

===== 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

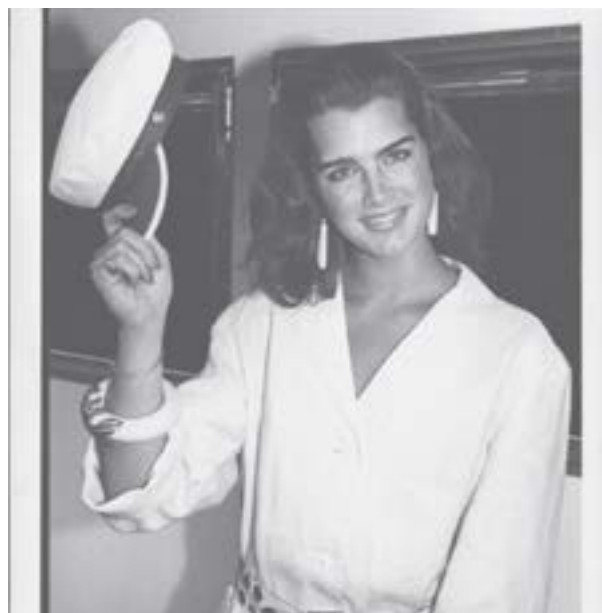
===== D E S S E R T W I N E S =====

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
Loire, FRA	
Royal Tokaji Aszú 5 Puttonyos Red Label '17 Furmint, HU	30

===== 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

Dugas Gourmet                      Birch Point  
New Brunswick                      Maine

Glacier Bay                              Blue Hill Bay  
New Brunswick                      Maine

Barstool                                      Mere Point  
Prince Edward Island                      Maine

Pink Moon                                      Pink Ladies  
Prince Edward Island                      Massachusetts

Queen's Cup                                      Sunken Meadow  
Prince Edward Island                      Massachusetts

Bigelow    Murder Point  
Maine    Alabama

===== 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

Shrimp or Crab Louie Salad                                      26  
Iceberg Luttuce, Capers, Herbs, Thousand Island Dressing

Bluefin Tuna Carpaccio\*                                      26  
Olives, Capers, Garlic Aioli, Jalapeño, Sunflower Sprouts

Crudo Plate\*    26  
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive

Red Snapper Ceviche\*                                      24  
Golden Tobiko Roe, Cucumber, Serrano, Cilantro

Jumbo Shrimp Cocktail                                      26  
Horseradish, Seasoned Saltines

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, 50 g, Uruguay                      260

Russian Osetra, 30 g, Israel                      160

Golden Kaluga, 30 g, China                      155

Siberian Sturgeon, 30 g, Poland                      145

Classic White Sturgeon, 30 g, California                      108

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

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

Oak Grilled Carrot Salad                      15  
Horseradish Crème Fraiche, Honey & Brown Butter, Pickled Fresno Chile

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

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

Lobster Roll    41  
Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw

Broccoli and Swiss Quiche                      19  
Watercress & Frisee Salad, Clark's Salsa Verde

Pan Roasted Black Angus Hamburger\*                      26  
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    32  
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

Pan Seared Atlantic Tripletail                      40

Pan Seared Atlantic Opah                      43

Pan Seared Barnegat Scallops                      46

Grilled Gulf Redfish on the Half Shell                      39

Grilled Whole Mediterranean Branzino                      43

===== 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 Crème 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

Clark's Fries with Garlic & Rosemary                      10

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