

===== 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 Black Cat Espresso over Brandied Vanilla Bean Ice Cream, Salted Shortbread Cookie	10
Scoop of Ice Cream or Sorbet	5

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

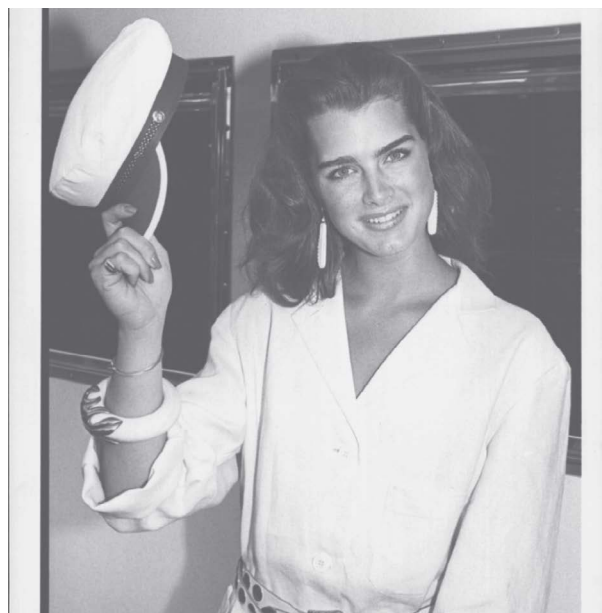
Intelligentsia Coffee	5
Espresso	5
Cappuccino	6
Latte	6
Kilogram Hot Tea	6

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

Niepoort LBV 2011 Port, Douro, POR	8
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 =====

The Rowboat Old Forester Bourbon, St. George Pear, Dolin Blanc, Fernet	16
Banana Alexander Brandy St. Louise, Banane du Bresil, Crème de Cacao, Walnut, Nutmeg, Cream	17
The Espresso Martini Deep Eddy Vodka, St. George NOLA, Black Cat Espresso	17



===== 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 Prince Edward Island	Manan Points Maine
Malpeque Prince Edward Island	Mere Points Maine
Thunder Cove Prince Edward Island	Breakwater Rhode Island
Uncle Willy's Prince Edward Island	Nisqually Washington
Cadillac Maine	Wolf Beach Washington

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

Dressed Oyster* Cucumber & Honey Vinaigrette, Mint, Crispy Shallots	6
Shrimp or Crab Louie Iceberg Salad, Capers, Herbs, Thousand Island Dressing	26
Bibb & Watercress Salad Tarragon, Red Onion, Sherry Vinaigrette	14
Roasted J&B Farms Marron Carrot Salad Fresno, Spicy Honey Vinaigrette, Soft Tops	12
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 Tobiko 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	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

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

===== 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 Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw	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 Watercress & 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 Colorado Striped Bass	39
Crispy Skin Florida Golden Tilefish	43
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 Niman Lardons, Whipped Cream	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 Brown Butter Vinaigrette, Crispy Shallots	12
Stone Ground Grits with Parmesan	10
Crispy Marble Potatoes with Red Chimichurri	10
Clark's Fries with Garlic & Rosemary	10