

SPARKLING

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| 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

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| Markus Huber Grüner Veltliner, Traisental, AUT | 12/46 |
| Terlan Pinot Grigio, Alto Adige, ITA | 13/50 |
| Brettonnière 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 |
| Laurent Tribut, Chablis, FRA | 118 |
| Hanzell Chardonnay '18, Sonoma, CA | 134 |
| Veyder Malburg 'Hochrain' Grüner Veltliner '15, Wachau, AUT | 150 |
| Francois Mikulski Chardonnay '15, Meursault, FRA | 180 |

ROSÉ

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| 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

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| 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, Châteauneuf-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

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

clark's

LUNCH

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*

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| Beausoleil NB | 4 | East Beach RI | 4 |
| Shiny Sea PEI | 4 | Rome Point RI | 4 |
| Ocean Kiss ME | 4 | Mystic CT | 4 |
| Aunt Dotty MA | 4 | Hamma Hamma WA | 4 |
| Moonshoal 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

Clark's Wedge Salad 14
Niman Lardons, Hardboiled Farm Egg, Red Onion
Point Reyes Blue Cheese, Herbs, Buttermilk Dressing

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

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

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*

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| 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 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 =====

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| Bibb & Watercress Salad Fines Herbs, Red Onion, Sherry Vinaigrette | 12 |
| 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 |
| 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 | 27 |
| Mussels & Clams in White Wine & Herbs Wood-Charred Sourdough | 29 |
| Crispy Snapper Stone Ground Grits, Sofrito, Lemon Zest | 37 |
| Wood Fired New York Strip Red Chimichurri, Caramelized Onion, Marjoram, Calabrian Chili | 38 |
| 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 |

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

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| Oak Grilled Asparagus | 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 |

===== S P R I T Z E R S =====

12 EACH

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

===== M A R T I N I S =====

14 EACH

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| 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 |

===== C O C K T A I L S =====

13 EACH

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| 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 =====

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| <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 |

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

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| 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 |