

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 Abbattucci '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, WA	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

DINNER

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	East Beach RI	4
Raspberry PEI	4	Rome Point RI	4
Shiny Sea PEI	4	Mystic CT	4
Aunt Dotty MA	4	Hamma Hamma WA	4
Wellfleet MA	4	Topneck Clams	3

COLD BAR

Dressed Oyster* 5
Cucumber & Honey Vinaigrette, Mint, Crispy Shallots

Shrimp or Crab Louie 23
Iceberg Salad, Capers, Herbs, Thousand Island Dressing

Crudo Plate* 18
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive

Red Snapper Ceviche* 19
Golden Roe, Cucumber, Serrano, Cilantro

Plateau de Fruits de Mer* 120
Oysters, Lobster, Clams, Prawns, Crab, Mussels

Classic Steak Tartare* 18
Farm Egg, Herb Salad, Oak 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

ALA CARTE

Oak Grilled Asparagus 9

Shells & Cheese with Lump Crab 14

Oak Grilled Tuscan Kale 9

Toasted Pine Nuts, Parmesan, Chile Flake

Roasted Cauliflower 9

Hazelnuts, Golden Raisins, Fresno Chiles

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.

SPECIALTIES

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
Cucumber Gazpacho Clam Ceviche, Thai Chili, Espelette, Croutons	13
Endive & Celery Salad Grafton Cheddar, Texas Peach, Pistachio Crumble, Honey Mustard Dressing,	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	36
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	27
Wood Fired New York Strip Red Chimichurri, Caramelized Onion, Marjoram, Calabrian Chili	38
Mussels & Clams in White Wine & Herbs Wood-Charred Sourdough	29
Linguine with Clams White Wine, Cream, Lemon with Kale & Hazelnut Pesto	32
Crispy Snapper Stone Ground Grits, Sofrito, Lemon Zest	37
Clark's Cioppino Roasted Garlic Toast, Basil, Oregano	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	32
Pan Roasted Texas Gulf Snowy Grouper	34
Pan Roasted Gulf Coast Golden Tile	34
Pan Seared Barnegat Bay Scallops	36
Grilled Texas Gulf Redfish on the Half-shell	36
Whole Grilled Mediterranean Branzino	38

DESSERT

Key Lime Tart Torched Meringue, Toasted Coconut	11
Dark Chocolate Pot de Crème Candied Peanuts & Whipped Cream	11
Basque Cake Cherry Preserves, Cream Cheese Ice Cream, Marcona Almonds	12
Affogato Espresso over Brandied Vanilla Bean Ice Cream, Salted Shortbread Cookies	9

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

BEER

<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
Sidro del Bosco Cider	10

BEVERAGE

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