

===== 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 =====

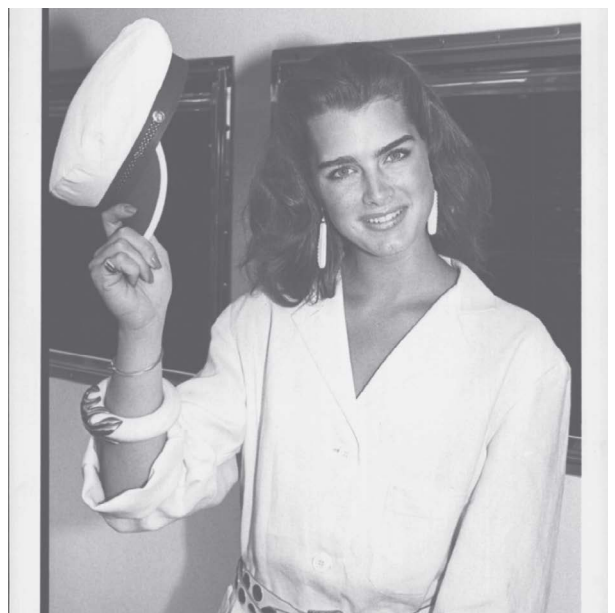
Intelligentsia Coffee	5
Espresso	5
Cappuccino	6
Latte	6
Kilogram Hot Tea	6

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

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



===== 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 =====

*Served with Fresh Horseradish, Cocktail Sauce, Mignonette, Saltines, Lemon. Priced Per Oyster**

4 EACH

Canadian Cocktail Prince Edward Island	Ninigret Nectar Rhode Island
Glacier Bay Prince Edward Island	Portsmouth Salt Rhode Island
Francis Fisher Massachusetts	Bald Point Washington
Indian Cove Massachusetts	Hammersly Washington
East Beach Blonde Rhode Island	Nisqually Washington
Moonstone Rhode Island	Oishi 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
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 under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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

Bibb & Watercress Salad Fines Herbs, Red Onion, Sherry Vinaigrette	14
Roasted J&B Farms Marron Carrot Salad Fresno, Spicy Honey Vinaigrette, Tender Tops	12
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
Pan Seared Alaskan Halibut	46
Crispy Skin Colorado Striped Bass	39
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 Flake	12
Roasted Cauliflower Hazelnuts, Golden Raisins, Fresno Chiles	13
Oak Grilled Brussel Sprouts Brown Butter Vinaigrette, Crispy Shallots	12
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