

==== OYSTERS & CLAMS ====

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

Daisy Bay New Brunswick	4	Mystic Connecticut	4
Pickle Point Prince Edward Island	4	Sea Hog Virginia	4
Petite Crow Massachusetts	4	Cape Hatteras Salts North Carolina	4
Taylor Massachusetts	4	Murder Point Alabama	4
Saquish Massachusetts	4	Hama Hama Washington	4
Bee's River Massachusetts	4	Sea Nymph Washington	4
East Beach Blondes Rhode Island	4	Spencer Cove Washington	4

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

Dressed Oyster*	5
<i>Cucumber &amp; Honey Vinaigrette, Mint, Crispy Shallots</i>	
Shrimp or Crab Louie	23
<i>Iceberg Salad, Capers, Herbs, Thousand Island Dressing</i>	
Clark's Wedge Salad	14
<i>Niman Lardons, Hardboiled Farm Egg, Red Onion Point Reyes Blue Cheese, Herbs, Buttermilk Dressing</i>	
Crudo Plate*	18
<i>Wasabi &amp; Lemon Vinaigrette, Capers, Red Onion, Chive</i>	
Red Snapper Ceviche*	19
<i>Golden Roe, Cucumber, Serrano, Cilantro, Finger Limes</i>	
Plateau de Fruits de Mer*	120
<i>Oysters, Lobster, Clams, Prawns, Crab, Mussels</i>	
Classic Steak Tartare*	18
<i>Farm Egg, Herb Salad, Oak Grilled Toast</i>	
Smoked Gravlox Salmon Plate*	18
<i>Classic Condiments, Rye Toast</i>	

==== C A V I A R ====

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

Black River Russian Osetra, 50 g, Uruguay	240
Northern Divine Organic Sturgeon, 30 g, B.C.	180
Golden Russian Osetra, 1 oz, Israel	175
Golden Kaluga, 1 oz, China	135
Classic White Sturgeon, 1 oz, California	90
Royal Belgian Siberian, 1 oz, Belgian	80

\* Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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

Bibb & Watercress Salad Fines Herbs, Red Onion, Sherry Vinaigrette	12
Heirloom Tomato & Texas Peach Cucumber Granita, Basil, Champagne Vinaigrette	13
Oak Grilled Spanish Octopus Olives, Fresno Chili's, Bay Leaf Aioli, Torn Sourdough Croutons	18
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
Prime Black Angus Filet King Crab, Summer Squash Lemon Brown Butter & Fresh Oregano	38
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* <i>Served with Endive &amp; Watercress Salad, Grilled Lemon, and Choice of Tartar Sauce, Roasted Garlic &amp; Herb Butter or Smoked Paprika Vinaigrette</i>	
Halibut	34
Branzino	36
Redfish	36
Scallops	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