

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

*Served with Fresh Horseradish, Cocktail Sauce, Mignonette, Saltines, Lemon. Priced per Item**

Fancy Sweet New Brunswick	3.50	Nasketucket Massachusetts	3.75
Village Bay New Brunswick	3.50	Quonset Rhode Island	3.50
Conway Royal Prince Edward Island	3.50	Church Point Washington	3.95
Lucky Lime Prince Edward Island	3.50	Flapjack Point Washington	3.95
Rocky Shore Prince Edward Island	3.50	Ichiban Washington	3.95
Salt Aire Prince Edward Island	3.50	Olympia Washington	3.95
Wallace Bay Nova Scotia	3.50	Spencer Cove Washington	3.95
Little Pilgrim Massachusetts	3.75	Cherry Stone Clam Massachusetts	2.95

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

Dressed Oyster* Cucumber & Honey Vinaigrette, Mint, Crispy Shallots	4
Shrimp or Crab Louie Iceberg Salad, Capers, Herbs, Thousand Island Dressing	23
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	18
Red Snapper Ceviche* Golden Roe, Cucumber, Serrano, Cilantro, Finger Limes	19
Plateau de Fruits de Mer* Oysters, Lobster, Clams, Prawns, Crab, Mussels	120
Classic Steak Tartare* Farm Egg, Herb Salad, Oak Grilled Toast	18
Smoked Gravlox Salmon Plate* Classic Condiments, Rye Toast	18

===== C A V I A R & R O E =====

*Sustainable Caviars with Classic Accompaniments & Warm Cornmeal Blini**

Black River Russian Osetra, 50 g, Uruguay	240
Aquatir Organic Bester, 50 g, Russia	225
Prime Golden Russian Osetra, 30 g, Israel	175
Royal Belgian Platinum, 30 g, Belgium	150
Imperial Kaluga, 30 g, Zhejiang	135
Classic White Sturgeon, 1 oz, California	90
Sterlet Classic, 1 oz, Russia	80
Giaveri Siberian, 30 g, Italy	70

===== S P E C I A L T I E S =====

Bibb & Watercress Salad Fines Herbs, Red Onion, Sherry Vinaigrette	12		
Clark's Wedge Salad Niman Lardons, Hardboiled Farm Egg, Red Onion Point Reyes Blue Cheese, Herbs, Buttermilk Dressing	14		
Chopped Endive, Celery & Pear Caprino Cheddar, Parsley, Toasted Pistachio	13		
New England Clam Chowder Chive, Chervil, Bacon, Oyster Crackers	12		
Lobster Roll Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw	34		
Pan Roasted Black Angus Hamburger* Sauce Gribiche, Gruyere with Clark's Fries or Slaw	19		
Oven Roasted Gulf Oysters* Bechamel, Spinach, Bacon, Sourdough Bread Crumbs	19		
Wood Grilled Shrimp Toast Pea Tendrils, Shaved Celery, Harissa Aioli	18		
Crab Cake* Mache & Frisee Salad, Pickled Shallots, Hollandaise	26		
Oak Grilled Hanger Steak* Asparagus, Warm Crab Salad, Garlic Butter	34		
Mussels & Clams in White Wine & Herbs Wood-Charred Sourdough	27		
Linguine with Clams White Wine, Cream, Lemon with Kale & Hazelnut Pesto	31		
Crispy Snapper Stone Ground Grits, Sofrito, Lemon Zest	36		
Clark's Cioppino Roasted Garlic Toast, Basil, Oregano	38		
Fresh Catch of the Day* Endive & Watercress Salad, Grilled Lemon, Tartar Sauce, Roasted Garlic & Herb Butter or Smoked Paprika Vinaigrette			
Halibut	33	Sea Scallops	36
Yellowedge Grouper	34	Branzino	39
Redfish	36		

===== A L A C A R T E =====

Oak Grilled Brussels Sprouts	9
Shells & Cheese with Lump Crab	14
Oak Grilled Tuscan Kale Toasted Pine Nuts, Parmesan	9
Roasted Cauliflower Hazelnuts, Golden Raisins, Fresno Chiles	9
Stone Ground Grits with Butter & Parm	8
Hand Cut Clark's Fries with Rosemary	8

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