

===== OYSTERS =====

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

Caraquet Prince Edward Island	3. <sup>50</sup>	Wallace Bay Nova Scotia	3. <sup>50</sup>
Malpeque Prince Edward Island	3. <sup>50</sup>	Nautilus Island Maine	3. <sup>50</sup>
Pickle Point Prince Edward Island	3. <sup>50</sup>	Pemaquid Maine	3. <sup>50</sup>
Raspberry Point Prince Edward Island	3. <sup>50</sup>	Blish Point Massachusetts	3. <sup>75</sup>
Rocky Shore Prince Edward Island	3. <sup>50</sup>	Onset Massachusetts	3. <sup>75</sup>
Shiny Sea Prince Edward Island	3. <sup>50</sup>	Harstine Washington	3. <sup>95</sup>
Eel Lake Nova Scotia	3. <sup>50</sup>	Graham Point Washington	3. <sup>95</sup>

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

Dressed Oyster* Cucumber & Honey Vinaigrette, Mint, Crispy Shallots	4
Dressed Oyster* Cucumber & Honey Vinaigrette, Mint, Crispy Shallots	4
Shrimp or Crab Louie Iceberg Salad, Capers, Herbs, Thousand Island Dressing	21
Cucumber and Dill Gazpacho Maine Lobster Salad, Espelette Croutons	14
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
Giaveri Siberian Beluga, 50 g, Italy	220
Prime Golden Russian Osetra, 30 g, Israel	175
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
Golden Whitefish Roe, 1 oz, Michigan	30

===== 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 Cheese, Herbs, Buttermilk Dressing	14		
Heirloom Tomato Salad Buttermilk & Goat Cheese Crema, Avocado, Serranos	16		
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		
Steak Salad Prime Rib, Arugula, Chimichurri, Shaved Parmesan	31		
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			
Flounder	28	Sea Scallops	34
Halibut	32	Redfish	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 Sweet Corn Chili Lime Butter, Cotija, Cilantro	10
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.