

===== OYSTERS =====

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

Sex on the Bay Flapjack
New Brunswick Washington

Malpeque Hood Canal
Prince Edward Island Washington

Pickle Point Ichiban
Prince Edward Island Washington

Raspberry Point Shigoku
Prince Edward Island Washington

Savage Blonde Skookum
Prince Edward Island Washington

Pemaquid Wildcat Cove
Maine Washington

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

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 20
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

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

New England Clam Chowder 10 cup/14 bowl
Chive, Chervil, Bacon, Oyster Crackers

Bay Scallop Pozole Verde 10 cup/14 bowl
Cabbage Slaw, Radish, Chile Paste

Bibb Lettuce Salad 10
Sherry-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.

===== S A N D W I C H E S =====

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

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

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 24
Grilled Sourdough

Linguine & Clams 28
Herbs, Jalapeno, Butter & White Wine

Crispy Red Snapper 38
Stone Ground Grits, Sofrito, Lemon Zest

Clark's Cioppino 45
Roasted Garlic Toast

===== 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

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

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

Scrambled Farm Eggs with Olive Oil & Chives* 8
Grilled Brussels Sprouts 9
Chile Flake, Lemon Zest
Shells & Cheese with Lump Crab 15
Clark's Breadcrumbs, Fine Herbs
Grilled Tuscan Kale 9
Toasted Pine Nuts, Parmesan
Roasted Cauliflower 10
Golden Raisins, Salsa Verde, Toasted Hazelnuts
Stone Ground Grits with Butter & Parm 9
Shoestring Fries with Rosemary & Garlic 8