

===== 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

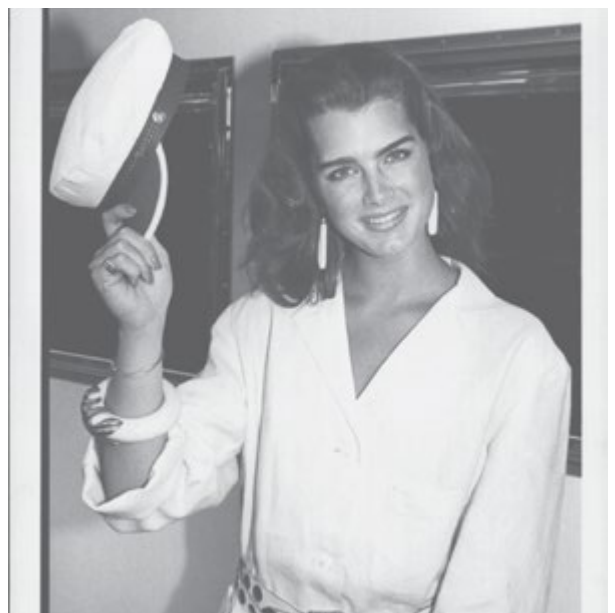
===== D E S S E R T W I N E S =====

Niepoort LBV 2011 Port, Douro, POR	8
Muscat de Beaumes de Venise, Rhone, FRA	10
Rare Wine Co. Sercial, Madeira, POR	11
Baumard Quarts de Chaume Grand Cru, Loire, FRA	15
Hatzidkiss Vin Santo '04 Aegean Islands, GRC	30

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

17 EACH

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



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

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

===== 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

Little Beaches Prince Edward Island	Duxbury Massachusetts
Raspberry Point Prince Edward Island	West Island Massachusetts
Sand Dune Prince Edward Island	Pemquid Maine
Stag Prince Edward Island	Whale Back Maine
Blish Point Massachusetts	Wolf Beach Washington

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

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*	160
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**

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 ====

Bibb & Watercress Salad Fines Herbs, Red Onion, Sherry Vinaigrette	14
Roasted Golden Beets Texas Peaches, 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

Pan Seared Maine Scallops	48
Crispy Skin Colorado Striped Bass	37
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 ====

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.