

===== 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

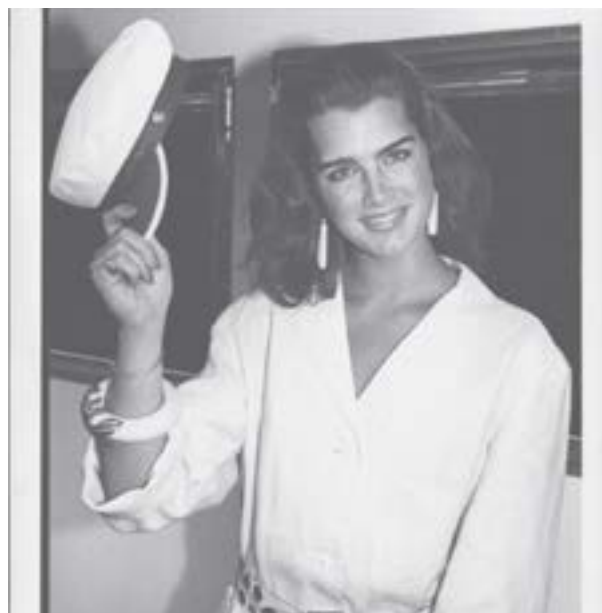
===== D E S S E R T W I N E S =====

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

Chebooktook New Brunswick	Sand Dune Prince Edward Island
Village Bay New Brunswick	Eel Lake Nova Scotia
Black Magic Prince Edward Island	Mookiemoto Maine
East Cape Prince Edward Island	Norumbega Maine
Northern Belle Prince Edward Island	Scudder's Pear Massachusetts
Peter's Creek Prince Edward Island	Wellfleet Massachusetts

===== C O L D B A R =====

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
Shrimp or Crab Louie Salad Iceberg Luttuce, Capers, Herbs, Thousand Island Dressing	26
Bluefin Tuna Carpaccio* Olives, Capers, Garlic Aioli, Jalapeño, Sunflower Sprouts	26
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	24
Red Snapper Ceviche* Golden Tobiko Roe, Cucumber, Serrano, Cilantro	24
Jumbo Shrimp Cocktail Horseradish, Seasoned Saltines	24
Classic Steak Tartare* Farm Egg, Herb Salad, Oak Grilled Toast	25
Petite Fruits de Mer* Oysters, Lobster, Prawns	95
Plateau de Fruits de Mer* Oysters, Lobster, Clams, Prawns, Crab, Mussels	160

===== C A V I A R =====

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

Black River Osetra Imperial, 50 g, Uruguay	250
Russian Osetra, 30 g, Israel	150
Golden Kaluga, 30 g, China	145
Siberian Sturgeon, 30 g, Poland	135
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
Oak Grilled Carrot Salad Horseradish Crème Fraiche, Honey & Brown Butter, Pickled Fresno Chile	15
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
Broccoli and Swiss Quiche Watercress & Frisee Salad, Clark's Salsa Verde	19
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	32
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

Pan Seared Maine Bluefin Tuna	43
Pan Seared Atlantic Halibut	43
Grilled Gulf Redfish on the Half Shell	39
Grilled Atlantic Stone Crab Claws	42
Grilled New Zealand King Salmon	43
Grilled Whole Mediterranean Branzino	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 Crème 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
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.