

==== OYSTERS & CLAMS ====

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

Fancy Sweet New Brunswick	3. ⁵⁰	Cotuit Massachusetts	3. ⁷⁵
St. Simon New Brunswick	3. ⁵⁰	Onset Massachusetts	3. ⁷⁵
Village Bay New Brunswick	3. ⁵⁰	Wild Vineyard Massachusetts	3. ⁷⁵
Eel Lake Nova Scotia	3. ⁵⁰	Quonset Rhode Island	3. ⁵⁰
Half Moon Nova Scotia	3. ⁵⁰	Bay Shore Maryland	3. ⁵⁰
Lucky Lime Prince Edward Island	3. ⁵⁰	Kusshi British Columbia	4. ⁰⁰
Savage Blonde Prince Edward Island	3. ⁵⁰	Spencer Cove Washington	3. ⁹⁵
Mookie Blues Maine	3. ⁵⁰	Cherry Stone Clam Rhode Island	2. ⁹⁵

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

Dressed Oyster* Cucumber & Honey Vinaigrette, Mint, Crispy Shallot	4
Shrimp or Crab Louie Iceberg Salad, Capers, Herbs, Thousand Island Dressing	21
Clark's Wedge Salad Niman Lardons, Hardboiled Farm Egg, Red Onion Point Reyes Blue Cheese, Herbs, Buttermilk Dressing	14
Chopped Endive, Celery & Pear Caprino Cheddar, Parsley, Toasted Pistachio	13
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	18
Red Snapper Ceviche* Golden Roe, Cucumber, Serrano, Cilantro, Finger Lime	19
Plateau de Fruits de Mer* Oysters, Lobster, Clams, Prawns, Crab, Mussels	120
Classic Steak Tartare* Farm Egg, Herb Salad, Grilled Toast	18
Smoked Gravlox Salmon Plate* Classic Condiments, Rye Toast	18

==== C A V I A R & R O E ====

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

Black River Russian Osetra, 50 g, Uruguay	240
Aquatir Organic Bester, 50 g, Russia	225
Prime Golden Russian Osetra, 30 g, Israel	175
Royal Belgian Platinum, 30 g, Belgium	150
Imperial Kaluga, 30 g, Zhejiang	135
Classic White Sturgeon, 1 oz, California	90
Sterlet Classic, 1 oz, Russia	80
Giaveri Siberian, 30 g, Italy	70

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

Bibb & Watercress Salad Fines Herbs, Red Onion, Sherry Vinaigrette	12
New England Clam Chowder Chive, Chervil, Bacon, Oyster Crackers	12
Wood Grilled Shrimp Toast Pea Tendrils, Shaved Celery, Harissa Aioli	16
Oven Roasted Gulf Oysters Bechamel, Spinach, Bacon, Sourdough Bread Crumb	16
Mussels & 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
Oak Grilled Hanger Steak* Asparagus, Warm Crab Salad, Garlic Butter	32
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	
Crab-Stuffed Trout 30	33
Sea Scallops	33
Branzino	33
Redfish	34

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

Crispy Bacon	5
Scrambled Farm Eggs* with Olive Oil & Chives	8
Banana & Blueberry Pancakes Niman Lardons, Whipped Crème Fraîche	12
Oak Grilled Brussels Sprouts	9
Shells & Cheese with Lump Crab	14
Grilled Tuscan Kale	9
Roasted Cauliflower Hazelnuts, Golden Raisins, Fresno Chiles	9
Stone Ground Grits with Butter & Parm	8