

==== OYSTERS & CLAMS ====

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

Glacier Bay New Brunswick	4	Ichabod Massachusetts	4
Irish Point Prince Edward Island	4	Murder Point Alabama	4
Salt Point Prince Edward Island	4	Disco Hama Washington	4
Shipwreck Prince Edward Island	4	Fjordlux Washington	4
Summerside Prince Edward Island	4	Flapjack Washington	4
Sunbury Point Nova Scotia	4	Sea Cow Washington	4
Taunton Bay Maine	4	Spencer Cove Washington	4
Cape Cod Massachusetts	4	Littleneck Clams 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
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	18
Red Snapper Ceviche* Golden Roe, Cucumber, Serrano, Cilantro	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*	18

==== 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
Prime Russian Osetra, 1 oz, Bulgaria	175
Royal Galilee Osetra, 1 oz, Israel	165
Grandeur White Sturgeon, 1 oz, Idaho	145
Imperial Golden Kaluga, 1 oz, Zhejiang	135
Classic White Sturgeon, 1 oz, California	90

==== 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
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
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
Wood Fired New York Strip Red Chimichurri, Caramelized Onion, Marjoram, Calabrian Chili	38
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* Served with Endive & Watercress Salad, Grilled Lemon, and Choice of Tartar Sauce, Roasted Garlic & Herb Butter or Smoked Paprika Vinaigrette	

Striped Bass	33	Redfish	36
Halibut	34	Scallops	36
Branzino	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, Chile Flake	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.