

==== OYSTERS & CLAMS ====

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

Fin de la Baie New Brunswick	4	Rock Harbor Massachusetts	4
Sex on the Bay New Brunswick	4	East Beach Rhode Island	4
Canada Cup Prince Edward Island	4	Murder Point Alabama	4
Salt Aire Prince Edward Island	4	Emerald Cove British Columbia	4
Pemaquid Maine	4	Flapjack Washington	4
Katama Bay Massachusetts	4	Sea Cow Washington	4
Riptide Massachusetts	4	Middleneck 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
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
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

* 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
Mussels & Clams in White Wine & Herbs Wood-Charred Sourdough	27
Crispy Snapper Stone Ground Grits, Sofrito, Lemon Zest	36
Wood Fired New York Strip Red Chimichurri, Caramelized Onion, Marjoram, Calabrian Chili	38
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	

Red Trout	32	Redfish	36
Cabrilla Grouper	33	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
Grilled Cheese with Sofrito	10
Scrambled Farm Eggs* With Olive Oil & Chives	8