OYSTERS & CLAMS

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

- Acadian Pearl NB 4 $4
- Sex on the Bay NB 4 $4
- Village Bay NB 4 $4
- Irish Point PEI 4 $4
- North Shore Gold PEI 4 $4
- Pink Moon PEI 4 $4

COLD BAR

- Dressed Oyster* 5
- Shrimp or Crab Louie 25
- Clark’s Wedge Salad 15
- Crudo Plate* 21
- Plateau de Fruits de Mer* 130
- Classic Steak Tartare* 19
- Jumbo Shrimp Cocktail 21
- Smoked Gravlax Salmon Plate* 19

CAVIAR

- Sustainable Caviars with Classic Accompaniments & Warm Cornmeal Blini*
  - Russian Osetra, 30 g, Israel 131
  - Siberian Sturgeon, 30 g, Poland 122
  - Golden Kaluga, 30 g, China 112
  - Classic White Sturgeon, 30 g, California 94

A LA CARTE

- Shells & Cheese with Lump Crab 15
- Oak Grilled Tuscan Kale 10
- Roasted Cauliflower 10
- Hazelnuts, Golden Raisins, Fresno Chili's 9
- Hand Cut Clark’s Fried with Rosemary 9
- Grilled Cheese with Sofrito 12
- Crumbled Farm Eggs* 9
  - With Olive Oil & Chives

SPÉCIALTIES

- Bibb & Watercress Salad 13
- Endive & Celery Salad 13
- Wood Grilled Shrimp Toast* 19
- Lobster Roll 38
- Tuna Salad Sandwich 17
- Toasted Pullman BLT 16
- Oven Roasted Gulf Oysters* 19
- Wood Grilled Shrimp Toast* 19
- Wood Fired New York Strip 38
- Crisp Snapper* 37
- Clark’s Cioppino 41

CATCH OF THE DAY

- Served with Endive & Watercress Salad, Grilled Lemon, and Choice of Salsa Verde, Roasted Garlic & Herb Butter or Smoked Paprika Vinaigrette
- Crispy Skin Big Glory Bay King Salmon 35
- Pan Roasted Florida Red Grouper 35
- Pan Roasted Nova Scotia Halibut 36
- Grilled Whole Mediterranean Branzino 38

* Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.