

OYSTERS

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

Hammersley Chappell Creek
Washington Prince Edward Island

Nisqually Salutation Cove
Washibgton Prince Edward Island

Oishi Blue Point
Washington Connecticut

Pickering Passage Washburn
Washington Massachusetts

Wildcat Cove Wellfleet
Washington Massachusetts

COLD BAR

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

Crudo Plate* 26
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive

Gulf Red Snapper Ceviche* 24
Golden Roe, Cucumber, Serrano, Cilantro

Smoked Gravlox Salmon Plate 24
Chopped Egg, Capers, Dill, Creme Fraiche, Rye Toast

Bibb Lettuce Salad 14
Shaved Red Onion, Sherry-Tarragon Vinaigrette

Roasted Golden Beets 16
Peaches, Feta, Fennel, Almonds,
Sherry Vinaigrette

Clark's Wedge Salad 18
Niman Ranch Bacon Lardons, Hardboiled Farm Egg,
Red Onion, Point Reyes Blue, Buttermilk Dressing
* add Three Jumbo Cocktail Shrimp 12

Classic Steak Tartare* 28
Farm Egg, Grilled Sourdough, Dijonnaise

Jumbo Shrimp Cocktail 26
Horseradish, Buttered Saltines

Plateau de Fruits de Mer* 160
Oysters, Lobster, Prawns, Mussels, Red Snapper Ceviche

SANDWICHES

Served with choice of Shoestring Fries or Slaw

Clark's BLT 18
Toasted Homemade Pullman, Applewood Smoked Bacon,
Alfalfa Sprouts, Avocado, Espelette Pepper Aioli

Tuna Salad Sandwich 18
Green Olive & Parsley Vinaigrette, Aioli, Sourdough

Pan Roasted Black Angus Hamburger* 24
Sauce Gribiche, Gruyere, House Baked Bun

CAVIAR & ROE

Sustainable Caviars with Classic Accompaniments
& Warm Cornmeal Blini*

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

SPECIALTIES

Chargrilled Louisiana Oysters 23
Creole Butter, Parmesan, Oven Roasted Sourdough

Lobster Roll 42
Drawn Butter, Bibb Lettuce, Fines Herbs, Lemon Aioli

Grilled Spanish Octopus 24
Green Olive, Fresno Chili, Bay Leaf Aioli, Croutons

New England Clam Chowder 12 cup / 17 bowl
Herbs, Bacon, Tabasco, Oyster Crackers

Grilled Cheese Egg in the Hole* 15
Gruyere, Farm Egg, Sofrito

Kale & Goat Cheese Omelette 22
Crispy Marble Potatoes, Hollandaise

Crab Cake* 28
Frisee & Watercress Salad, Pickled Shallots, Hollandaise

Rare Ahi Tuna Nicoise 45
Tomato Serrano Vinaigrette, Haricot Verts, Soft Egg,
Olives, Fingerling Potatoes

Mussels in Clams White Wine & Herbs 36
Grilled House Sourdough

Chicken Breast Paillard 29
Harissa Butter, Watercress, Fennel, Parmesan

Linguine & Clams 34
Herbs, Jalapeño, Butter & White Wine

Crispy Red Snapper 42
Stone Ground Grits, Sofrito, Lemon Zest

Clark's Cioppino 51
Roasted Garlic Toast, Basil, Oregano

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 Maine Scallops 46

Pan Roasted Atlantic Swordfish 46

Pan Roasted West Coast Grouper 44

Grilled Whole Mediterranean Branzino 48

Crispy Norwegian Salmon a la Plancha 45

ALA CARTE

Scrambled Farm Eggs with Olive Oil & Chives 9

Shells & Cheese with Lump Crab 16
Clark's Breadcrumbs, Fine Herbs

Grilled Tuscan Kale 12
Toasted Pine Nuts, Parmesan

Stone Ground Grits with Butter & Parm 9

Shoestring Fries with Rosemary & Garlic 9

Crispy Marbled Potatoes with Chimichurri 9

Roasted Cauliflower 11
Golden Raisins, Fresno Chilies, Toasted Hazelnuts

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