

OYSTERS

Served with Fresh Horseradish, Cocktail Sauce, Mignonette, Saltines, Lemon. \$4.75 per Oyster

Calm Cove
Washington

Glacier Bay
New Brunswick

Ichiban
Washington

Village Bay
New Brunswick

Kumamoto
Washington

Love Shuck
Maine

Oishi
Washington

Island Creek
Massachusetts

COLD BAR

Crudo Plate * 32
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive

Gulf Red Snapper Ceviche * 27
Golden Roe, Cucumber, Serrano, Cilantro

Classic Steak Tartare * 31
Farm Egg, Grilled Sourdough, Dijonnaise

Jumbo Shrimp Cocktail 33
Horseradish, Buttered Saltines

Shrimp or Crab Louie 32
Iceberg Salad, Capers, Onion, Thousand Island Dressing

Bibb Lettuce Salad 19
Shaved Red Onion, Sherry-Tarragon Vinaigrette

Clark’s Wedge Salad 25
Bacon Lardons, Hard boiled Egg, Red Onion
Point Reyes Blue, Buttermilk Ranch
* add Three Jumbo Cocktail Shrimp +12

Petit Fruits de Mer* 115
Oysters, Lobster, Prawns, Crudo

Plateau de Fruits de Mer * 185
Oysters, Lobster, Prawns, Crudo, Red Snapper Ceviche

SANDWICHES

Served with choice of Shoestring Fries or Slaw

Clark's BLT 25
Toasted Pullman, Applewood Smoked Bacon
Alfalfa Sprouts, Avocado, Espelette Pepper Aioli

Tuna Salad Sandwich 26
Green Olive & Parsley Vinaigrette, Aioli, Sourdough

Pan Roasted Black Angus Hamburger 30
Sauce Gribiche, Gruyere, House Baked Bun

CAVIAR & ROE

Sustainable Caviars with Classic Accompaniments
& Warm Cornmeal Blini

Classic White Sturgeon, 30g, California 110
Siberian Sturgeon, 30g, Poland 130
Kaluga, 30g, Qiandao Lake 150
Russian Osetra, 30g, Israel 160

+ The following major food allergens are used as ingredients:
milk, eggs, fish, crustacean shellfish, tree nuts, wheat & soy.

SPECIALTIES

New England Clam Chowder Herbs, Bacon, Tabasco, Oyster Crackers	18
Grilled Spanish Octopus Green Olive, Fresno Chili, Bay Leaf Aioli, Croutons	29
Chargrilled Oyster Fresno Chili, Garlic Confit, Lime Zest, Parmesan	32
Crab Cake * Watercress & Frisee Salad, Pickled Shallots, Hollandaise	35
Lobster Roll Drawn Butter, Bibb Lettuce, Fines Herbs, Lemon Aioli	48
Grilled Cheese Egg in the Hole Gruyere, Farm Egg, Sofrito	21
Kale & Goat Cheese Omelette Crispy Marble Potatoes, Hollandaise	26
Mussels & Clams Grilled Sourdough, White Wine, Chili Flake, Butter	42
Chicken Breast Paillard Harissa Butter, Arugula, Fennel, Celery, Parmesan	38
Linguine & Clams Herbs, Jalapeño, Cream & White Wine	44
Crispy Red Snapper Stone Ground Grits, Sofrito, Lemon Zest	55
Clark’s Cioppino Roasted Garlic Toast, Basil, Oregano	60

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	
Pan Seared New Bedford Scallops	57
Whole Grilled Mediterranean Branzino	62
Pacific Barramundi a la Plancha	59
Atlantic Hogfish a la Plancha	57
Pan Roasted Gulf Black Grouper	59
Pan Seared Atlantic Halibut	62

A LA CARTE

Scrambled Farm Eggs with Olive Oil & Chives	12
Shells & Cheese with Lump Crab Clark's Breadcrumbs, Fine Herbs	22
Grilled Tuscan Kale Toasted Pine Nuts, Parmesan	16
Grilled Broccolini Chilie Crunch, Lemon Parmesan Aioli	16
Roasted Cauliflower Golden Raisins, Fresno Chilies, Toasted Hazelnuts	16
Shoestring Fries with Rosemary & Garlic	14
Crispy Marbled Potatoes with Chimichurri	13
Stone Ground Grits with Butter & Parm	12

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

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

Iced Black Tea	5	Acqua Panna	12
Intelligentsia Coffee	4	San Pellegrino	12
Espresso	5	Rambler Sparkling	6
Cappuccino	6	Mexican Coke	5
Latte	6	Diet Coke	5
Kilogram Hot Tea	6	Blueberry Lemonade	6

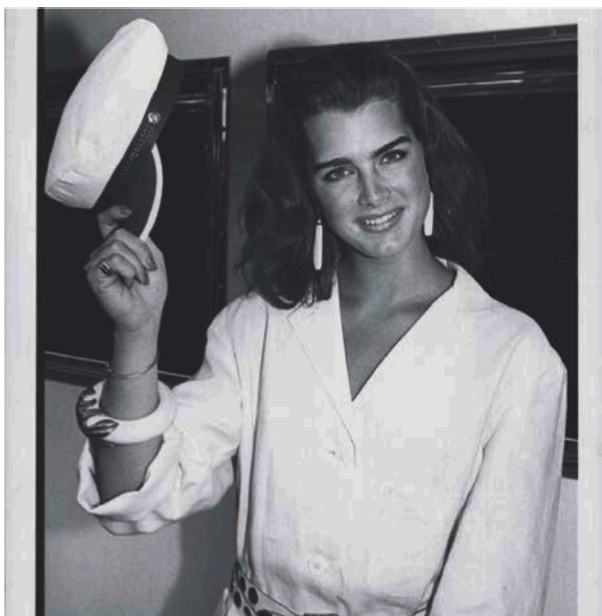
===== D E S S E R T =====

Key Lime Tart	16
<i>Housemade Graham, Torched Meringue, Toasted Coconut</i>	
Butterscotch Pot de Crème	16
<i>Salted Shortbread, Whipped Crème Fraiche</i>	
Basque Cake	16
<i>Cream Cheese Ice Cream, Marcona Almonds, Brandied Cherries</i>	
Flourless Chocolate Torte	16
<i>Caramel, Pistachio Crumble, Vanilla Ice Cream</i>	
Scoop of Ice Cream or Sorbet	9

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

Niepoort LBV Port Oporto, POR	14
Chambers Rosewood Muscat Rutherglen AUS	15
Royal Tokaji Late Harvest 2018, HUNG	15
Broadbent 10 yr. Malmsey, Madeira, POR	16
Isole e Olena Vin Salto, ITALY	28

LUNCH



HAPPY HOUR

Happy Hour
Monday - Friday 3 to 5pm

Half Priced Burgers
Half Priced Martinis
50¢ off Oysters
\$5 Oyster Shooters

LAUNCHED 2018