

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

Key Lime Tart	12
<i>Graham Cracker Crust, Torched Meringue, Toasted Coconut</i>	
Dark Chocolate Mousse	12
<i>Candied Peanuts &amp; 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

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

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

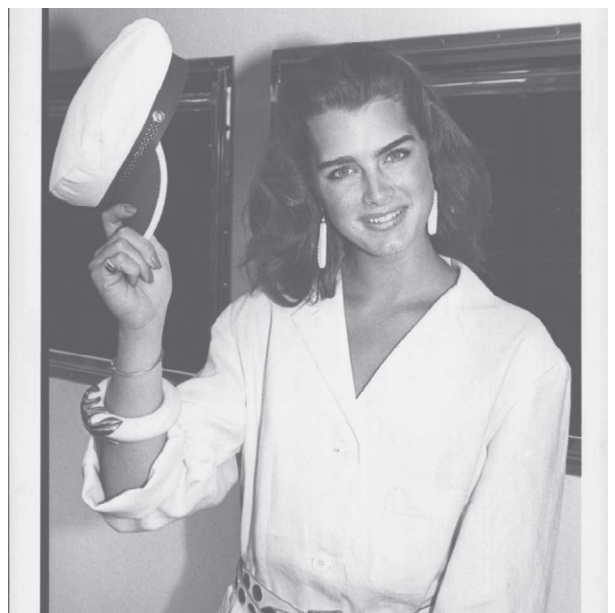
===== D E S S E R T W I N E S =====

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

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

15 EACH

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



===== 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

Fin de la Baie New Brunswick	Mere Point Maine
Honeymoon New Brunswick	Blish Point Massachusetts
Village Bay New Brunswick	East Beach Blonde Rhode Island
Pickle Point Prince Edward Island	Pickering Pass Washington
Dyer's Bay Maine	Wolf Beach Washington

==== COLD BAR ====

Dressed Oyster*	5
Cucumber & Honey Vinaigrette, Mint, Crispy Shallot	
Shrimp or Crab Louie	26
Iceberg Salad, Capers, Herbs, Thousand Island Dressing	
Bibb & Watercress Salad	14
Tarragon, Red Onion, Sherry Vinaigrette	
Clark's Wedge Salad	17
Niman Lardons, Hardboiled Farm Egg, Red Onion Point Reyes Blue Cheese, Herbs, Buttermilk Dressing	
Roasted Golden Beets	15
Texas Peaches, Aged Gouda, Frisee, Marcona Almonds, Sherry Vinaigrette	
Crudo Plate*	25
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	
Red Snapper Ceviche*	22
Golden Roe, Cucumber, Serrano, Cilantro, Finger Lime	
Plateau de Fruits de Mer*	145
Oysters, Lobster, Clams, Prawns, Crab, Mussels	
Classic Steak Tartare*	21
Farm Egg, Herb Salad, Grilled Toast	
Jumbo Shrimp Cocktail	25
Horseradish, Buttered Saltines	
Smoked Gravlox Salmon Plate*	22
Classic Condiments, Rye Toast	

==== CAVIAR ====

*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

==== SPECIALTIES ====

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

==== CATCH OF THE DAY ====

*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 Wild Cape Cod Striped Bass	38
Pan Roasted Texas Gulf Yellowedge Grouper	42
Grilled Texas Gulf Redfish on the Half-shell	39
Grilled Big Glory Bay King Salmon	40

==== A LA CARTE ====

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

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