

OYSTERS

Served with Fresh Horseradish, Cocktail Sauce, Mignonette, Saltines, Lemon. \$4.50 per Oyster.*

Oishi Alaska	Chappell Creek Prince Edward Island
Hammersley Washington	Blue Point Connecticut
Nisqually Washington	Salutation Cove Prince Edward Island
Pickering Passage Washington	Washburn Massachusetts
Wildcat Cove Washington	Wellfleet Massachusetts

COLD BAR

Shrimp or Crab Louie Iceberg Salad, Capers, Onion, Thousand Island Dressing	32
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	26
Smoked Gravlox Salmon Plate Chopped Egg, Capers, Dill, Creme Fraiche, Rye Toast	24
Gulf Red Snapper Ceviche* Golden Roe, Cucumber, Serrano, Cilantro	24
Classic Steak Tartare* Farm Egg, Grilled Sourdough, Dijonnaise	28
Jumbo Shrimp Cocktail Horseradish, Buttered Saltines	26
Plateau de Fruits de Mer* Oysters, Lobster, Prawns, Crab, Mussels	160

SOUPS & SALADS

New England Clam Chowder Herbs, Bacon, Tabasco, Oyster Crackers	12 cup / 17 bowl
Bibb Lettuce Salad Shaved Red Onion, Sherry-Tarragon Vinaigrette	14
Clark's Wedge Salad Niman Ranch Bacon Lardons, Hardboiled Farm Egg, Red Onion, Point Reyes Blue, Buttermilk Dressing * add Three Jumbo Cocktail Shrimp	18 12
Roasted Golden Beets Peaches, Feta, Fennel, Almonds, Sherry Shallot Vinaigrette	16

CAVIAR & ROE

Sustainable Caviars with Classic Accompaniments & Warm Cornmeal Blini*

Clark's Classic White, 30g, California	90
Siberian Sturgeon, 30g, Poland	130
Kaluga Hybrid, 30g, China	150
Russian Osetra 30g, Israel	170

SPECIALTIES

Chargrilled Louisiana Oysters Creole Butter, Parmesan, Oven Roasted Sourdough	23
Lobster Roll Drawn Butter, Bibb Lettuce, Fines Herbs, Lemon Aioli	42
Grilled Spanish Octopus Green Olive, Fresno Chili, Bay Leaf Aioli, Croutons	24
Pan Roasted Black Angus Hamburger* Sauce Gribiche, Gruyere, House Baked Bun	24
Crab Cake* Frisee & Watercress Salad, Pickled Shallots, Hollandaise	28
Mussels & Clams White Wine & Herbs Grilled House Sourdough	36
Chicken Breast Paillard Harissa Butter, Watercress, Fennel, Parmesan	29
Linguine & Clams Herbs, Jalapeño, Butter & White Wine	34
Crispy Red Snapper Stone Ground Grits, Sofrito, Lemon Zest	42
Clark's Cioppino Roasted Garlic Toast, Basil, Oregano	51
Rare Ahi Tuna Niçoise Tomato Serrano Vinaigrette, Haricot Verts, Soft Egg, Olives, Fingerling Potatoes	45

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

Seared Maine Scallops A La Plancha	46
Pan Roasted West Coast Grouper	46
Pan Roasted Alaskan Halibut	47
Grilled Whole Mediterranean Branzino	48
Crispy Norwegian Salmon a la Plancha	45

ALA CARTE

Shells & Cheese with Lump Crab Clark's Breadcrumbs, Fines Herbes	16
Grilled Tuscan Kale Toasted Pine Nuts, Parmesan	12
Roasted Cauliflower Golden Raisins, Fresno Chilies, Toasted Hazelnuts	11
Stone Ground Grits with Butter & Parm	9
Shoestring Fries with Rosemary & Garlic	9
Crispy Marbled Potatoes with Chimichurri	9

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