

===== OYSTERS =====

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

Chico Bay Washington	Village Bay New Brunswick
Flapjack Points Washington	Malpeque Prince Edward Island
Forest Creek Washington	Pink Moon Prince Edward Island
Hammersly Washington	Moondancer Maine
Ichiban Washington	Island Creek Massachusetts
Skookum Washington	Wianno Massachusetts

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

Shrimp or Crab Louie Iceberg Salad, Capers, Herbs, Thousand Island Dressing	25
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	23
Red Snapper Ceviche* Golden Roe, Cucumber, Serrano, Orange	23
Octopus Aguachili Cucumber, Serrano & Avocado	22
Classic Steak Tartare* Farm Egg, Clark's Fries, Dijonnaise	19
Jumbo Shrimp Cocktail Horseradish, Buttered Saltines	20
Smoked Gravlox Salmon Plate* Classic Condiments, Rye Toast	19
Plateau de Fruits de Mer* Oysters, Lobster, Prawns, Clams, Crab, Mussels Escabeche	120

===== S O U P S & S A L A D S =====

New England Clam Chowder Chive, Chervil, Bacon, Oyster Crackers	10
Spicy Texas Chili sour cream, green onion, cheddar, corn bread croutons	10
Bibb Lettuce Salad Sherry-Tarragon Vinaigrette, Shaved Red Onion	10
Clark's Wedge Salad Niman Ranch Bacon Lardons, Hardboiled Farm Egg, Red Onion, Point Reyes Blue, Buttermilk Dressing * add Three Jumbo Cocktail Shrimp	14 9

===== S P E C I A L T I E S =====

Chargrilled Louisiana Gulf Oysters Creole Butter, Parmesan, Oven Roasted Sourdough	19
Grilled Shrimp Toast Pea Tendrils, Shaved Celery, Harissa Aioli	16
Crab Cake* Watercress & Frisee Salad, Pickled Shallots, Hollandaise	28
Mussels & Clams in White Wine & Herbs Grilled Sourdough	24
Pan Roasted Black Angus Hamburger* Sauce Gribiche, Gruyere with Shoestring Fries or Slaw	18
Lobster Roll Drawn Butter, Bibb Lettuce with Shoestring Fries or Slaw	38
Crispy Red Snapper Stone Ground Grits, Sofrito, Lemon Zest	38
Clark's Cioppino Roasted Garlic Toast	45
Linguine & Clams Herbs, Jalapeno, Butter, White Wine, Parmesan	28
Fennel Braised Chicken Herbsaint, Crispy Potatoes, Onion Crackling	23
Grilled Beef Filet Whipped Potatoes, Grilled Cipollini Onions, Brandied Peppercorn Sauce	38

===== C A T C H O F T H E D A Y =====

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

Ocean Trout	36
Golden Tile Fish	36
Pan Seared Scallops	36
Whole Grilled Branzino	42

===== A L A C A R T E =====

Grilled Brussels Sprouts Chile Flake, Lemon Zest	9
Shells & Cheese with Lump Crab Clark's Breadcrumbs, Fine Herbs	15
Grilled Tuscan Kale Chile Flake, Toasted Pine Nuts, Parmesan	9
Pan Roasted Cauliflower Golden Raisins, Salsa Verde, Toasted Hazelnuts	10
Stone Ground Grits with Butter & Parm	9
Shoestring Fries with Rosemary & Garlic	8
Crispy Marble Potatoes with Chimichurri	8

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