

==== OYSTERS & CLAMS ====

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

Fancy Sweet New Brunswick	3.50	Paines Creek Massachusetts	3.75
Little Shemogue New Brunswick	3.50	Salten Rock Massachusetts	3.75
Lady Chatterley Prince Edward Island	3.50	Hog Creek New York	3.50
Pickle Point 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 Shallots	4
Shrimp or Crab Louie Iceberg Salad, Capers, Herbs, Thousand Island Dressing	21
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, Oak 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		
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		
New England Clam Chowder Chive, Chervil, Bacon, Oyster Crackers	12		
Lobster Roll Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw	34		
Pan Roasted Black Angus Hamburger* Sauce Gribiche, Gruyere with Clark's Fries or Slaw	18		
Oven Roasted Gulf Oysters Bechamel, Spinach, Bacon, Sourdough Bread Crumbs	16		
Wood Grilled Shrimp Toast Pea Tendrils, Shaved Celery, Harissa Aioli	16		
Crab Cake* Mache & Frisee Salad, Pickled Shallots, Hollandaise	26		
Grilled Black Angus Flank Steak* Roasted Onions, Potato Puree, Green Peppercorn Demi	29		
Mussels and Clams in White Wine & Herbs Wood-Charred Sourdough	24		
Linguine with Clams White Wine, Cream, Lemon with Kale & Hazelnut Pesto	26		
Crispy Snapper Stone Ground Grits, Sofrito, Lemon Zest	34		
Clark's Cioppino Roasted Garlic Toast, Basil, Oregano	34		
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 ====

Oak Grilled Brussels Sprouts	8
Shells & Cheese with Lump Crab	14
Oak Grilled Tuscan Kale Toasted Pine Nuts, Parmesan	8
Roasted Baby Carrots Horseradish Cream, Cilantro	8
Stone Ground Grits with Butter & Parm	6
Hand Cut Clark's Fries with Rosemary	8

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