

===== B E V E R A G E S =====

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|-----------------------|---|---------------------|---|
| Iced Black Tea | 4 | Acqua Panna | 9 |
| Intelligentsia Coffee | 4 | San Pellegrino | 9 |
| Espresso | 5 | Richard's Rainwater | 4 |
| Cappuccino | 6 | Mexican Coke | 5 |
| Latte | 6 | Diet Coke | 4 |
| Kilogram Hot Tea | 8 | Blueberry Lemonade | 5 |

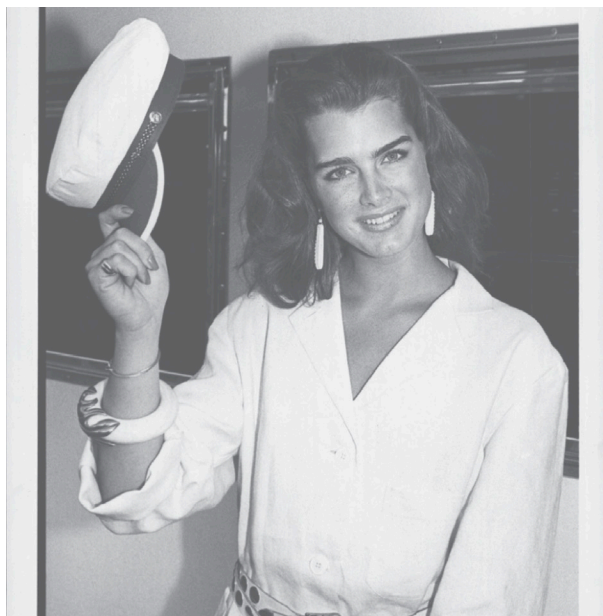
===== D E S S E R T =====

| | |
|---|----|
| 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> | |
| Affogato | 10 |
| <i>Intelligentsia Espresso over Brandied Vanilla Ice Cream, Salted Chocolate Shortbread Cookies</i> | |
| Salted Butterscotch Pot de Crème | 12 |
| <i>Whipped Crème Fraîche, Oat Crumble</i> | |
| Scoop of Ice Cream or Sorbet | 5 |

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

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|--|-------|
| Miles Medium Dry, Madeira, Port '06 | 12/68 |
| Baumard Quarts de Chaume, Grand Cru, Loire, FRA '17 | 15/56 |
| Lefaurie-Peyraguey Sauternes, Bordeaux, FRA '01 | 18/68 |

===== LUNCH =====



===== 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.**

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|-----------------------------------|---------------------------------|
| East Cape Prince Edward Island | Duxbury Select Massachusetts |
| Mere Point Maine | Menemsha Creek Massachusetts |
| Mount Desert Narrows Maine | Wellfleet Massachusetts |
| Norumbega Maine | Murder Point Alabama |
| Swell New Hampshire | Mermaid Tears Texas |

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

| | |
|---|-----|
| Dressed Oyster* | 6 |
| <i>Cucumber & Honey Vinaigrette, Mint, Crispy Shallots</i> | |
| Petit Fruits de Mer* | 95 |
| <i>Oysters, Lobster, Prawns</i> | |
| Plateau de Fruits de Mer* | 160 |
| <i>Oysters, Lobster, Prawns, Crab, Snapper Tartare</i> | |
| Crudo Plate* | 24 |
| <i>Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive</i> | |
| Gulf Red Snapper Ceviche* | 24 |
| <i>Golden Roe, Cucumber, Serrano, Cilantro</i> | |
| Classic Steak Tartare* | 25 |
| <i>Farm Egg, Shoestring Fries, Dijonnaise</i> | |
| Jumbo Shrimp Cocktail | 24 |
| <i>Horseradish, Buttered Saltines</i> | |
| Shrimp or Crab Louie | 26 |
| <i>Iceberg Salad, Capers, Onion, Thousand Island Dressing</i> | |
| Bibb Lettuce Salad | 14 |
| <i>Shaved Red Onion, Sherry-Tarragon Vinaigrette</i> | |
| Clark's Wedge Salad | 17 |
| <i>Niman Ranch Bacon Lardons, Hardboiled Farm Egg, Red Onion, Point Reyes Blue, Buttermilk Dressing</i> | |
| * add Three Jumbo Cocktail Shrimp | 12 |

==== S A N D W I C H E S ====

Served with choice of Shoestring Fries or Slaw

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|---|----|
| Clark's BLT | 18 |
| <i>Toasted Homemade Pullman, Bacon, Sunflower Sprouts, Avocado, Espelette Aioli</i> | |
| Tuna Salad Sandwich | 18 |
| <i>Green Olive & Parsley Vinaigrette, Aioli, Sourdough</i> | |
| Pan Roasted Black Angus Hamburger* | 24 |
| <i>Sauce Gribiche, Gruyere, House Baked Bun</i> | |

==== C A V I A R & R O E ====

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

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| 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 |

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

| | |
|--|----|
| Lobster Roll | 38 |
| Drawn Butter, Bibb Lettuce, Fines Herbs, Lemon Aioli | |
| Grilled Spanish Octopus | 22 |
| Green Olive, Fresno Chili, Bay Leaf Aioli, Croutons | |
| New England Clam Chowder | 14 |
| Herbs, Bacon, Tabasco, Oyster Crackers | |
| Crab Cake* | 30 |
| Mache & Frisee Salad, Pickled Shallots, Hollandaise | |
| Oven Roasted Gulf Oysters* | 22 |
| Bechamel, Spinach, Bacon, Sourdough Bread Crumbs | |
| Grilled Cheese Egg in the Hole* | 22 |
| Gruyère, Farm Egg, Sofrito | |
| Kale & Goat Cheese Omelette | 24 |
| Crispy Marble Potatoes, Hollandaise | |
| Wood Grilled Shrimp Toast | 24 |
| Pea Tendrils, Shaved Celery, Harissa Aioli | |
| Mussels & Clams | 34 |
| White Wine, Chili Flake, Butter, Herbs, Wood-Charred Sourdough | |
| Chicken Breast Paillard | 30 |
| Harissa Butter, Arugula, Fennel, Parmesan | |
| Linguine with Clams Diablo | 34 |
| White Wine, Cream, Jalapeno, Spicy Tomato Broth | |
| Crispy Red 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 Salad, Grilled Lemon, and choice of: Roasted Garlic & Herb Butter, Smoked Paprika Vinaigrette, Red Chimichurri or Salsa Verde

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| Seared English Turbot a la Plancha | 45 |
| 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 =====

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|---|----|
| Scrambled Farm Eggs with Olive Oil & Chives | 10 |
| Shells & Cheese with Lump Crab | 17 |
| Clark's Breadcrumbs, Fine Herbs | |
| Oak Grilled Brussels Sprouts | 12 |
| Hot Honey Vinaigrette, Crispy Shallots | |
| Grilled Tuscan Kale | 12 |
| Toasted Pine Nuts, Parmesan | |
| Stone Ground Grits with Butter & Parm | 10 |
| Shoestring Fries with Rosemary & Garlic | 10 |
| Crispy Marbled Potatoes with Chimichurri | 10 |
| Roasted Cauliflower | 12 |
| Golden Raisins, Fresno Chilies, Toasted Hazelnuts | |

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