

==== OYSTERS & CLAMS ====

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

Village Bay New Brunswick	4	Riot Massachusetts	4
Canada Cup Prince Edward Island	4	Umami Rhode Island	4
Rocky Shore Prince Edward Island	4	Mystic Connecticut	4
Salt Aire Prince Edward Island	4	Cape Hatteras Salts North Carolina	4
Shiny Sea Prince Edward Island	4	Murder Point Alabama	4
Malagash Nova Scotia	4	Eld Inlet Washington	4
Bay View Massachusetts	4	Spencer Cove Washington	4
Beach point Massachusetts	4	Middleneck Clams Rhode Island	3

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

Dressed Oyster* Cucumber & Honey Vinaigrette, Mint, Crispy Shallot	5
Shrimp or Crab Louie Iceberg Salad, Capers, Herbs, Thousand Island Dressing	23
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
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

==== 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 ====

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	19		
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		
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			
Grouper	33	Redfish	36
Halibut	34	Scallops	36
Branzino	36		

==== A L A C A R T E ====

Crispy Bacon	5
Scrambled Farm Eggs* with Olive Oil & Chives	8
Banana & Blueberry Pancakes Niman Ranch Lardons	12
Oak Grilled Brussels Sprouts	9
Shells & Cheese with Lump Crab	14
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
Clark's Fries with Garlic & Rosemary	8

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