

===== D E S S E R T =====

Key Lime Tart Graham Cracker Crust, Torched Meringue, Toasted Coconut	12
Dark Chocolate Mousse Candied Peanuts & Whipped Cream	12
Basque Cake Cherry Preserves, Cream Cheese Ice Cream, Marcona Almonds	13
Affogato Espresso over Brandied Vanilla Bean Ice Cream, Salted Shortbread Cookies	9
Scoop of Ice Cream or Sorbet	4

===== C O F F E E & T E A =====

Stumptown Coffee	5
Espresso	5
Cappuccino	6
Latte	6
Steeping Room Hot Tea	6

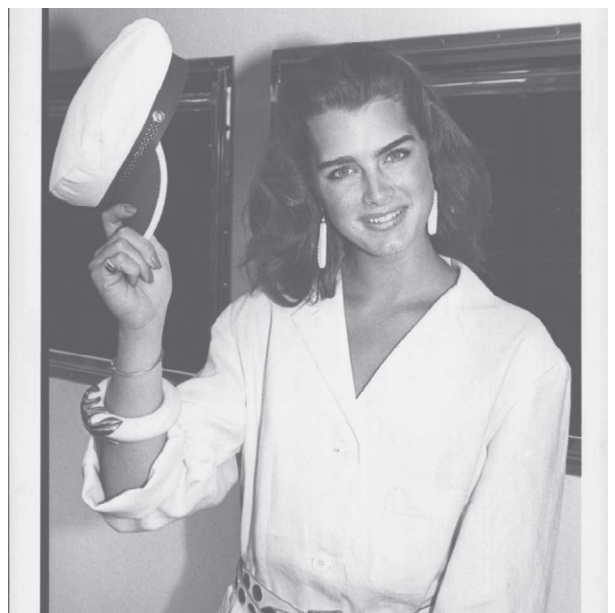
===== D E S S E R T W I N E S =====

Niepoort LBV 2011 Port, Douro, POR	8
Muscat de Beaumes de Venise, Rhone, FRA	10
Volpaia Vin Santo 2013, Chianti Classico, ITA	15

===== D E S S E R T C O C K T A I L S =====

15 EACH

Banana Alexander Brandy St. Louise, Banane du Bresil, Crème de Cacao, Walnut, Nutmeg, Cream
The Espresso Martini Deep Eddy Vodka, St. George NOLA, White Cocoa Liqueur, Stumptown Espresso
The Rowboat Old Forester Bourbon, St. George Pear, Dolin Blanc, Fernet



===== H A P P Y H O U R =====

Happy Hour  
Five days a week, 3 to 5pm

Half Priced Burgers  
Half Priced Martinis  
50¢ off Oysters  
\$5 Oyster Shooters

===== L A U N C H E D 2 0 1 2 =====

===== OYSTERS & CLAMS =====

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

4 EACH

Cooke's Cocktail Prince Edward Island	Sex on the Bay New Brunswick
Malpeque Prince Edward Island	Arnold Francis Maine
Belle de Jour New Brunswick	Duxburry Massachusetts
Chebooktook New Brunswick	Niantic Connecticut
Dixon Point New Brunswick	Nisqually Washington
Glacier Bay New Brunswick	Totten Inlet Washington

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

Dressed Oyster* Cucumber & Honey Vinaigrette, Mint, Crispy Shallots	5
Shrimp or Crab Louie Iceberg Salad, Capers, Herbs, Thousand Island Dressing	26
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	25
Red Snapper Ceviche* Golden Roe, Cucumber, Serrano, Cilantro	22
Plateau de Fruits de Mer* Oysters, Lobster, Clams, Prawns, Crab, Mussels	145
Classic Steak Tartare* Farm Egg, Herb Salad, Oak Grilled Toast	21
Jumbo Shrimp Cocktail Horseradish, Buttered Saltines	24
Smoked Gravlox Salmon Plate* Classic Condiments, Rye Toast	21

===== C A V I A R =====

*Sustainable Caviars with Classic Accompaniments & Warm Cornmeal Blini\**

Black River Osetra Imperial, 50 g, Uruguay	230
Osetra, 30 g, Israel	143
Siberian Sturgeon, 30 g, Poland	128
Golden Kaluga, 30 g, China	126
Classic White Sturgeon, 30 g, California	98

===== S P E C I A L T I E S =====

Bibb & Watercress Salad Tarragon, Red Onion, Sherry Vinaigrette	14
Clark's Wedge Salad Niman Lardons, Hardboiled Farm Egg, Red Onion Point Reyes Blue Cheese, Herbs, Buttermilk Dressing	17
Roasted Golden Beets Blood Orange, Aged Gouda, Frisee, Sherry Vinaigrette	15
Oak Grilled Spanish Octopus Olives, Fresno Chiles, Bay Leaf Aioli, Torn Sourdough Croutons	23
New England Clam Chowder Chive, Chervil, Bacon, Oyster Crackers	13
Lobster Roll Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw	39
Pan Roasted Black Angus Hamburger* Sauce Gribiche & Gruyere with Clark's Fries or Slaw	22
Oven Roasted Gulf Oysters* Bechamel, Spinach, Bacon, Sourdough Bread Crumbs	23
Wood Grilled Shrimp Toast Pea Tendrils, Shaved Celery, Harissa Aioli	20
Crab Cake* Watercress & Frisee Salad, Pickled Shallots, Hollandaise	31
Wood Fired New York Strip Red Chimichurri, Caramelized Onion, Oregano	51
Mussels & Clams in White Wine & Herbs Wood-Charred Sourdough	36
Linguine with Clams White Wine, Cream, Lemon with Kale & Hazelnut Pesto	34
Crispy Snapper Stone Ground Grits, Sofrito, Lemon Zest	41
Clark's Cioppino Roasted Garlic Toast, Basil, Oregano	49

===== C A T C H O F T H E D A Y =====

*Served with Endive & Watercress Salad, Grilled Lemon, and Choice of Salsa Verde, Red Chimichurri, Roasted Garlic & Herb Butter or Smoked Paprika Vinaigrette*

Pan Seared Maine Scallops	48
Crispy Skin Colorado Striped Bass	38
Pan Roasted Texas Gulf Golden Tilefish	40
Grilled Texas Gulf Redfish on the Half-shell	39
Grilled Whole Mediterranean Branzino	43
Grilled Rare Maine Bluefin Tuna	44

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

Shells & Cheese with Lump Crab	17
Oak Grilled Tuscan Kale Toasted Pine Nuts, Parmesan, Chile Flakes	11
Roasted Cauliflower Hazelnuts, Golden Raisins, Fresno Chiles	11
Chilled Asparagus Salmon Roe, Capers, Onion, Lemon Vinaigrette	15
Stone Ground Grits with Butter & Parm	10
Crispy Marble Potatoes with Chimichurri	10
Hand Cut Clark's Fries with Rosemary	10
Grilled Cheese with Sofrito	13

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