
DESSERT

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

COFFEE & TEA

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

DESSERT WINES

Niepoort LBV 2011 Port, Douro, POR	8
Muscat de Beaufort, Rhone, FRA	10
Rare Wine Co. Sercial, Madeira, POR	11
Baumard Quarts de Chaume Grand Cru, Loire, FRA	15

DESSERT COCKTAILS

15 EACH

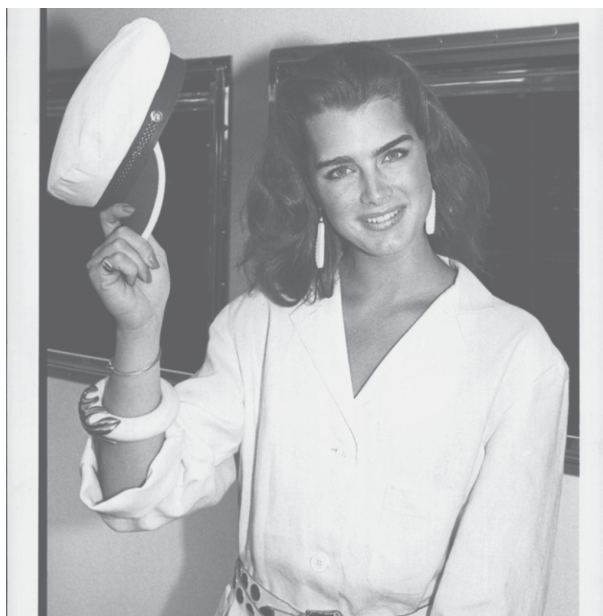
The Rowboat

Old Forester Bourbon, St. George Pear, Dolin Blanc, Fernet
Banana Alexander

Brandy St. Louise, Banane du Bresil, Crème de Cacao,
Walnut, Nutmeg, Cream

The Espresso Martini

Deep Eddy Vodka, St. George NOLA, Stumptown Espresso



===== 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

Pink Moon Prince Edward Island	Umami New Brunswick
Acadian Pearl New Brunswick	Blue Hill Bay Masine
Fin de la Baie New Brunswick	Mere Point Masine
Little Shemogue New Brunswick	Hammersley Washington
Sex on the Bay New Brunswick	Wolf Beach Washington

C O L D B A R

Dressed Oyster* Cucumber & Honey Vinaigrette, Mint, Crispy Shallot	5
Shrimp or Crab Louie Iceberg Salad, Capers, Herbs, Thousand Island Dressing	26
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 Tangerine, Aged Gouda, Frisee, Marcona Almonds, Sherry Vinaigrette	15
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	25
Red Snapper Ceviche* Golden Roe, Cucumber, Serrano, Cilantro, Finger Lime	22
Plateau de Fruits de Mer* Oysters, Lobster, Clams, Prawns, Crab, Mussels	145
Classic Steak Tartare* Farm Egg, Herb Salad, Grilled Toast	21
Jumbo Shrimp Cocktail Horseradish, Buttered Saltines	25
Smoked Gravlox Salmon Plate* Classic Condiments, Rye Toast	22

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

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

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

New England Clam Chowder Chive, Chervil, Bacon, Oyster Crackers	14
Wood Grilled Shrimp Toast Pea Tendrils, Shaved Celery, Harissa Aioli	20
Mussels & Clams in White Wine & Herbs Wood-Charred Sourdough	36
Lobster Roll Clark's Fries or Slaw, Quick Pickles	39
Tuna Salad Sandwich Olive & Parsley Vinaigrette with Clark's Fries or Slaw	18
Pan Roasted Black Angus Hamburger* Sauce Gribiche & Gruyere with Clark's Fries or Slaw	22
Toasted Pullman BLT Niman Ranch Bacon, Tomato, Butter Lettuce, Sunflower Sprouts, Avocado & d'Espelette Aioli	18
Grilled Cheese Egg in the Hole* Watercress & Endive Salad, Sofrito	19
Grilled Kale & Goat Cheese Omelette Crispy Marble Potatoes & Red Chimichurri, Hollandaise	24
Crab Cake Mache & Frisee Salad, Pickled Shallots, Hollandaise	31
Clark's Cioppino on Grits Roasted Garlic Toast and Poached Farm Egg	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 Florida Gulf Red Grouper	40
Pan Seared Maine Scallops	48
Pan Roasted Florida Golden Tilefish	37
Grilled Texas Gulf Redfish on the Half-shell	39
Grilled Whole Mediterranean Branzino	43

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

Crispy Bacon	9
Scrambled Farm Eggs* with Olive Oil & Chives	9
Banana & Blueberry Pancakes	16
Shells & Cheese with Lump Crab	17
Oak Grilled Tuscan Kale Toasted Pine Nuts, Parmesan, Chile Flake	12
Roasted Cauliflower Hazelnuts, Golden Raisins, Fresno Chiles	12
Chilled Asparagus Salmon Roe, Capers, Onion, Lemon Vinaigrette	15
Stone Ground Grits with Butter & Parm	10
Crispy Marble Potatoes with Chimichurri	10
Clark's Fries with Garlic & Rosemary	10