

===== 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

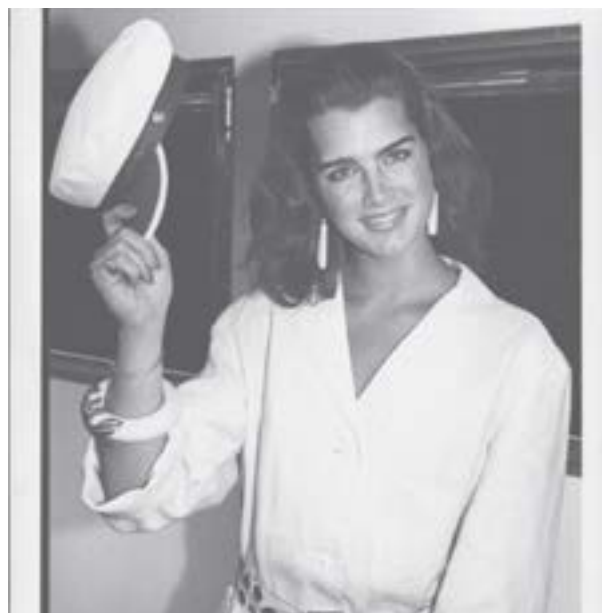
===== D E S S E R T W I N E S =====

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

Glacier Bay New Brunswick	Riptide Massachusetts
Sex on the Bay New Brunswick	Sunken Meadow Massachusetts
Damariscotta Maine	Thatch Island Massachusetts
Love Shuck Maine	Ninigret Cup Rhode Island
Triple Bogey Maine	Quonnie Rock Rhode Island
Moonlight Bay Massachusetts	Madhouse Maryland

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

Grilled Cheese Egg in the Hole* Watercress & Endive Salad, Sofrito	22
Grilled Kale & Goat Cheese Omelette Crispy Marble Potatoes & Red Chimichurri, Hollandaise	24
Crab Cake Mache & Frisee Salad, Pickled Shallots, Hollandaise	30
Clark's Cioppino on Grits Roasted Garlic Toast and Poached Farm Egg	48

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 California Rockfish	38
Pan Seared Maine Scallops	44
Pan Seared English Channel Turbot	44
Grilled Texas Gulf Redfish on the Half Shell	39
Grilled Trout Al Pastor	40
Grilled Whole Mediterranean Branzino	43

A LA CARTE

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