

===== 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 & 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

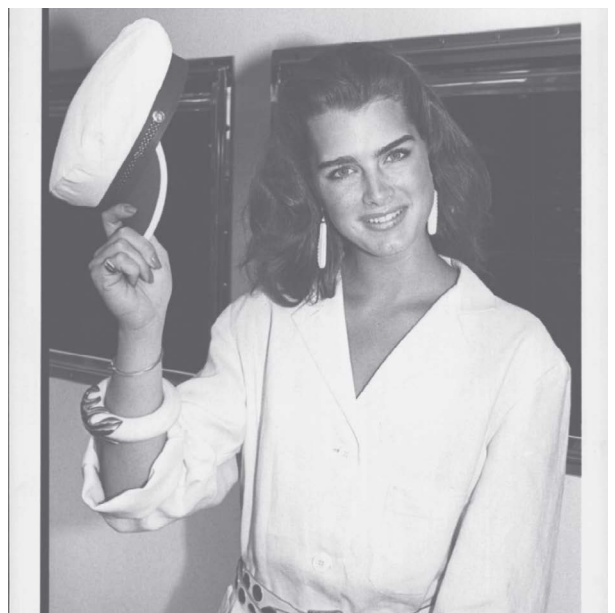
===== D E S S E R T W I N E S =====

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

Honeymoon New Brunswick	Blish Point Massachusetts
Little Beaches Prince Edward Island	West Island Massachusetts
Peter's Creek Prince Edward Island	Blue Hill Bay Maine
Sand Dune Prince Edward Island	Pickering Pass Washington
Stag Prince Edward Island	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 Texas Peaches, 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	160
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 Royale, 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 ====

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 Maine Scallops	48
Pan Roasted Alaskan Halibut	44
Grilled Texas Gulf Redfish on the Half-shell	39
Grilled Big Glory Bay King Salmon	40
Grilled Whole Mediterranean Branzino	42

==== 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

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