

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

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

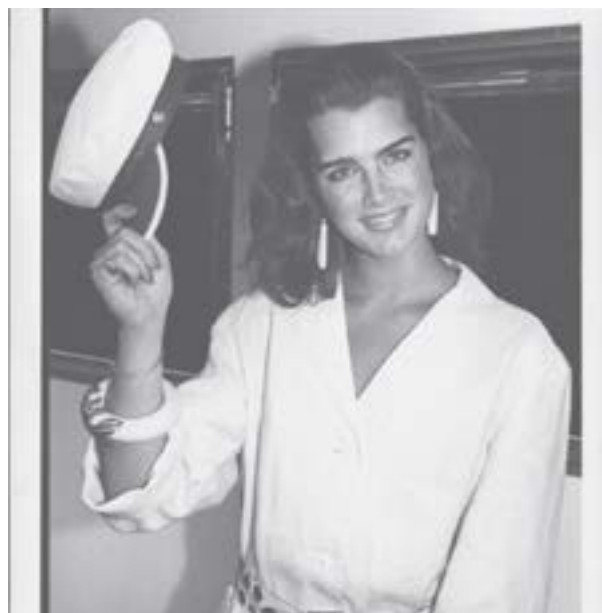
===== D E S S E R T W I N E S =====

Valdespino Sherry Fino 'Inocente'	8
Andalucia, SPA	
Niepoort LBV '18 Port, Douro, POR	10
Rare Wine Co. Sercial, Madeira, POR	12
Baumard Quarts de Chaume Grand Cru,	15

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

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

===== 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

Canadian Cocktail Dodge Cove
New Brunswick Maine

Fire Lake Mere Point
Prince Edward Island Maine

Irish Point Great White
Prince Edward Island Massachusetts

Sand Dune Moonlight Bay
Prince Edward Island Massachusetts

Sexy Peques Sunken Meadow
Prince Edward Island Massachusetts

Three Bay Mystic
Prince Edward Island Connecticut

===== C O L D B A R =====

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

Bluefin Tuna Carpaccio* 23
Olives, Capers, Garlic Aioli, Jalapeño, Sunflower Sprout

Jumbo Shrimp Cocktail 24
Horseradish, Seasoned Saltines

Shrimp or Crab Louie Salad 26
Iceberg Lettuce, 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

Classic Steak Tartare* 25
Farm Egg, Herb Salad, Oak Grilled Toast

Petite Fruits de Mer* 95
Oysters, Lobster, Prawns

Plateau de Fruits de Mer* 160
Oysters, Lobster, Clams, Prawns, Crab, Mussels

===== C A V I A R =====

Sustainable Caviars with Classic Accompaniments & Warm Cornmeal Blini**

Black River Osetra Imperial, 30 g, Uruguay 156

Russian Osetra, 30 g, Israel 143

Siberian Sturgeon, 30 g, Poland 128

Golden Kaluga, 30 g, China 126

Classic White Sturgeon, 30 g, California 98

===== S P E C I A L T I E S =====

New England Clam Chowder 14
Herbs, Chervil, Bacon, Tabasco, Oyster Crackers

Fredericksburg Peach Salad 14
Feta, Toasted Pistachio, Habanero Mint Jelly

Wood Grilled Shrimp Toast 24
Pea Tendrils, Shaved Celery, Harissa Aioli

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
Wood-Charred Sourdough

===== C A T C H O F T H E D A Y =====

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

Golden Tilefish A La Plancha 42

Pan Seared Florida Grouper 41

Pan Seared Maine Scallops 44

Grilled Texas Gulf Redfish on the Half Shell 39

Grilled Whole Mediterranean Branzino 43

Fried Whole Black Sea Bass for Two 60

===== A L A C A R T E =====

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

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