

===== 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 '18 Port, Douro, POR	10
Rare Wine Co. Sercial, Madeira, POR	12
Baumard Quarts de Chaume Grand Cru, Loire, FRA	15
Royal Tokai '16 Furmint, HU	20

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

Insanity Later Smith & Cross, El Dorado, Liquor 43	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



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

Monday - Friday 3 - 5 pm  
 ½ off Martinis & Burgers  
 \$5 Oyster Shooters  
 50¢ off Oysters

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

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## OYSTERS

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

4 EACH

Love Shuck

Maine

Sunken Meadow

Massachusetts

Beach Plum

Massachusetts

Wellfleet

Massachusetts

Katama Bay

Massachusetts

Hollywood

Maryland

Menemsha Creek

Massachusetts

Goldilocks' Choice

Virginia

Salten Rock

Massachusetts

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## COLD BAR

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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 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

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

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## CAVIAR

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

Black River Osetra Imperial, 50 g, Uruguay 260

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

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## SPECIALTIES

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Oak Grilled Spanish Octopus 22  
Olives, Fresno Chilis, Bay Leaf Aioli,  
Torn Sourdough Croutons

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

Lobster Roll 39  
Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw

Blackened Swordfish Sandwich 25  
Toasted Pullman, Tomato, Lettuce & Tartar Sauce  
with Clark's Fries or Slaw

Tuna Salad Sandwich 18  
Olive & Parsley Vinaigrette with Clark's Fries or Slaw

Toasted Pullman BLT 18  
Niman Ranch Bacon, Tomato, Lettuce,  
Sunflower Sprouts, Avocado & d'Espelette Aioli

Pan Roasted Black Angus Hamburger\* 24  
Sauce Gribiche & Gruyere with Clark's Fries or Slaw

Oven Roasted Gulf Oysters\* 22  
Bechamel, Spinach, Bacon, Sourdough Bread Crumbs

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

Crab Cake\* 30  
Mache & Frisee Salad, Pickled Shallots, Hollandaise

Wood Fired New York Strip 52  
Red Chimichurri, Caramelized Onion, Marjoram

Mussels & Clams in White Wine & Herbs 34  
Wood-Charred Sourdough

Crispy Snapper 42  
Stone Ground Grits, Sofrito, Lemon Zest

Clark's Cioppino 48  
Roasted Garlic Toast, Basil, Oregano

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## CATCH OF THE DAY

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*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

Pan Seared Golden Tilefish 37

Pan Seared Maine Scallops 44

Grilled Texas Gulf Redfish on the Half Shell 38

Grilled Ora King Salmon 39

Grilled Whole Mediterranean Branzino 43

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## A LA CARTE

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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

Hand Cut Clark's Fries with Rosemary 10

Grilled Cheese with Sofrito 15

French Omelette\* 10

With Olive Oil & Chives

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\* Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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