

===== 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 =====

OYSTERS

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

4 EACH

Eel Lake Nova Scotia	Eastham Select Massachusetts
Fortune Nova Scotia	Menemsha Creek Massachusetts
Sunset Prince Edward Island	Standish Shore Massachusetts
Dodge Cove Maine	Thatch Island Massachusetts
Beach Plum Massachusetts	Madhouse Maryland
Eastern King Massachusetts	

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 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	

CAVIAR

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

SPECIALTIES

Oak Grilled Spanish Octopus Olives, Fresno Chilis, Bay Leaf Aioli, Torn Sourdough Croutons	22
New England Clam Chowder Herbs, Chervil, Bacon, Tabasco, Oyster Crackers	14
Lobster Roll Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw	39
Blackened Swordfish Sandwich Toasted Pullman, Tomato, Lettuce & Tartar Sauce with Clark's Fries or Slaw	25
Tuna Salad Sandwich Olive & Parsley Vinaigrette with Clark's Fries or Slaw	18
Toasted Pullman BLT Niman Ranch Bacon, Tomato, Lettuce, Sunflower Sprouts, Avocado & d'Espelette Aioli	18
Pan Roasted Black Angus Hamburger* Sauce Gribiche & Gruyere with Clark's Fries or Slaw	24
Oven Roasted Gulf Oysters* Bechamel, Spinach, Bacon, Sourdough Bread Crumbs	22
Wood Grilled Shrimp Toast* Pea Tendrils, Shaved Celery, Harissa Aioli	24
Crab Cake* Mache & Frisee Salad, Pickled Shallots, Hollandaise	30
Wood Fired New York Strip Red Chimichurri, Caramelized Onion, Marjoram	52
Mussels & Clams in White Wine & Herbs Wood-Charred Sourdough	34
Crispy Snapper Stone Ground Grits, Sofrito, Lemon Zest	42
Clark's Cioppino Roasted Garlic Toast, Basil, Oregano	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
Seared Rare Bluefin Tuna	41
Pan Seared Maine Scallops	44
Grilled Texas Gulf Redfish on the Half Shell	39
Grilled Whole Mediterranean Branzino	43

A LA CARTE

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
Hand Cut Clark's Fries with Rosemary	10
Grilled Cheese with Sofrito	15
French Omelette* With Olive Oil & Chives	10

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