

===== OYSTERS =====

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

Sex on the Bay New Brunswick	Glacier Point Alaska
Malpeque Prince Edward Island	Flapjack Washington
Pickle Point Prince Edward Island	Ichiban Washington
Raspberry Point Prince Edward Island	Shigoku Washington
Savage Blonde Prince Edward Island	Skookum Washington
Pemaquid Maine	Kaipara Harbor New Zealand

===== COLD BAR =====

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, Herb Salad, 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

===== SOUPS & SALADS =====

New England Clam Chowder Chive, Chervil, Bacon, Oyster Crackers	10
Bay Scallop Pozole Verde Cabbage Slaw, Radish, Chile Paste	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

===== SPECIALTIES =====

Chargrilled Louisiana Gulf Oysters Creole Butter, Parmesan, Oven Roasted Sourdough	19
Grilled Shrimp Toast Pea Tendrils, Shaved Celery, Harissa Aioli	16
Crab Cake* Mache & Frisee Salad, Pickled Shallots, Hollandaise	28
Mussels and 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
Grilled Chicken Paillard Lemon & Oregano Butter, Two Roots Peashoots & Sprouts	23
Grilled Prime Strip Steak* Potato Puree, Lump Crab Salsa Verde	38

===== 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 Seared Scallops	36
Grilled Redfish on the Halfshell	36
Whole Grilled Branzino	42
Pan Roasted Halibut	39
Pan Roasted Salmon	39

===== A LA CARTE =====

Grilled Brussels Sprouts Chile Flake, Lemon Zest	9
Shells & Cheese with Lump Crab Clark's Breadcrumbs, Fine Herbs	15
Grilled Tuscan Kale 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.