

==== OYSTERS & CLAMS ====

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

St. Simon New Brunswick	4	Standish Shore Massachusetts	4
Village Bay New Brunswick	4	Wellfleet Massachusetts	4
Lucky Lime Prince Edward Island	4	Umami Rhode Island	4
Malpeque Prince Edward Island	4	Barron Point Washington	4
Summerside Prince Edward Island	4	Pickering Pass Washington	4
Tuxedo Prince Edward Island	4	Spencer Cove Washington	4
Bee's River Massachusetts	4	Wolf Beach Washington	4
Onset Massachusetts	4	Top Neck Clam Rhode Island	3

==== COLD BAR ====

Dressed Oyster* Cucumber & Honey Vinaigrette, Mint, Crispy Shallot	5
Shrimp or Crab Louie Iceberg Salad, Capers, Herbs, Thousand Island Dressing	23
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
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	18
Red Snapper Ceviche* Golden Roe, Cucumber, Serrano, Cilantro, Finger Lime	19
Plateau de Fruits de Mer* Oysters, Lobster, Clams, Prawns, Crab, Mussels	120
Classic Steak Tartare* Farm Egg, Herb Salad, Grilled Toast	18
Smoked Gravlox Salmon Plate* Classic Condiments, Rye Toast	18

==== CAVIAR ====

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

Black River Russian Osetra, 50 g, Uruguay	240
Aquatir Organic Bester, 50 g, Russia	225
ICO, White Sturgeon, 50 g, California	185
Northern Divine Organic Sturgeon, 30 g, B.C.	175
Prime Golden Russian Osetra, 30 g, Israel	175
Platinum Gold Baerii, 30 g, Belgium	150
Imperial Kaluga, 30 g, Zhejiang	135
Classic White Sturgeon, 1 oz, California	90

==== SPECIALTIES ====

Bibb & Watercress Salad Fines Herbs, Red Onion, Sherry Vinaigrette	12		
New England Clam Chowder Chive, Chervil, Bacon, Oyster Crackers	12		
Wood Grilled Shrimp Toast Pea Tendrils, Shaved Celery, Harissa Aioli	18		
Oven Roasted Gulf Oysters Bechamel, Spinach, Bacon, Sourdough Bread Crumb	16		
Mussels & Clams in White Wine & Herbs Wood-Charred Sourdough	27		
Lobster Roll Clark's Fries or Slaw, Quick Pickles	34		
Tuna Salad Sandwich Olive & Parsley Vinaigrette with Clark's Fries or Slaw	16		
Pan Roasted Black Angus Hamburger* Sauce Gribiche, Gruyere, with Clark's Fries or Slaw	19		
Toasted Sourdough BLT Niman Ranch Bacon, Tomato, Butter Lettuce, Sunflower Sprouts, Avocado & d'Espelette Aioli	15		
Grilled Cheese Egg in the Hole* Watercress & Endive, Sofrito	16		
Grilled Kale & Goat Cheese Omelette Crispy Fingerlings & Caramelized Onions, Hollandaise	18		
Lobster & Farm Eggs en Cocotte* Wood-Grilled Carrot & Asparagus Salad, Toast	34		
Crab Cake Mache & Frisee Salad, Pickled Shallots, Hollandaise	26		
Tenderloin Filet Potato Purée, Green Peppercorn Demi, Roasted Shallot Rings & Fresh Oregano	36		
Clark's Cioppino on Grits Roasted Garlic Toast and Poached Farm Egg	38		
Fresh Catch of the Day* Served with Endive & Watercress Salad, Grilled Lemon, and Choice of Tartar Sauce, Roasted Garlic & Herb Butter or Smoked Paprika Vinaigrette			
Stuffed Trout	28	Sea Scallops	36
Yellowedge Grouper	34	Branzino	39
Redfish	36		

==== A LA CARTE ====

Crispy Bacon	5
Scrambled Farm Eggs* with Olive Oil & Chives	8
Banana & Blueberry Pancakes Niman Lardons, Whipped Crème Fraîche	12
Oak Grilled Brussels Sprouts	9
Shells & Cheese with Lump Crab	14
Grilled Tuscan Kale	9
Roasted Cauliflower Hazelnuts, Golden Raisins, Fresno Chiles	9
Stone Ground Grits with Butter & Parm	8
Clark's Fries with Garlic & Rosemary	8