



===== 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
Steeping Room Hot Tea	5	Diet Coke	4
Iced Black 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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DINNER

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HAPPY HOUR

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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

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O Y S T E R S

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

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

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C O L D B A R

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Dressed Oyster Chef's Choice Oyster, Dressed with Honey Vinaigrette, Cucumber, Mint, Crispy Shallot, Serrano	5
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
Classic Steak Tartare* Farm Egg, Grilled Sourdough, 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, Crab, Mussels Escabeche	120

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

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New England Clam Chowder Chive, Chervil, Bacon, Tobasco, Oyster Crackers	10 cup, 16 bowl
Spicy Texas Chili Sour Cream, Green Onion, Cheddar, Cornbread Croutons	10 cup, 16 bowl
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	14
* add Three Jumbo Cocktail Shrimp	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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===== 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 Gulf Snapper Stone Ground Grits, Sofrito, Lemon Zest	38
Clark's Cioppino Roasted Garlic Toast	45
Linguine & Clams Herbs, Jalapeno, Butter, White Wine, Parmesan	28
Chicken Breast Paillard Harissa butter, Bibb Lettuce, Fennel, Parmesan	26
Grilled Beef Tenderloin Whipped Potatoes, Grilled Cipollini Onions, Brandied Peppercorn Sauce	42

==== 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

Whole Branzino	42
Halibut	34
Pan Seared Scallops	36
Pink Grouper	30

===== 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