

===== D E S S E R T =====

Key Lime Tart Graham Cracker Crust, Torched Meringue, Toasted Coconut	12
Dark Chocolate Mousse Candied Peanuts & Whipped Cream	12
Basque Cake Cherry Preserves, Cream Cheese Ice Cream, Marcona Almonds	13
Affogato Intelligentsia Espresso over Brandied Vanilla Bean Ice Cream, Salted Shortbread Cookie	10
Scoop of Ice Cream or Sorbet	5

===== C O F F E E & T E A =====

Intelligentsia Coffee	5
Espresso	5
Cappuccino	6
Latte	6
Kilogram Hot Tea	6

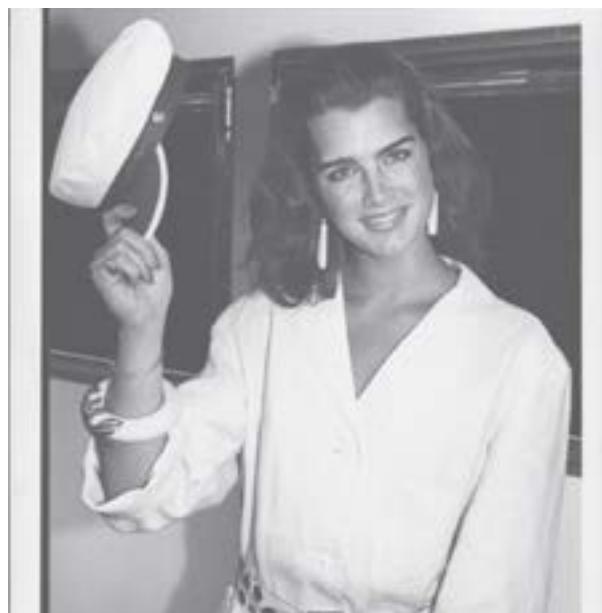
===== D E S S E R T W I N E S =====

Valdespino Sherry Fino 'Inocente' Andalucia, SPA	8
Niepoort LBV 2018 Port, Douro, POR	10
Rare Wine Co. Sercial, Madeira, POR	12
Baumard Quarts de Chaume Grand Cru, FRA	15
Hatzidkiss Vin Santo '04 Aegean Islands, GRC	20

===== D E S S E R T C O C K T A I L S =====

Insanity Later Smith & Cross, El Dorado, Key Lime Oleo	17
Banana Alexander Park VSOP Cognac, Banane du Bresil, Crème de Cacao, Walnut, Nutmeg, Cream	17
The Espresso Martini Deep Eddy Vodka, St. George NOLA, Tempus Fugit Cacao, Intelligentsia Espresso	18

===== B R U N C H =====



===== H A P P Y H O U R =====

Happy Hour  
Five days a week, 3 to 5pm

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

===== L A U N C H E D 2 0 1 2 =====

## OYSTERS

*Served with Fresh Horseradish, Cocktail Sauce, Mignonette, Saltines, Lemon. Priced Per Oyster\**

4 EACH

Acadian King New Brunswick	Sunken Meadow Massachusetts
Fortune Nova Scotia	Thatch Island Massachusetts
Menemsha Creek Massachusetts	Wellfleet Massachusetts
Riptide Massachusetts	Ninigret Cup Rhode Island
Spindrift Massachusetts	Quonnie Rock Rhode Island

## COLD BAR

Dressed Oyster*	6
Cucumber & Honey Vinaigrette, Mint, Crispy Shallots	
Bibb & Watercress Salad	14
Tarragon, Red Onion, Sherry Vinaigrette	
Clark's Wedge Salad	17
Niman Lardons, Hardboiled Farm Egg, Red Onion Point Reyes Blue Cheese, Buttermilk Dressing	
Shrimp or Crab Louie Salad	26
Iceberg Luttuce, Capers, Herbs, Thousand Island Dressing	
Crudo Plate*	24
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	
Red Snapper Ceviche*	24
Golden Tobiko Roe, Cucumber, Serrano, Cilantro	
Petite Fruits de Mer*	95
Oysters, Lobster, Prawns	
Plateau de Fruits de Mer*	160
Oysters, Lobster, Clams, Prawns, Crab, Mussels	
Classic Steak Tartare*	25
Farm Egg, Herb Salad, Oak Grilled Toast	
Bluefin Tuna Carpaccio*	23
Olives, Capers, Garlic Aioli, Jalapeño, Sunflower Sprouts	
Jumbo Shrimp Cocktail	24
Horseradish, Seasoned Saltines	

## CAVIAR

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

Black River Osetra Imperial, 50 g, Uruguay	260
Russian Osetra, 30 g, Israel	148
Siberian Sturgeon, 30 g, Poland	135
Golden Kaluga, 30 g, China	145
Classic White Sturgeon, 30 g, California	98

## SPECIALTIES

New England Clam Chowder	14
Herbs, Chervil, Bacon, Tabasco, Oyster Crackers	
Honey Roasted Golden Beets	16
Blue Cheese, Pear, Radicchio, Walnuts	
Wood Grilled Shrimp Toast	24
Pea Tendrils, Shaved Celery, Harissa Aoili	
Mussels & Clams in White Wine & Herbs	34
Wood-Charred Sourdough	
Lobster Roll	39
Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw	
Tuna Salad Sandwich	18
Olive & Parsley Vinaigrette with Clark's Fries or Slaw	
Pan Roasted Black Angus Hamburger*	24
Sauce Gribiche & Gruyere with Clark's Fries or Slaw	

Toasted Pullman BLT	18
Niman Ranch Bacon, Tomato, Butter Lettuce, Sunflower Sprouts, Avocado & d'Espelette Aioli	
Grilled Cheese Egg in the Hole*	22
Watercress & Endive Salad, Sofrito	
Grilled Kale & Goat Cheese Omelette	24
Crispy Marble Potatoes & Red Chimichurri, Hollandaise	
Crab Cake	30
Mache & Frisee Salad, Pickled Shallots, Hollandaise	
Clark's Cioppino on Grits	48
Roasted Garlic Toast and Poached Farm Egg	

## CATCH OF THE DAY

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

Crispy Skin Colorado Striped Bass	38
Grilled Texas Gulf Redfish on the Half Shell	39
Grilled Trout Al Pastor	40
Grilled Whole Mediterranean Branzino	43
Pan Seared English Channel Turbot	42
Pan Seared Maine Scallops	44

## A LA CARTE

Crispy Bacon	9
Scrambled Farm Eggs*	10
With Olive Oil & Chives	
Banana & Blueberry Pancakes	16
Bacon Lardons, Whipped Creme Fraiche	
Shells & Cheese with Lump Crab	17
Oak Grilled Tuscan Kale	12
Toasted Pine Nuts, Parmesan, Chile Flakes	
Roasted Cauliflower	12
Hazelnuts, Golden Raisins, Fresno Chiles	
Oak Grilled Broccolini	12
Clark's Breadcrumbs, Garlic Confit	
Stone Ground Grits with Parmesan	10
Crispy Marble Potatoes with Chimichurri	10
Clark's Fries with Garlic & Rosemary	10

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