

===== 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

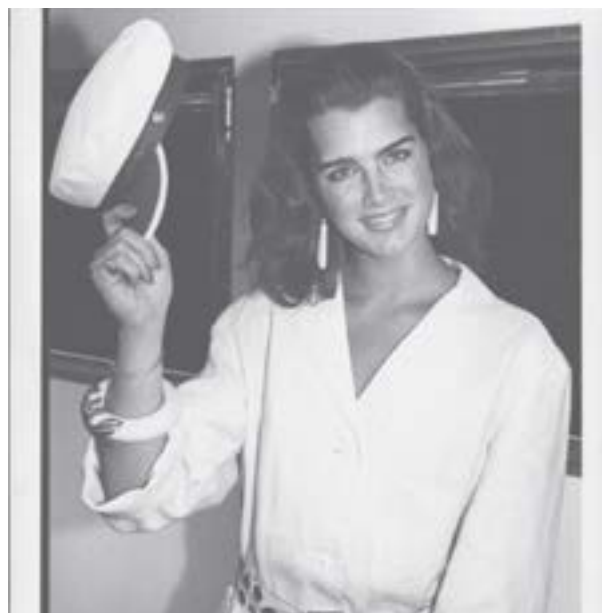
===== D E S S E R T W I N E S =====

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 =====

As The Crow Flies	17
Laird's Apple Brandy, Averna, Gran Classico, Aztec Chocolate Bitters	
Banana Alexander	17
Park VSOP Cognac, Banane du Bresil, Crème de Cacao, Walnut, Nutmeg, Cream	

===== 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

Colville Bay Prince Edward Island	Bigelow Maine
Honeymoon Prince Edward Island	Love Shuck Maine
Peter's Creek Prince Edward Island	Mookiemoto Maine
Sarah's Shore Prince Edward Island	Norumbega Maine
Uncle Willy's Prince Edward Island	Onset Massachusetts
Eel Lake Nova Scotia	Wellfleet Massachusetts

===== 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*	24
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	
Red Snapper Ceviche*	24
Golden Tobiko Roe, Cucumber, Serrano, Cilantro	
Jumbo Shrimp Cocktail	24
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	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	14
Herbs, Chervil, Bacon, Tabasco, Oyster Crackers	
Honey Roasted Golden Beets	15
Blood Orange, Arugula, Aged Goat Cheese, Brioche Croutons	
Wood Grilled Shrimp Toast	24
Pea Tendrils, Shaved Celery, Harissa Aioli	
Mussels & Clams in White Wine & Herbs	34
Wood-Charred Sourdough	
Lobster Roll	39
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*	24
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 Golden Tile Fish	41
Pan Seared Bluenose Sea Bass	42
Pan Seared Nantucket Scallops	46
Grilled Gulf Redfish on the Half Shell	39
Grilled Blackened Pacific Swordfish	40
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.