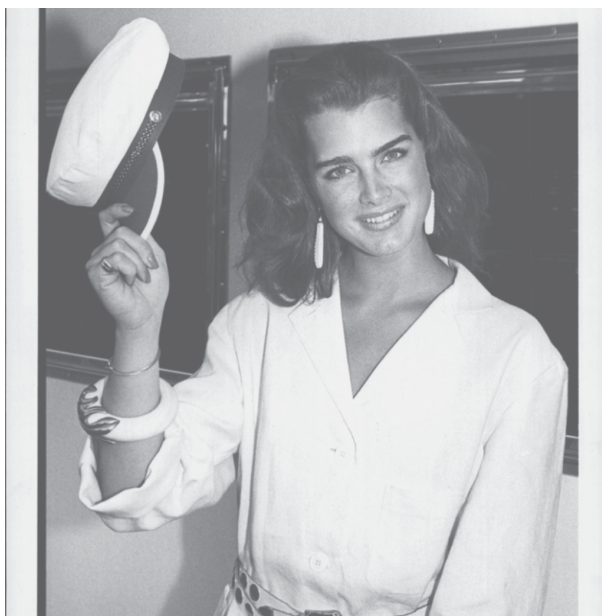

DESSERT

Key Lime Tart	12
<i>Graham Cracker Crust, Torched Meringue, Toasted Coconut</i>	
Dark Chocolate Layer Cake	12
<i>Raspberries & Whipped Cream</i>	
Basque Cake	13
<i>Cherry Preserves, Cream Cheese Ice Cream, Marcona Almonds</i>	
Salted Butterscotch Pot de Crème	12
<i>Whipped Crème Fraîche, Oat Crumble</i>	
Affogato	10
<i>Intelligentsia Espresso over Brandied Vanilla Ice Cream, Salted Chocolate Shortbread Cookies</i>	
Scoop of Ice Cream or Sorbet	5

COFFEE & TEA

Intelligentsia Coffee	5
Espresso	5
Cappuccino	6
Latte	6
Kilogram Hot Tea	6
Iced Black Tea	4

DINNER



HAPPY HOUR

Happy Hour
Bar & Lounge
Monday - Friday 3 to 5pm

Half Priced Burgers
Half Priced Martinis
50¢ off Oysters
\$5 Oyster Shooters

LAUNCHED 2023

OYSTERS & CLAMS

*Served with Fresh Horseradish, Cocktail Sauce, Mignonette, Saltines, Lemon. \$4 per Oyster.**

Blue Hill Bay
Maine

Wellfleet
Massachusetts

Mer Point
Maine

East Beach Blonde
Rhode Island

Mount Desert Narrows
Maine

Murder Point
Alabama

Swell
New Hampshire

Mermaid Tears
Texas

Menemsha Creek
Massachusetts

C O L D B A R

Dressed Oyster* 6
Cucumber & Honey Vinaigrette, Mint, Crispy Shallots

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

Crudo Plate* 24
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive

Gulf Red Snapper Ceviche* 24
Golden Roe, Serrano, Cilantro

Jumbo Shrimp Cocktail 24
Horseradish, Buttered Saltwines

Classic Steak Tartare* 25
Farm Egg, Shoestring Fries, Dijonnaise

Petit Fruits de Mer* 95
Oysters, Lobster, Prawns

Plateau de Fruits de Mer* 160
Oysters, Lobster, Prawns, Crab, Snapper Tartare

S O U P S & S A L A D S

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

Clark's Wedge Salad 17
Niman Ranch Bacon Lardons, Hardboiled Farm Egg,
Red Onion, Point Reyes Blue, Buttermilk Dressing

* add Three Jumbo Cocktail Shrimp 12

Bibb Lettuce Salad 14
Shaved Red Onion, Sherry-Tarragon Vinaigrette

C A V I A R & R O E

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

Black River Osetra Imperial, 50 g, Uruguay 260

Russian Osetra, 30 g, Israel 148

Siberian Sturgeon, 30 g, Poland 135

Golden Kaluga, 30 g, China 145

Classic White Sturgeon, 30 g, California 98

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

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

Oak Grilled Spanish Octopus	22
Olives, Fresno Chiles, Bay Leaf Aioli, Torn Sourdough Croutons	
Pan Roasted Black Angus Hamburger*	24
Sauce Gribiche & Gruyere with Clark's Fries or Slaw	
Lobster Roll	40
Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw	
Oven Roasted Gulf Oysters*	22
Bechamel, Spinach, Bacon, Sourdough Bread Crumbs	
Wood Grilled Shrimp Toast	24
Pea Tendrils, Shaved Celery, Harissa Aioli	
Crab Cake*	30
Watercress & Frisee Salad, Pickled Shallots, Hollandaise	
Wood Grilled New York Strip Steak	52
Red Chimichurri, Caramelized Onion, Oregano	
Chicken Breast Paillard	30
Harissa Butter, Arugula, Fennel, Parmesan	
Mussels & Clams	34
White Wine, Chili Flake, Butter, Herbs, Wood-Charred Sourdough	
Linguine with Clams Diablo	34
White Wine, Cream, Jalapeno, Spicy Tomato Broth	
Crispy Snapper	42
Stone Ground Grits, Sofrito, Lemon Zest	
Clark's Cioppino	48
Roasted Garlic Toast, Basil, Oregano	

===== C A T C H O F T H E D A Y =====

*Served with Endive & Watercress, Grilled Lemon, and
Choice of Salsa Verde, Red Chimichurri, Roasted Garlic &
Herb Butter or Smoked Paprika Vinaigrette*

Pan Seared Maine Scallops	44
Pan Roasted Mexican Red Grouper	40
Oak Grilled Pacific Cobia	44
Grilled Whole Mediterranean Branzino	42
Grilled Texas Gulf Redfish on the Half Shell	39

===== A L A C A R T E =====

Shells & Cheese with Lump Crab	17
Clark's Breadcrumbs, Fines Herbs	
Oak Grilled Tuscan Kale	12
Toasted Pine Nuts, Parmesan, Chile Flakes	
Roasted Cauliflower	12
Hazelnuts, Golden Raisins, Fresno Chiles	
Oak Grilled Brussels Sprouts	12
Hot Honey Vinaigrette, Crispy Shallots	
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