

SPARKLING

Bisson Prosecco, Bianco delle Venezie, ITA	13/50
Raventós i Blanc di Nit Rosé, Penedès, ESP	15/58
Roederer Brut Rosé, Anderson Valley, CA	18/70
Bruno Paillard Cuvée Extra Brut, Champagne, FRA	20/78
Ridgeview 'Bloomsbury Brut,' East Sussex, ENG	84
Ruinart Blanc de Blancs, Champagne, FRA	118
Suenen Extra Brut Blanc de Blancs, Grand Cru Champagne, FRA	140
Larmandier-Bernier Rosé de Saignée Champagne, FRA	160

WHITE

Markus Huber Grüner Veltliner, Traisental, AUT	12/46
Terlan Pinot Grigio, Alto Adige, ITA	13/50
Bretonnière Muscadet, Sèvre et Maine, FRA	13/50
Jean-Marc Brocard 'Vieilles Vignes,' Chablis, FRA	17/66
Lucien Crochet Sauvignon Blanc, Sancerre, FRA	19/74
Jordan Chardonnay, Russian River Valley, CA	20/78
Lieu Dit Melon de Bourgogne, Santa Maria Valley, CA	56
Do Ferreira Albarino, Rias Baixas, ESP	60
Damien Laureau 'La Petite Roche', Savennières, FRA	62
Dom. Comte Abbattu 'Faustine' Vermintinu, '16 Corsica, FRA	70
Envinat 'Palo Blanco' Listan Blanco, Tenerife, ESP	88
A. J. Adam 'Has'chen' Riesling Kabinett, Mosel, DEU	90
Hatzidakis 'Familia' Assyrtiko, Santorini, GRC	98
Hanzell Chardonnay '18, Sonoma, CA	134
Veyder Malburg 'Hochrain' Grüner Veltliner '15, Wachau, AUT	150
Francois Mikulski Chardonnay '15, Meursault, FRA	180

ROSÉ

Von Winning, Pfalz, DEU	13/50
Domaine Delaporte, Sancerre, FRA	15/58
Commanderie de Peyrassol, Côtes de Provence, FRA	18/70
Cherrier 'La Croix Poignant', Sancerre, FRA	68
Chateau Pradeaux, Bandol, FRA	82

RED

Domaine d' Andezon, Côtes du Rhone, FRA	13/50
Maal 'Biutiful' Malbec, Mendoza, ARG	14/54
Jose Palacios 'Petalos' Mencia, Bierzo, ESP	15/58
Lioco Pinot Noir, Mendocino County, CA	16/62
Andrew Will Cabernet Blend, Columbia Valley, CA	19/74
Jean-Jacques Girard Bourgogne, Burgundy, FRA	20/78
Pietradolce Etna Rosso, Sicily, ITA	54
Jean Foillard 'Beaujolais-Villages' Gamay '18 Beaujolais, FRA	68
Breton 'Trinch' Cabernet Franc '18, Bourgueil, Loire Valley, FRA	82
Vieille Julienne 'Les Trois Sources' '13, Château-neuf-du-Pape, FRA	98
Whitcraft 'Pence Ranch, Clone 115' Pinot Noir '16 Santa Rita Hills, CA	118
Littorai 'Les Larmes' Pinot Noir '18, Anderson Valley, CA	128
Felettig 1er '11 'Les Combottes', Burgundy, FRA	138
Pride Mountain Vineyards Cabernet Sauvignon '16, Napa & Sonoma, CA	160
Huber Lignier '15 'Trilogie', Morey-St-Denis, FRA	220

DESSERT WINES

Niepoort LBV 2011 Port, Douro, POR	8
Muscat de Beaufort de Venise, Rhone, FRA	10
Rare Wine Co. Sercial, Madeira, POR	11
Volpaia Vin Santo 2013, Chianti Classico, ITA	15

clark's

BRUNCH

HAPPY HOUR

Monday - Friday 3 - 5 pm — ½ off Burgers  
\$5 Martinis, Oyster Shooters & Draft Beer  
50¢ off Oysters

Saturday & Sunday 3 - 5 pm  
½ off Bottles of Wine & 50¢ off Oysters  
\$5 Oyster Shooters

OYSTERS & CLAMS

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

Beausoleil NB	4	Moonshoal MA	4
Daisy Bay PEI	4	Watch Hill RI	4
PEI Delights PEI	4	Mystic CT	4
Ocean Kiss ME	4	Estival WA	4
Blish Point MA	4	Topneck Clams	3

COLD BAR

Dressed Oyster*	5
Cucumber & Honey Vinaigrette, Mint, Crispy Shallot	
Shrimp or Crab Louie	23
Iceberg Salad, Capers, Herbs, Thousand Island Dressing	
Bibb & Watercress Salad	12
Fines Herbs, Red Onion, Sherry Vinaigrette	
Clark's Wedge Salad	14
Niman Lardons, Hardboiled Farm Egg, Red Onion Point Reyes Blue Cheese, Herbs, Buttermilk Dressing	
Endive & Celery Salad	13
Grafton Cheddar, Bosc Peach, Pistachio Crumble, Honey Mustard Dressing,	
Crudo Plate*	18
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	
Red Snapper Ceviche*	19
Golden Roe, Cucumber, Serrano, Cilantro, Finger Lime	
Plateau de Fruits de Mer*	120
Oysters, Lobster, Clams, Prawns, Crab, Mussels	
Classic Steak Tartare*	18
Farm Egg, Herb Salad, Grilled Toast	
Jumbo Shrimp Cocktail	20
Horseradish, Buttered Saltines	
Smoked Gravlox Salmon Plate*	18
Classic Condiments, Rye Toast	

CAVIAR

Sustainable Caviars with Classic  
Accompaniments & Warm Cornmeal Blini\*

Black River Russian Osetra, 50 g, Uruguay	240
Royal Galilee Osetra, 1 oz, Israel	165
Snake River White Sturgeon, 1 oz, Idaho	145
Classic White Sturgeon, 1 oz, California	90

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

===== SPECIALTIES =====

New England Clam Chowder Chive, Chervil, Bacon, Oyster Crackers	12
Wood Grilled Shrimp Toast Pea Tendrils, Shaved Celery, Harissa Aioli	18
Mussels & Clams in White Wine & Herbs Wood-Charred Sourdough	29
Lobster Roll Clark's Fries or Slaw, Quick Pickles	36
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
Crab Cake Mache & Frisee Salad, Pickled Shallots, Hollandaise	27
Clark's Cioppino on Grits Roasted Garlic Toast and Poached Farm Egg	39
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	
Bay of Fundy Salmon a la Plancha	33
Pan Roasted Texas Gulf Snowy Grouper	34
Pan Roasted Nova Scotia Halibut	35
Pan Roasted Gulf Coast Golden Tile	35
Pan Seared Barnegat Bay Scallops	36
Grilled Texas Gulf Redfish on the Half-shell	36

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

Crispy Bacon	5
Scrambled Farm Eggs* with Olive Oil & Chives	8
Banana & Blueberry Pancakes	12
Oak Grilled Asparagus	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

===== SPRITZERS =====

12 EACH

The Trilogy Campari, Solerno, Amaro Montenegro, Lime, Sparkling Wine
Clark's Crush St. Germain, Velvet Falernum, Chartreuse, Lemon & Lime, Sparkling Wine

===== MARTINIS =====

14 EACH

Bond's Vesper Dripping Springs Gin, Vodka, Tempus Fugit Kina, Twist	Old Tom Martinez Hayman's Gin, Carpano- Antica, Angostura, Maraschino
Cosmopolitan 1876 Vodka, Dry Curaçao, Lime, Cranberry, Twist	Rye Manhattan Old Overholt, Carpano- Antica, Angostura
Classic Vodka Shaken with choice of Vodka, Dolin Dry & Olive, Onion, or Twist	Classic Gin Stirred with choice of Gin, Dolin Dry & Olive, Onion, or Twist

===== COCKTAILS =====

13 EACH

Blanco Mule Ask your server about our daily mule
Clark's Pimm's Cup Pimm's, Hendrick's Gin, Cocchi Americano, Lemon, Mint, Grapefruit Tincture, & Ginger Ale
Salado Perro Union Mezcal, Tequila, Ramazzotti Rosato, Grapefruit, Lime, Hibiscus Salt, Topo Chico
Iceland Spring Brennivin Aquavit, Giffard Banana, Aperol, Pineapple, Cranberry, Lemon & Lime
Classic Mai Tai El Dorado 8 yr, Neisson Blanc, Dry Curaçao, House Orgeat, Lime, Hamilton 151 Float
Koval Classico Koval MMH Barreled Gin, Gran Classico, Campari, Cocchi di Torino
All In Good Thyme Old Forester Bourbon, Kina Lillet, Peach-Thyme Shrub
Ivory Fizz Silver Tequila, El Dorado 8, Pineapple, Lime, Orange Blossom Water, Egg White
Espresso Martini Vodka, Varnelli Cafe-Moka, Don Ciccio Nocino, Stumptown Espresso

===== B E E R =====

<i>Draft—</i>	
Anchor Steam, San Francisco	7
Bell's Two Hearted IPA, Michigan	7
Live Oak Pilz, Austin	7
Stiegl Goldbräu Pilsner, Austria	7
<i>Bottled—</i>	
Coors Light	4
Modelo Especial	6
Estrella Damm Spanish Lager	6
Funkwerks Saison Farmhouse Ale	8

===== B E V E R A G E =====

Iced Black Tea	4	Latte	5
Blueberry Lemonade	4	Acqua Panna	6
Steeping Room Hot Tea	5	San Pellegrino	6
Stumptown Coffee	4	Topo Chico	4
Stumptown Cold Brew	4	Mexican Coke	4
Espresso	4	Diet Coke	4
Cappuccino	5	Saint Arnold Root Beer	4