

DESSERT

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| 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 |

COFFEE & TEA

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

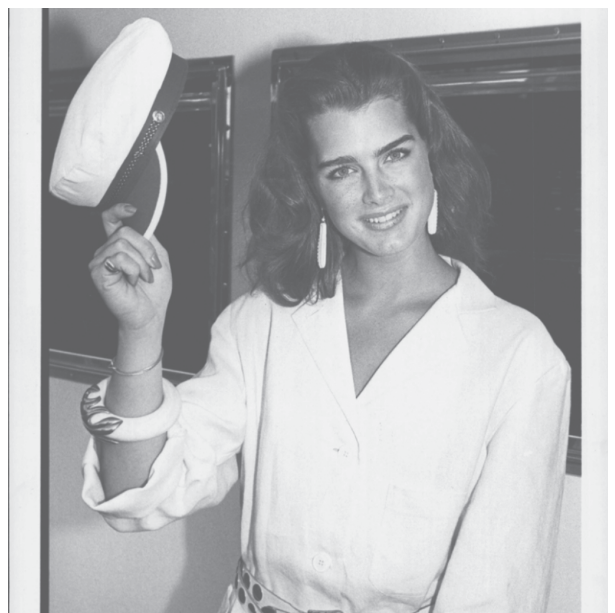
DESSERT WINES

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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 |
| Baumard Quarts de Chaume Grand Cru, Loire, FRA | 15 |

DESSERT COCKTAILS

17 EACH

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



HAPPY HOUR

Monday - Friday 3 - 5 pm
 ½ off Martinis & Burgers
 \$5 Oyster Shooters
 50¢ off Oysters

LAUNCHED 2012

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

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

4 EACH

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|-------------------------------------|--------------------------|
| Dixon Point New Brunswick | Fortune Nova Scotia |
| Honeymoon New Brunswick | Dyer's Bay Maine |
| Chebooktook Prince Edward Island | Empress Maine |
| Stag Prince Edward Island | Mere Point Maine |
| Eel Lake Nova Scotia | Duxbury Massachusetts |

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

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| Dressed Oyster* | 5 |
| Cucumber & Honey Vinaigrette, Mint, Crispy Shallots | |
| Shrimp or Crab Louie | 26 |
| Iceberg Salad, Capers, Herbs, Thousand Island Dressing | |
| Clark's Wedge Salad | 17 |
| Niman Lardons, Hardboiled Farm Egg, Red Onion Point Reyes Blue Cheese, Herbs, Buttermilk Dressing | |
| Crudo Plate* | 25 |
| Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive | |
| Red Snapper Ceviche* | 22 |
| Golden Roe, Cucumber, Serrano, Cilantro | |
| Plateau de Fruits de Mer* | 145 |
| Oysters, Lobster, Clams, Prawns, Crab, Mussels | |
| Classic Steak Tartare* | 21 |
| Farm Egg, Herb Salad, Oak Grilled Toast | |
| Jumbo Shrimp Cocktail | 25 |
| Horseradish, Buttered Saltines | |
| Smoked Gravlox Salmon Plate* | 22 |
| Classic Condiments, Rye Toast | |

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

Sustainable Caviars with Classic Accompaniments & Warm Cornmeal Blini**

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| 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 =====

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| Bibb & Watercress Salad Fines Herbs, Red Onion, Sherry Vinaigrette | 14 |
| Roasted Golden Beets Tangerine, Aged Gouda, Frisee, Sherry Vinaigrette | 15 |
| Oak Grilled Spanish Octopus Olives, Fresno Chilis, Bay Leaf Aioli, Torn Sourdough Croutons | 23 |
| New England Clam Chowder Chive, Chervil, Bacon, Oyster Crackers | 14 |
| Lobster Roll Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw | 39 |
| Tuna Salad Sandwich Olive & Parsley Vinaigrette with Clark's Fries or Slaw | 18 |
| Toasted Pullman BLT Niman Ranch Bacon, Tomato, Butter Lettuce, Sunflower Sprouts, Avocado & d'Espelette Aioli | 18 |
| 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* Mache & Frisee Salad, Pickled Shallots, Hollandaise | 31 |
| Wood Fired New York Strip Red Chimichurri, Caramelized Onion, Marjoram | 44 |
| Mussels & Clams in White Wine & Herbs Wood-Charred Sourdough | 36 |
| 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

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| Pan Seared Maine Scallops | 48 |
| Crispy Skin Colorado Striped Bass | 40 |
| Crispy Skin Salmon a la Plancha | 38 |
| Pan Roasted Florida Grouper | 42 |
| Grilled Texas Gulf Redfish on the Half-shell | 39 |
| Grilled Whole Mediterranean Branzino | 43 |

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

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| 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 |
| Hand Cut Clark's Fries with Rosemary | 10 |
| Grilled Cheese with Sofrito | 13 |
| Scrambled Farm Eggs* With Olive Oil & Chives | 9 |

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