

===== D E S S E R T =====

Key Lime Tart	12
Graham Cracker Crust, Torched Meringue, Toasted Coconut	
Dark Chocolate Mousse	12
Candied Peanuts & Whipped Cream	
Basque Cake	13
Cherry Preserves, Cream Cheese Ice Cream, Marcona Almonds	
Affogato	10
Black Cat Espresso over Brandied Vanilla Bean Ice Cream, Salted Shortbread Cookies	

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

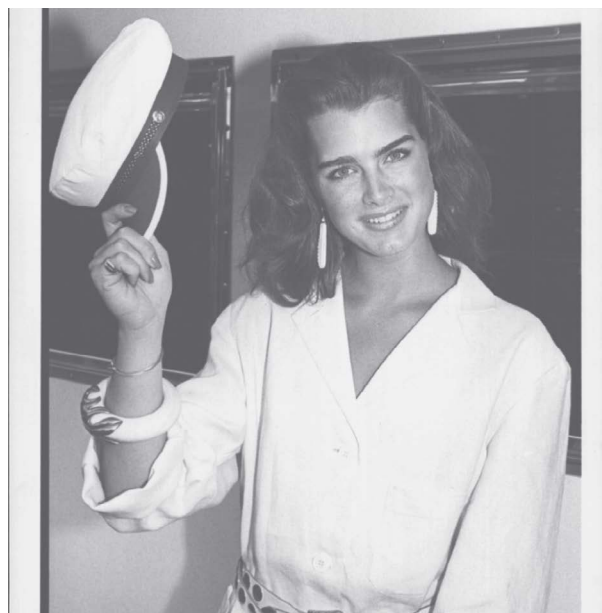
Intelligentsia Coffee	5
Espresso	5
Cappuccino	6
Latte	6
Kilogram Hot Tea	6

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

Valdespino Sherry Fino 'Inocente' Andalucia, SPA	8
Niepoort LBV 2011 Port, Douro, POR	9
Rare Wine Co. Sercial, Madeira, POR	12
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 =====

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



===== 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

Little Shem New Brunswick	Uncle Willy's Prince Edward Island
Honeymoon Prince Edward Island	Cadillac Maine
Malpeque Prince Edward Island	Mere Points Maine
Peter's Creek Prince Edward Island	East Beach Blonde Rhode Island
Sand Dune Prince Edward Island	Bald Point Washington
Thunder Cove Prince Edward Island	Nisqually 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
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

==== S P E C I A L T I E S ====

Bibb & Watercress Salad Tarragon, Red Onion, Sherry Vinaigrette	14
Clark's Wedge Salad Niman Lardons, Hardboiled Farm Egg, Red Onion Point Reyes Blue Cheese, Buttermilk Dressing	17
Roasted J&B Farms Marron Carrot Salad Fresno, Spicy Honey Vinaigrette, Soft Tops	12
Oak Grilled Spanish Octopus Olives, Fresno Chiles, Bay Leaf Aioli, Torn Sourdough Croutons	23
New England Clam Chowder Chive, Chervil, Bacon, Oyster Crackers	15
Pan Roasted Black Angus Hamburger* Sauce Gribiche & Gruyere with Clark's Fries or Slaw	22
Lobster Roll Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw	39
Oven Roasted Gulf Oysters* Bechamel, Spinach, Bacon, Sourdough Bread Crumbs	23
Wood Grilled Shrimp Toast Pea Tendrils, Shaved Celery, Harissa Aioli	20
Crab Cake* Watercress & Frisee Salad, Pickled Shallots, Hollandaise	31
Wood Fired New York Strip Red Chimichurri, Caramelized Onion, Oregano	51
Mussels & Clams in White Wine & Herbs Wood-Charred Sourdough	36
Linguine with Clams White Wine, Cream, Lemon with Kale & Hazelnut Pesto	34
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
Crispy Skin Florida Golden Tilefish	43
Grilled Pacific Hamachi Collar	25
Grilled South Carolina Mahi Mahi	41
Grilled Texas Gulf Redfish on the Half-shell	39
Grilled Whole Mediterranean Branzino	44

==== A L A C A R T E ====

Shells & Cheese with Lump Crab	17
Oak Grilled Tuscan Kale Toasted Pine Nuts, Parmesan, Chile Flakes	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 Chimichurri	10
Hand Cut Clark's Fries with Rosemary	10
Grilled Cheese with Sofrito	13

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