

===== 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

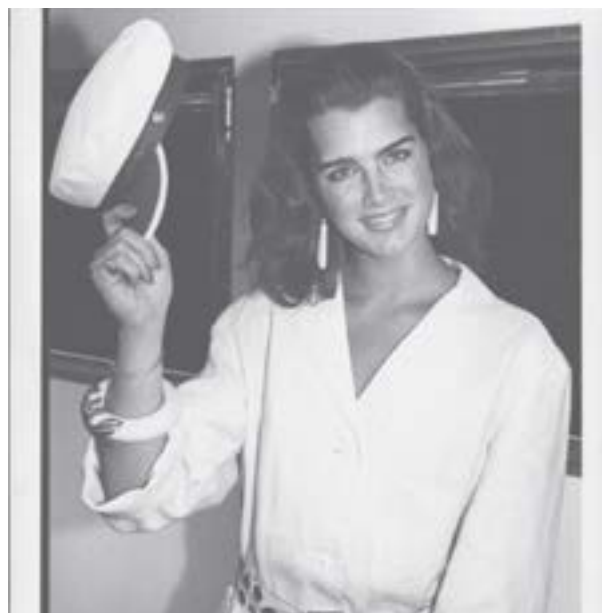
===== D E S S E R T W I N E S =====

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

Douglas Gourmet New Brunswick	Pink Moon Prince Edward Island
Honeymoon New Brunswick	Eastern King Massachusetts
Mer Bleue New Brunswick	Salten Rock Massachusetts
Lady Chatterley Prince Edward Island	Sunken Meadow Massachusetts
Peter's Creek Prince Edward Island	Thatch Island Massachusetts

===== 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 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 Aioli	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 Wood-Charred Sourdough	48

===== 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*

Atlantic Black Seabass A La Plancha	40
Pan Seared Maine Scallops	44
Grilled Pacific Hamachi	38
Grilled Texas Gulf Redfish on the Half Shell	39
Grilled Whole Mediterranean Branzino	43
Grilled Atlantic Swordfish	43

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

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

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