

OYSTERS

Served with Fresh Horseradish, Cocktail Sauce, Mignonette, Saltines, Lemon. \$4 per Oyster.*

Sex on the Bay
New Brunswick Wellfleet
Massachusetts

Village Bay
New Brunswick Madhouse
Maryland

Pickle Point
Prince Edward Island Chef's Creek
British Columbia

Savage Blonde
Prince Edward Island Fanny Bay
British Columbia

Emerald Shoal
Massachusetts Cummings Point
Washington

Island Creek
Massachusetts Hammersley
Washington

COLD BAR

Shrimp or Crab Louie 25
Iceberg Salad, Capers, Herbs, Thousand Island Dressing

Crudo Plate* 23
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive

Red Snapper Ceviche* 23
Golden Roe, Cucumber, Serrano, Cilantro

Octopus Aguachili 22
Cucumber, Serrano & Avocado

Classic Steak Tartare* 19
Farm Egg Yolk, Clark's Fries, Dijonaise

Jumbo Shrimp Cocktail 18
Horseradish, Buttered Saltines

Smoked Gravlox Salmon Plate* 19
Chopped Egg, Capers, Dill, Creme Fraiche, Rye Toast

Plateau de Fruits de Mer* 120
Oysters, Lobster, Prawns, Clams, Crab, Mussels Escabeche

SOUPS & SALADS

New England Clam Chowder 10 c or 14 b
Chive, Chervil, Bacon, Oyster Crackers

Bay Scallop Pozole Verde 10 c or 14 b
Cabbage Slaw, Radish, Chile Paste

Bibb Lettuce Salad 10
Tarragon Vinaigrette, Red Onion

Clark's Wedge Salad 14
Niman Ranch Bacon Lardons, Hardboiled Farm Egg, Red Onion, Point Reyes Blue, Buttermilk Dressing

* add Three Jumbo Cocktail Shrimp 9

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

SANDWICHES

Served with choice of Shoe String Fries or Green Cabbage Slaw & Quick Pickles

Lobster Roll 38
Drawn Butter, Bibb Lettuce, Brioche Roll

Toasted Sourdough BLT 15
Sunflower Sprouts, Avocado & Espelette Pepper Aioli

Tuna Salad Sandwich 14
Green Olive & Parsley Vinaigrette, Aioli, Sourdough

Pan Roasted Black Angus Hamburger* 16
Sauce Gribiche, Gruyere, House Baked Bun

SPECIALTIES

Chargrilled Louisiana Gulf Oysters 19
Creole Butter, Parmesan, Oven Roasted Sourdough

Grilled Shrimp Toast 14
Pea Tendrils, Shaved Celery, Harissa Aioli

Grilled Cheese Egg in the Hole* 12
Gruyere, Farm Egg, Sofrito

Kale & Goat Cheese Omelette 18
Smashed Marble Potatoes, Hollandaise

Crab Cake* 28
Mache & Frisee Salad, Pickled Shallots, Hollandaise

Mussels and Clams in White Wine & Herbs 19
Wood-Charred Sourdough

Crispy Snapper 38
Stone Ground Grits, Sofrito, Lemon Zest

Clark's Cioppino 42
Roasted Garlic Toast

Linguine & Clams 22
Herbs, Jalapeno, Butter & White Wine

CATCH OF THE DAY

Served with Endive & Watercress Salad, Grilled Lemon, and choice of: Roasted Garlic & Herb Butter, Smoked Paprika Vinaigrette, Red Chimichurri or Tartar Sauce

Pan Roasted Sea Scallops 38

Pan Roasted Grouper 34

Pan Roasted Halibut 39

Grilled Redfish on the Halfshell 36

Whole Grilled Branzino 42

ALA CARTE

Scrambled Farm Eggs* 8
with Olive Oil & Chives

Shells & Cheese with Lump Crab 15

Grilled Brussels Sprouts 9

Grilled Tuscan Kale 9
Toasted Pine Nuts, Parmesan

Roasted Cauliflower 8
Golden Raisins, Salsa Verde, Toasted Hazelnuts

Stone Ground Grits with Butter & Parm 9

Shoestring Fries with Rosemary & Garlic 8

BEVERAGES

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|-----------------------|---|--------------------|---|
| Stumptown Coffee | 4 | Iced Black Tea | 3 |
| Espresso | 4 | Acqua Panna | 5 |
| Cappuccino | 5 | San Pellegrino | 5 |
| Latte | 5 | Topo Chico | 5 |
| Steeping Room Hot Tea | 5 | Mexican Coke | 3 |
| House-made Cold Brew | 4 | Blueberry Lemonade | 3 |

DESSERT

Key Lime Tart 10
Torched Meringue, Toasted Coconut, Lime Zest

Salted Butterscotch Pot de Crème 10
Macadamia Lace Cookies, Whipped Cream

Strawberry Peach Crumble 10
Tarragon Ice Cream

Basque Cake 10
Blueberry Preserves, Cream Cheese Ice Cream
Marcona Almonds

Affogato 8
Stumptown Espresso over Single Origin Chocolate Ice Cream,
Hazelnut & Chocolate Chip Biscotti

Scoop of Ice Cream or Sorbet 5

DESSERT WINES

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| Niepoort LBV 2013 Port, Oporto, POR | 10 |
| Rare Wine Co. Sercial, Madeira, POR | 14 |
| Volpaia Vin Santo, Chianti Classico, ITA | 18 |

DESSERT COCKTAILS

Alpine Sour 13
Underberg Bitter, Brandy, House-made Orgeat, Lemon

Dark Pimento Toddy 13
El Dorado 12, Hamilton Pimento, Honey, Lemon

LUNCH



HAPPY HOUR

Seven days a week, 3 to 5 pm

\$10 Burgers
\$8 Martinis
50¢ off Oysters

\$8 Shot & a Beer
Aspen & Austin locals only

LAUNCHED 2018