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## OYSTERS

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

Fancy Sweet New Brunswick	3.50	Onset Massachusetts	3.75
Cupids Choice Prince Edward Island	3.50	Puffer Petites Massachusetts	3.75
Pink Moon Prince Edward Island	3.50	Thatch Island Massachusetts	3.75
Summerside Prince Edward Island	3.50	Royal Miyagi British Columbia	3.95
Tuxedo Prince Edward Island	3.50	Barron Point Washington	3.95
Beach Plum Massachusetts	3.75	Flapjack Washington	3.95
Half Moon Massachusetts	3.75	Spencer Cove Washington	3.95
Nasketucket Massachusetts	3.75	Wildcat Cove Washington	3.95

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## COLD BAR

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Dressed Oyster* Cucumber & Honey Vinaigrette, Mint, Crispy Shallots	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
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

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## CAVIAR & ROE

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*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
Northern Divine Organic Sturgeon, 30 g, B.C.	165
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

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## SPECIALTIES

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Bibb & Watercress Salad Fines Herbs, Red Onion, Sherry Vinaigrette	12		
Heirloom Tomato Salad Ricotta Salata, English Peas, Saba	16		
New England Clam Chowder Chive, Chervil, Bacon, Oyster Crackers	12		
Lobster Roll Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw	34		
Tuna Salad Sandwich Olive & Parsley Vinaigrette with Clark's Fries or Slaw	16		
Toasted Sourdough BLT Niman Ranch Bacon, Tomato, Butter Lettuce, Sunflower Sprouts, Avocado & d'Espelette Aioli	15		
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		
Mussels & Clams in White Wine & Herbs Wood-Charred Sourdough	24		
Crispy Gulf Snapper Stone Ground Grits, Sofrito, Lemon Zest	34		
Clark's Cioppino Roasted Garlic Toast, Basil, Oregano	34		
Oak Grilled Niman Pork Chop Sweet Corn & Creamer Pea Succotash, Little Neck Clams	32		
Fresh Catch of the Day* Endive & Watercress Salad, Grilled Lemon, Tartar Sauce, Roasted Garlic & Herb Butter or Smoked Paprika Vinaigrette			
Icelandic Cod	28	Sea Scallops	34
Halibut	30	Branzino	34
Kampachi	30	Redfish	34

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## A LA CARTE

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Oak Grilled Brussels Sprouts	8
Shells & Cheese with Lump Crab	14
Oak Grilled Tuscan Kale Toasted Pine Nuts, Parmesan	8
Oak Grilled Asparagus Marcona Almonds, Feta, Aleppo Pepper	10
Stone Ground Grits with Butter & Parm	6
Handcut Clark's Fries with Rosemary	8
Grilled Cheese with Sofrito	10
Scrambled Farm Eggs* With Olive Oil & Chives	8

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\* Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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