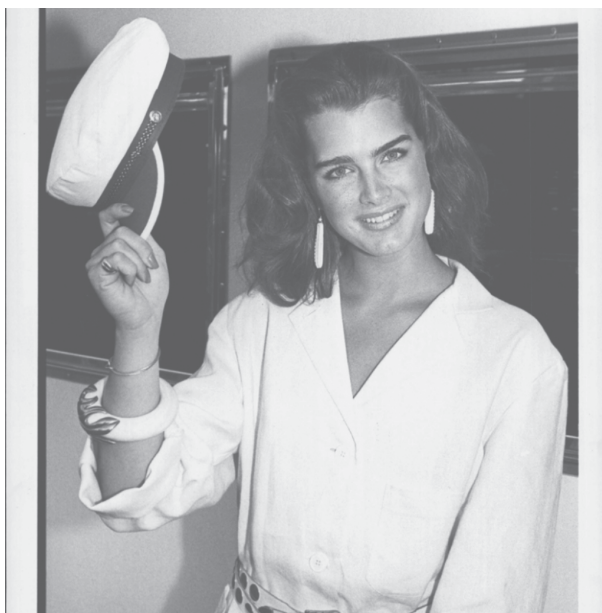

DESSERT

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.**

Mer Bleue New Brunswick	Menemsha Creek Massachusetts
Dixon Point New Brunswick	Eastham Massachusetts
Beau Soleil New Brunswick	Murder Point Alabama
Caraquet Nova Scotia	Blackjack Point Texas
Beach Plum Massachusetts	Copano Unos Texas

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

Dressed Oyster* Cucumber & Honey Vinaigrette, Mint, Crispy Shallots	6
Shrimp or Crab Louie Iceberg Salad, Capers, Onion, Thousand Island Dressing	26
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	24
Gulf Red Snapper Ceviche* Golden Roe, Serrano, Cilantro	24
Bluefin Tuna Carpaccio Salsa Verde, Horseradish, Pine Nuts	24
Jumbo Shrimp Cocktail Horseradish, Buttered Saltwines	24
Classic Steak Tartare* Farm Egg, Shoestring Fries, Dijonnaise	25
Petit Fruits de Mer* Oysters, Lobster, Prawns	95
Plateau de Fruits de Mer*	160

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

New England Clam Chowder Herbs, Bacon, Tabasco, Oyster Crackers	14
Clark's Wedge Salad Niman Ranch Bacon Lardons, Hardboiled Farm Egg, Red Onion, Point Reyes Blue, Buttermilk Dressing * add Three Jumbo Cocktail Shrimp	17 12
Bibb Lettuce Salad Shaved Red Onion, Sherry-Tarragon Vinaigrette	14

===== 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.

SPECIALTIES

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	

CATCH OF THE DAY

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

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

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	
Charred Broccolini	12
Lemon Vinaigrette, Fried Capers, Herbs	
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