

===== OYSTERS =====

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

Fancy Sweet New Brunswick	3. <sup>50</sup>	Bass Master Massachusetts	3. <sup>75</sup>
Fin de la Baie New Brunswick	3. <sup>50</sup>	Island Creek Massachusetts	3. <sup>75</sup>
Little Shemogue New Brunswick	3. <sup>50</sup>	Onset Massachusetts	3. <sup>75</sup>
Canada Cup Prince Edward Island	3. <sup>50</sup>	Puffer Petite Massachusetts	3. <sup>75</sup>
Irish Point Prince Edward Island	3. <sup>50</sup>	Saquish Massachusetts	3. <sup>75</sup>
Pickle Point Prince Edward Island	3. <sup>50</sup>	Pacific Orchard British Columbia	3. <sup>85</sup>
Savage Blonde Prince Edward Island	3. <sup>50</sup>	Hammersley Washington	3. <sup>85</sup>
Mookie Blues Maine	3. <sup>50</sup>	Spencer Cove Washington	3. <sup>85</sup>

===== COLD BAR =====

Dressed Oyster*	4
Cucumber & Honey Vinaigrette, Mint, Crispy Shallot	
Shrimp or Crab Louie	21
Iceberg Salad, Capers, Herbs, Thousand Island Dressing	
Clark's Wedge Salad	14
Niman Lardons, Hardboiled Farm Egg, Red Onion Point Reyes Blue Cheese, Herbs, Buttermilk Dressing	
Crudo Plate*	18
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	
Red Snapper Ceviche *	19
Golden Roe, Cucumber, Serrano, Cilantro	
Plateau de Fruits de Mer*	120
Oysters, Lobster, Clams, Prawns, Crab, Mussels	
Classic Steak Tartare*	18
Farm Egg, Herb Salad, Grilled Toast	
Smoked Gravlox Salmon Plate*	18
Classic Condiments, Rye Toast	

===== CAVIAR & ROE =====

*Sustainable Caviars with Classic Accompaniments & Warm Cornmeal Blini*

Black River Russian Osetra, 50 g, Uruguay	240
Giaveri Siberian Beluga, 50 g, Italy	220
Platinum Baerii Sturgeon, 50 g, Belgium	200
Prime Golden Russian Osetra, 30 g, Israel	175
Galilee Royal Russian Osetra, 30 g, Israel	155
Imperial Kaluga, 30 g, Zhejiang	135
Classic White Sturgeon, 1 oz, California	90
Spoonbill, 1 oz, Tennessee	60
Golden Whitefish Roe, 1 oz, Michigan	30

===== SPECIALTIES =====

Bibb & Watercress Salad Fines Herbs, Red Onion, Sherry Vinaigrette	12		
New England Clam Chowder Chive, Chervil, Bacon, Oyster Crackers	12		
Roasted Golden Beet Salad Apple Cider Gastrique, Fennel, Pecorino Romano	16		
Wood Grilled Shrimp Toast Pea Tendrils, Shaved Celery, Harissa Aioli	16		
Oven Roasted Gulf Oysters Bechamel, Spinach, Bacon, Sourdough Bread Crumb	16		
Mussels and Clams in White Wine & Herbs Wood-Charred Sourdough	24		
Lobster Roll Clark's Fries or Slaw, Quick Pickles	34		
Tuna Salad Sandwich Olive & Parsley Vinaigrette with Clark's Fries or Slaw	16		
Pan Roasted Black Angus Hamburger* Sauce Gribiche, Gruyere, with Clark's Fries or Slaw	18		
Toasted Sourdough BLT Niman Ranch Bacon, Tomato, Butter Lettuce, Sunflower Sprouts, Avocado & d'Espelette Aioli	15		
Grilled Cheese Egg in the Hole* Watercress & Endive, Sofrito	16		
Grilled Kale & Goat Cheese Omelette Crispy Fingerlings & Caramelized Onions, Hollandaise	18		
Lobster & Farm Eggs en Cocotte* Wood-Grilled Carrot & Asparagus Salad, Toast	34		
Crab Cake Mache & Frisee Salad, Pickled Shallots, Hollandaise	26		
Clark's Cioppino on Grits Roasted Garlic Toast and Poached Farm Egg	36		
Fresh Catch of the Day Endive & Watercress Salad, Grilled Lemon, Tartar Sauce, Roasted Garlic & Herb Butter or Smoked Paprika Vinaigrette			
Barrelfish	30	Redfish	34
Golden Tile	32	Branzino	34
Sea Scallops	34		

===== A LA CARTE =====

Crispy Bacon	5
Scrambled Farm Eggs* with Olive Oil & Chives	8
Banana & Blueberry Pancakes Niman Lardons, Whipped Crème Fraîche	12
Oak Grilled Brussels Sprouts	8
Shells & Cheese with Lump Crab	14
Grilled Tuscan Kale	8
Oak Grilled Asparagus Marcona Almonds, Feta, Aleppo Pepper	10
Stone Ground Grits with Butter & Parm	6
Clark's Fries with Garlic & Rosemary	8