

===== OYSTERS =====

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

Chico Bay Washington	Glacier Bay New Brunswick
Flapjack Point Washington	Village Bay New Brunswick
Hammersly Washington	Moondancer Maine
Ichiban Washington	Island Creek Massachusetts
Skookum Washington	Wellfleet Massachusetts
Totten Inlet Washington	Wianno Massachusetts

===== 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, Cilantro	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* Chopped Egg, Capers, Dill, Creme Fraiche, 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 cup/14 bowl
Spicy Texas Chili sour cream, green onion, cheddar, corn bread croutons	10 cup/16 bowl
Bibb Lettuce Salad Sherry-Tarragon Vinaigrette, 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

\* 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 Drawn Butter, Bibb Lettuce, Brioche Roll	38
Toasted Sourdough BLT Sunflower Sprouts, Avocado & Espelette Pepper Aioli	15
Tuna Salad Sandwich Green Olive & Parsley Vinaigrette, Aioli, Sourdough	14
Pan Roasted Black Angus Hamburger* Sauce Gribiche, Gruyere, House Baked Bun	16

===== SPECIALTIES =====

Chargrilled Louisiana Gulf Oysters Creole Butter, Parmesan, Oven Roasted Sourdough	19
Grilled Shrimp Toast Pea Tendrils, Shaved Celery, Harissa Aioli	14
Grilled Cheese Egg in the Hole* Gruyere, Farm Egg, Sofrito	12
Kale & Goat Cheese Omelette Crispy Marble Potatoes, Hollandaise	18
Crab Cake* Watercress & Frisee Salad, Pickled Shallots, Hollandaise	28
Mussels and Clams in White Wine & Herbs Grilled Sourdough	24
Linguine & Clams Herbs, Jalapeno, Butter & White Wine	28
Crispy Red Snapper Stone Ground Grits, Sofrito, Lemon Zest	38
Clark's Cioppino Roasted Garlic Toast	45

===== 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*

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

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

Scrambled Farm Eggs with Olive Oil & Chives*	8
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
Roasted Cauliflower Golden Raisins, Salsa Verde, Toasted Hazelnuts	10
Stone Ground Grits with Butter & Parm	9
Shoestring Fries with Rosemary & Garlic	8