

===== 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 =====

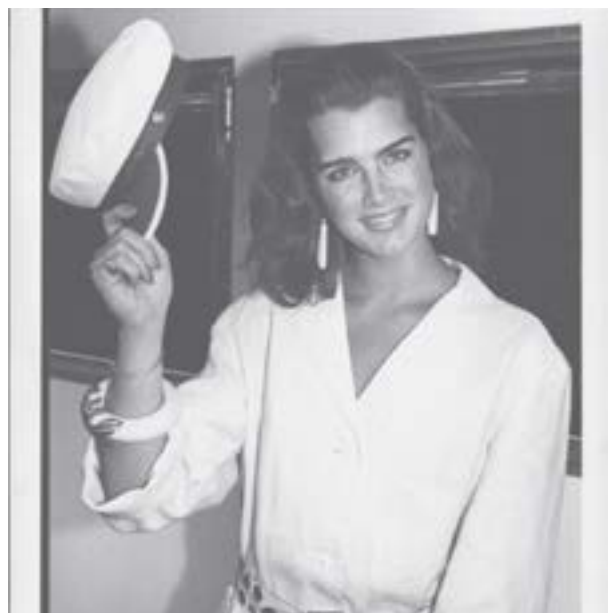
Intelligentsia Coffee	5
Espresso	5
Cappuccino	6
Latte	6
Kilogram Hot Tea	6

===== 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

East Cape Prince Edward Island	Katama Bay Massachusetts
Princetown Prince Edward Island	Standish Shore Massachusetts
Eel Lake Nova Scotia	Sunken Meadow Massachusetts
Dixon Point Maine	Thatch Island Massachusetts
Mere Point Maine	Madhouse Maryland

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## COLD BAR

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Dressed Oyster* Cucumber & Honey Vinaigrette, Mint, Crispy Shallots	6
Bibb & Watercress Salad Tarragon, Red Onion, Sherry Vinaigrette	14
Clark's Wedge Salad Niman Lardons, Hardboiled Farm Egg, Red Onion Point Reyes Blue Cheese, Buttermilk Dressing	17
Honey Roasted Golden Beets Blue Cheese, Pear, Radicchio, Walnuts	16
Shrimp or Crab Louie Salad Iceberg Lettuce, Capers, Herbs, Thousand Island Dressing	26
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	24
Red Snapper Ceviche* Golden Tobiko Roe, Cucumber, Serrano, Cilantro	24
Petite Fruits de Mer* Oysters, Lobster, Prawns	95
Plateau de Fruits de Mer* Oysters, Lobster, Clams, Prawns, Crab, Mussels	160
Classic Steak Tartare* Farm Egg, Herb Salad, Oak Grilled Toast	25
Bluefin Tuna Carpaccio* Olives, Capers, Garlic Aioli, Jalapeño, Sunflower Sprouts	23
Jumbo Shrimp Cocktail Horseradish, Seasoned Saltines	24

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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 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

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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*

Colorado Striped Bass A La Plancha	41
Pan Seared Florida Grouper	40
Pan Seared Maine Scallops	44
Grilled Texas Gulf Redfish on the Half Shell	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 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.

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