



===== B E V E R A G E S =====

Stumptown Coffee	4	Acqua Panna	5
Espresso	4	San Pellegrino	5
Cappuccino	5	Topo Chico	4
Latte	5	Mexican Coke	4
Two Leaves Hot Tea	5	Diet Coke	4
Two Leaves Iced Tea	3	Blueberry Lemonade	3

===== D E S S E R T =====

Banana Bread Pudding	12
<i>Hard Sauce, Rum Raisin Ice Cream</i>	
Salted Butterscotch Pot de Crème	12
<i>Macadamia Lace Cookies, Whipped Cream</i>	
Chocolate Mousse	12
<i>Oreo Crumble, Luxardo Cherries, Candied Pecans</i>	
Basque Cake	14
<i>Vanilla Ice Cream, Marcona Almonds, Pear Caramel</i>	
Scoop of Ice Cream or Sorbet	6

===== D E S S E R T W I N E S =====

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

===== D E S S E R T C O C K T A I L S =====

Alpine Sour	13
<i>Underberg Bitter, Brandy, House-made Orgeat, Lemon</i>	
Stinger	14
<i>Pierre Ferrand 1840 Cognac, Tempus Fugit Crème de Menthe</i>	

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LUNCH



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HAPPY HOUR

Seven days a week, 3 to 6 pm  
\$12 Burgers  
\$8 Martinis  
50¢ off Oysters  
\$5 Oyster Shooters

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

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LAUNCHED 2018

===== OYSTERS =====

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

Malpeque Prince Edward Island	Kusshi British Colombia
Moondancer Maine	Hammersley Washington
Island Creek Massachusetts	Ichiban Washington
Wellfleet Massachusetts	Oishi Washington
Wianno Massachusetts	Totten Rock Washington
Madhouse Maryland	Kumamoto California

===== 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, Cilantro	23
Classic Steak Tartare* Farm Egg, Grilled Sourdough, 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, Crab, Mussels Escabeche	120

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

New England Clam Chowder Chive, Chervil, Bacon, Tobasco, Oyster Crackers	10 cup, 14 bowl
Spicy Texas Chili Sour Cream, Green Onion, Cheddar, Cornbread 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	14
* add Three Jumbo Cocktail Shrimp	9

===== 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	Pink Grouper	30
Halibut	36	Whole Branzino	42

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S A N D W I C H E S

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

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

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S P E C I A L T I E S

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

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A L A C A R T E

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

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

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