

DESSERT

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

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

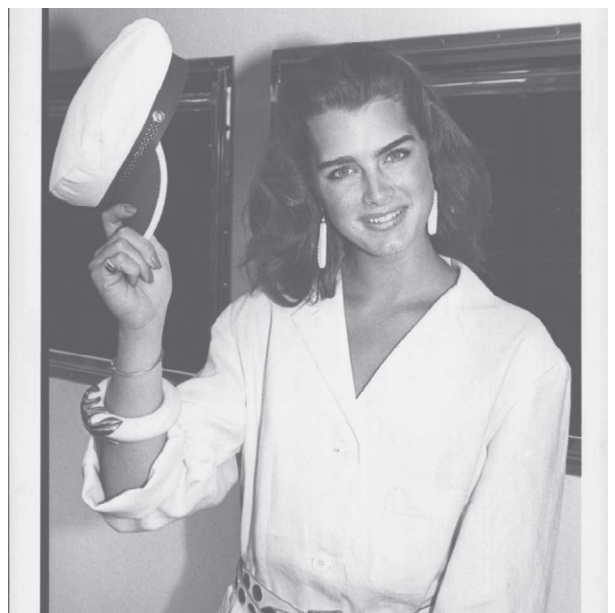
DESSERT WINES

Niepoort LBV 2011 Port, Douro, POR	8
Muscat de 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

DESSERT COCKTAILS

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



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

Beausoleil New Brunswick	Indian Cove Massachusetts
Barstool Prince Edward Island	Indian Summer Massachusetts
Lucky Lime Prince Edward Island	Riptide Massachusetts
Blue Hill Bay Maine	Thatch Island Massachusetts
Mere Point Maine	Kusshi British Columbia
Harvest Moon Massachusetts	Pickering Pass Washington

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

Dressed Oyster* Cucumber & Honey Vinaigrette, Mint, Crispy Shallots	5
Shrimp or Crab Louie Iceberg Salad, Capers, Herbs, Thousand Island Dressing	26
Clark's Wedge Salad Niman Lardons, Hardboiled Farm Egg, Red Onion Point Reyes Blue Cheese, Herbs, Buttermilk Dressing	17
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	25
Red Snapper Ceviche* Golden Roe, Cucumber, Serrano, Cilantro	22
Plateau de Fruits de Mer* Oysters, Lobster, Clams, Prawns, Crab, Mussels	160
Classic Steak Tartare* Farm Egg, Herb Salad, Oak 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
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 Asian Pear, 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	15
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	39
Pan Roasted Texas Gulf Red Grouper	40
Grilled Texas Gulf Redfish on the Half-shell	39
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.