

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

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

| | | | |
|--|---|--------------------------------|---|
| Fancy Sweet New Brunswick | 4 | Peter's Point Massachusetts | 4 |
| Sex on the Bay New Brunswick | 4 | Saquish Massachusetts | 4 |
| Canada Cup Prince Edward Island | 4 | Thatch Island Massachusetts | 4 |
| Conway Royal Prince Edward Island | 4 | Wellfleet Massachusetts | 4 |
| North Shore Gold Prince Edward Island | 4 | Frost Bite Rhode Island | 4 |
| Eel Lake Nova Scotia | 4 | Spencer Cove Washington | 4 |
| Clark's Island Massachusetts | 4 | Top Neck Clam Rhode Island | 3 |

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

| | |
|---|-----|
| Dressed Oyster* Cucumber & Honey Vinaigrette, Mint, Crispy Shallots | 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 |
| 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 =====

Sustainable Caviars with Classic Accompaniments & Warm Cornmeal Blini**

| | |
|--|-----|
| Black River Russian Osetra, 50 g, Uruguay | 240 |
| Aquatir Organic Bester, 50 g, Russia | 225 |
| Northern Divine Organic Sturgeon, 30 g, B.C. | 175 |
| Prime Golden Russian Osetra, 30 g, Israel | 165 |
| Platinum Gold Baerii, 30 g, Belgium | 150 |
| Classic White Sturgeon, 1 oz, Italy | 90 |
| Giaveri Siberian, 30 g, Italy | 70 |

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

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

| | | | |
|---|----|--------------|----|
| Bibb & Watercress Salad Fines Herbs, Red Onion, Sherry Vinaigrette | 12 | | |
| Chopped Endive, Celery & Pear Caprino Cheddar, Parsley, Toasted Pistachio | 13 | | |
| Roasted Golden Beets Texas Goat Cheese, Pumpkin Seed Brittle Sunflower Sprouts | 14 | | |
| New England Clam Chowder Chive, Chervil, Bacon, Oyster Crackers | 12 | | |
| Lobster Roll Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw | 34 | | |
| Tuna Salad Sandwich Olive & Parsley Vinaigrette with Clark's Fries or Slaw | 16 | | |
| Toasted Sourdough BLT Niman Ranch Bacon, Tomato, Butter Lettuce, Sunflower Sprouts, Avocado & d'Espelette Aioli | 15 | | |
| 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 | | |
| Angus Beef Tenderloin Potato Purée, Green Peppercorn Demi, Roasted Shallot Rings & Fresh Oregano | 36 | | |
| Mussels & Clams in White Wine & Herbs Wood-Charred Sourdough | 27 | | |
| Crispy Snapper Stone Ground Grits, Sofrito, Lemon Zest | 36 | | |
| Clark's Cioppino Roasted Garlic Toast, Basil, Oregano | 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 | | | |
| Yellowedge Grouper | 32 | Sea Scallops | 36 |
| Halibut | 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 |
| Grilled Cheese with Sofrito | 10 |
| Scrambled Farm Eggs* With Olive Oil & Chives | 8 |