad Niman Ranch Bacon Lardons, Hardboiled Farm Egg, Red Onion, Point Reyes Bluecheese, Buttermilk Dressing * add Three Jumbo Cocktail Shrimp	21 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	300

## SPECIALTIES

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

## 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 New Bedford Scallops	50
Pan Roasted Baja Flounder	49
Crispy Idaho Trout with Blue Crab	48
Grilled Florida Mahi Mahi	47
Whole Grilled Mediterranean Branzino	52

## A LA CARTE

Shells & Cheese with Crab Clark's Breadcrumbs, Fines Herbes	17
Grilled Asparagus Hard Boiled Egg, Lemon, White Anchovy	13
Grilled Tuscan Kale Toasted Pine Nuts, Parmesan	13
Stone Ground Grits with Butter & Parm	10
Shoestring Fries with Rosemary & Garlic	10
Crispy Marbled Potatoes with Chimichurri	11
Roasted Cauliflower Golden Raisins, Fresno Chilies, Toasted Hazelnuts	12

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

===== BEVERAGES =====

Intelligentsia Coffee	4	Acqua Panna 1L	10
Espresso	5	San Pellegrino	7
Cappuccino	6	Mexican Coke	6
Latte	6	Diet Coke	5
Kilogram Hot Tea	6	Blueberry Lemonade	6
Kilogram Iced Tea	5	Richards Rainwater	7

===== DESSERT =====

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

===== DESSERT WINES =====

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