

===== 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 =====

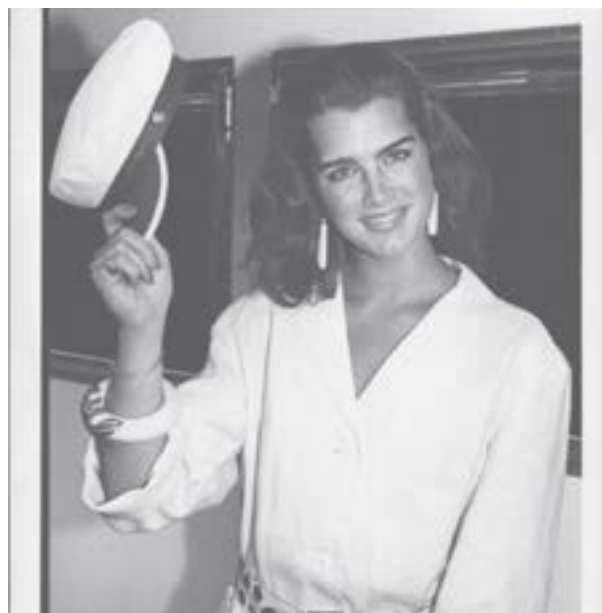
Intelligentsia Coffee	5
Espresso	5
Cappuccino	6
Latte	6
Kilogram Hot Tea	6

===== 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 Oleo	
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,	



===== 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.**

4 EACH

Barstool Prince Edward Island	Norumbega Maine
Black Magic Prince Edward Island	Wiley Point Maine
Deep Cove Prince Edward Island	Pink Ladies Massachusetts
Northern Belle Prince Edward Island	Scudder's Pearl Massachusetts
Blue Hill Bay Maine	Wellfleet Massachusetts

COLD BAR

Dressed Oyster* Cucumber & Honey Vinaigrette, Mint, Crispy Shallots	6
Bibb & Watercress Salad Tarragon, Red Onion, Sherry Vinaigrette	14
Oak Grilled Carrot Salad Horseradish Crème Fraiche, Brown Butter, Pickled Fresno	15
Clark's Wedge Salad Niman Lardons, Hardboiled Farm Egg, Red Onion Point Reyes Blue Cheese, Buttermilk Dressing	17
Shrimp or Crab Louie Salad Iceberg Lettuce, Capers, Herbs, Thousand Island Dressing	26
Bluefin Tuna Carpaccio* Olives, Capers, Garlic Aioli, Jalapeño, Sunflower Sprouts	24
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

CAVIAR

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

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 Applewood 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* Watercress & 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

Pan Seared Florida Snowy Grouper	42
Pan Seared Barnegat Scallops	46
Grilled Gulf Redfish on the Half Shell	39
Grilled Atlantic Stone Crab Claws	42
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.