

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

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

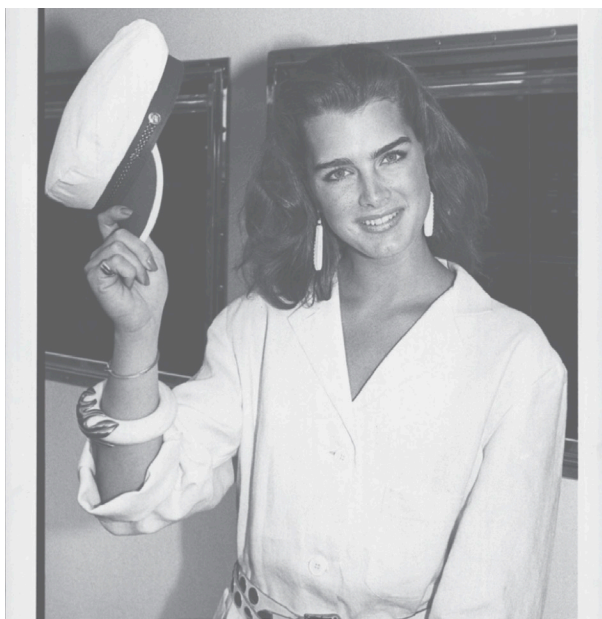
===== D E S S E R T =====

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

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

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

==== BRUNCH ====



==== 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.**

Mer Bleue New Brunswick	Menemsha Creek Massachusetts
Dixon Point New Brunswick	Eastham Massachusetts
Sex on the Bay New Brunswick	Murder Point Alabama
Eastern King Massachusetts	Blackjack Point Texas
Beach Plum Massachusetts	Copano Unos 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, Red Snapper Ceviche</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>	
Bluefin Tuna Carpaccio	24
<i>Salsa Verde, Horseradish, Pine Nuts</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

Clark's BLT	18
<i>Toasted Homemade Pullman, Applewood Smoked Bacon, Alfalfa Sprouts, Avocado, Espelette Pepper 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**

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

SPECIALTIES

Lobster Roll	40
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
Gruyere, Farm Egg, Sofrito	
Kale & Goat Cheese Omelette	24
Crispy Marble Potatoes, Hollandaise	
Banana & Blueberry Pancakes	18
Niman Ranch Bacon Lardons, Whipped Cream	
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	
Clark's Cioppino on Grits	48
Roasted Garlic Toast and Poached Farm Egg	

CATCH OF THE DAY

Served with Endive & Watercress Salad, Grilled Lemon, and choice of: Roasted Garlic & Herb Butter, Smoked Paprika Vinaigrette, Red Chimichurri or Salsa Verde.

Crispy Skin Barramundi a la Plancha	43
Pan Seared Maine Scallops	44
Pan Roasted Alaskan Halibut	44
Grilled Whole Mediterranean Branzino	42
Grilled Texas Gulf Redfish on the Half Shell	39

A LA CARTE

Scrambled Farm Eggs with Olive Oil & Chives	10
Shells & Cheese with Lump Crab	17
Clark's Breadcrumbs, Fine Herbs	
Charred Broccolini	12
Lemon Vinaigrette, Fried Capers, Herbs	
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.
