

===== 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	10
<i>Espresso over Brandied Vanilla Bean Ice Cream, Salted Shortbread Cookie</i>	
Scoop of Ice Cream or Sorbet	5

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

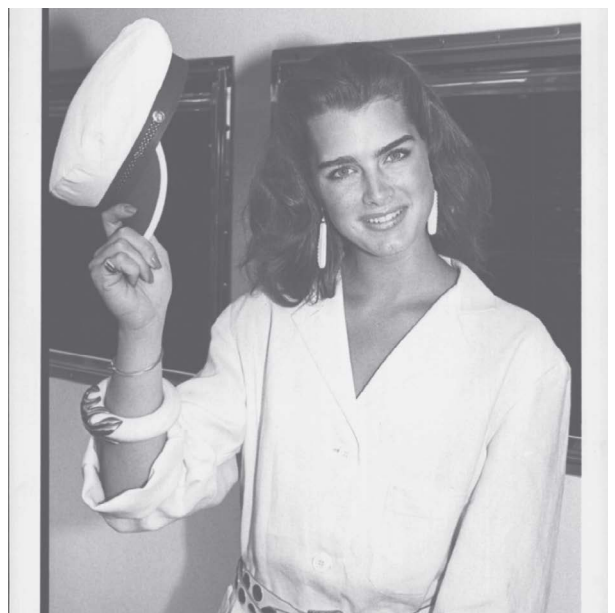
Stumptown Coffee	5
Espresso	5
Cappuccino	6
Latte	6
Steeping Room Hot Tea	6

===== 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	11
Rare Wine Co. Sercial, Madeira, POR	11
Baumard Quarts de Chaume Grand Cru, Loire, FRA	15
Hatzidkis Vin Santo '04 Aegean Islands, GRC	30

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

The Rowboat	16
<i>Old Forester Bourbon, St. George Pear, Dolin Blanc, Fernet</i>	
Banana Alexander	17
<i>Brandy St. Louise, Banane du Bresil, Crème de Cacao, Walnut, Nutmeg, Cream</i>	
The Espresso Martini	17
<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

East Cape Prince Edward Island	Norumbega Maine
Grand River Prince Edward Island	Beach Plum Massachusetts
Northern Belle Prince Edward Island	Scorton Creek Massachusetts
Sand Dune Prince Edward Island	Rocky Rhode Rhode Island
Souris River Prince Edward Island	Kusshi British Columbia
Swell New Hampshire	Wolf Beach Washington

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

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	
Roasted J&B Farms Marron Carrot Salad	12
Fresno, Spicy Honey Vinaigrette, Soft Tops	
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, Finger Lime	
Plateau de Fruits de Mer*	160
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	

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

*Sustainable Caviars with Classic Accompaniments & Warm Cornmeal Blini**

Black River Osetra Imperial, 50 g, Uruguay	260
Russian 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
Crispy Skin California Rockfish	42
Crispy Skin Colorado Striped Bass	42
Grilled Texas Gulf Redfish on the Half-shell	39
Grilled Whole Mediterranean Branzino	44

==== 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	13
Oak Grilled Brussel Sprouts Honey Mustard Vinaigrette, Crispy Shallotse	12
Stone Ground Grits with Butter & Parm	10
Crispy Marble Potatoes with Red 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.