

===== 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 =====

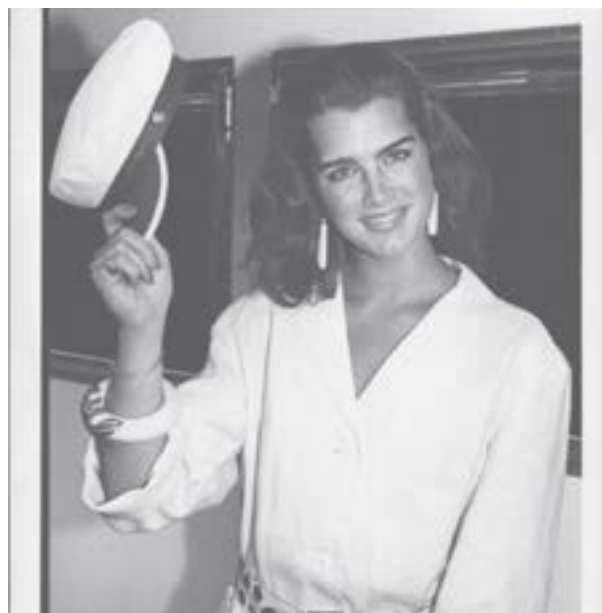
Intelligentsia Coffee	5
Espresso	5
Cappuccino	6
Latte	6
Kilogram Hot Tea	6

===== 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	



===== 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

Village Bay
New Brunswick

Duxbury
Massachusetts

Pink Moon
Prince Edward Island

Hammerhead
Massachusetts

Raspberry Point
Prince Edward Island

Onset
Massachusetts

Sarah's Shore
Prince Edward Island

Wellfleet
Massachusetts

Mookiemoto
Maine

COLD BAR

Dressed Oyster*	6
Cucumber & Honey Vinaigrette, Mint, Crispy Shallots	
Bibb & Watercress Salad	14
Tarragon, Red Onion, Sherry Vinaigrette	
Honey Roasted Golden Beets	15
Blood Orange, Arugula, Aged Goat Cheese, Brioche Croutons	
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 Lettuce, Capers, Herbs, Thousand Island Dressing	
Bluefin Tuna Carpaccio*	24
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	

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

New England Clam Chowder Herbs, Chervil, Bacon, Tabasco, Oyster Crackers	14
Oak Grilled Spanish Octopus Olives, Fresno Chilis, Bay Leaf Aioli, Torn Sourdough Croutons	22
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

<i>Served with Endive & Watercress Salad, Grilled Lemon, and Choice of Salsa Verde, Red Chimichurri, Roasted Garlic & Herb Butter or Smoked Paprika Vinaigrette</i>	
Crispy Skin Scorpionfish A La Plancha	41
Pan Seared English Channel Turbot	44
Pan Seared Nantucket Scallops	46
Grilled Gulf Redfish on the Half Shell	39
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

* Consuming raw or under cooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food borne illness.