

===== OYSTERS & CLAMS =====

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

Dixon Point New Brunswick	Birch Point Maine
Chebooktook New Brunswick	Blue Hill Bay Maine
Colville Bay Prince Edward Island	Wellfleet Massachusetts
East Cape Prince Edward Island	Harvest Moon Rhode Island
Salutation Cove Prince Edward Island	Blackjack Point Texas

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

Dressed Oyster*	6
<i>Cucumber & Honey Vinaigrette, Mint, Crispy Shallots</i>	
Shrimp or Crab Louie	26
<i>Iceberg Salad, Capers, Onion, Thousand Island Dressing</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>	
Tuna Carpaccio	24
<i>Salsa Verde, Horseradish, Pine Nuts</i>	
Jumbo Shrimp Cocktail	24
<i>Horseradish, Buttered Saltwines</i>	
Classic Steak Tartare*	25
<i>Farm Egg, Shoestring Fries, Dijonnaise</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>	

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

New England Clam Chowder	14
<i>Herbs, Bacon, Tabasco, Oyster Crackers</i>	
Green Gazpacho	14
<i>Clam Ceviche, Espelette Croutons</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
Bibb Lettuce Salad	14
<i>Shaved Red Onion, Sherry-Tarragon Vinaigrette</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

Oak Grilled Spanish Octopus	25
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	36
White Wine, Chili Flake, Butter, Herbs, Wood-Charred Sourdough	
Linguine with Clams Diablo	35
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 Carolina Black Bass	42
Pan Seared Maine Scallops	44
Pan Roasted Alaskan Halibut	44
Grilled Whole Mediterranean Branzino	42
Grilled Texas Redfish on the Half Shell	39
Pepper Crusted Atlantic Bigeye Tuna	40

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

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

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

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

===== C O F F E E & T E A =====

Intelligentsia Coffee	4
Espresso	5
Latte	6
Cappuccino	6
Kilogram Hot Tea	8

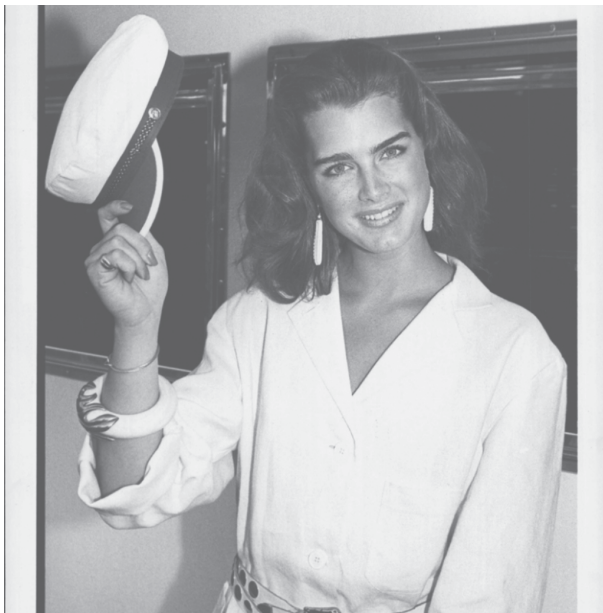
===== D E S S E R T W I N E S =====

Miles Medium Dry, MADEIRA, PORT '06	13/69
Baumard Quarts de Chaume, Grand Cru, Loire, FRA '17	15/56
Lefaurie-Peyraguey Sauternes, Bordeaux, FRA '01	18/68

===== D E S S E R T C O C K T A I L S =====

Hollaback	18
Old Forester Bourbon, Amaro Nonino, Tempus Fugit Creme de Banane, Chocolate	

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