

==== OYSTERS & CLAMS ====

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

Little Shemogue New Brunswick	3.50	Paines Creek Massachusetts	3.75
Blackberry Point Prince Edward Island	3.50	Salten Rock Massachusetts	3.75
Conway Royal Prince Edward Island	3.50	Hog Creek New York	3.50
Lady Chatterley Prince Edward Island	3.50	Hammersley Washington	3.95
Pink Moon Prince Edward Island	3.50	Nisqually Sweet Washington	3.95
Summerside Prince Edward Island	3.50	Spencer Cove Washington	3.95
Moondancer Maine	3.50	Little Neck Clam Virginia	2.95
Cotuit Massachusetts	3.75	Top Neck Clam New York	3.25

==== 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
Northern Divine Organic Sturgeon, 30 g, B.C.	165
Platinum Baerii Sturgeon, 30 g, Belgium	150
Imperial Kaluga, 30 g, Zhejiang	135
Classic White Sturgeon, 1 oz, California	90
Spoonbill, 1 oz, Tennessee	60

==== 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 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		
Grilled Black Angus Flank Steak* Roasted Onions, Potato Puree, Green Peppercorn Demi	29		
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			
Golden Tile	29	Redfish	34
Halibut	32	Branzino	34
Sea Scallops	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	8
Shells & Cheese with Lump Crab	14
Grilled Tuscan Kale	8
Roasted Baby Carrots Horseradish Cream, Cilantro	8
Stone Ground Grits with Butter & Parm	6