

===== OYSTERS =====

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

Village Bay New Brunswick	Kusshi British Columbia
Island Creek Prince Edward Island	Bald Point Washington
Lucky Lime Prince Edward Island	Ichiban Washington
Savage Blonde Prince Edward Island	Shigoku Washington
Katama Bay Massachusetts	Wolf Beach Washington
Petit Moondancer Massachusetts	Kumamoto California

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

Dressed Oyster* Chef's Choice Oyster, Imperial Gold Reserve Caviar, Pickled Cucumber, Crème Fraiche	12ea
Shrimp or Crab Louie Iceberg Salad, Capers, Herbs, Thousand Island Dressing	25
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive and dreg	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

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

New England Clam Chowder Chive, Chervil, Bacon, Tobasco, Oyster Crackers	10 cup, 16 bowl
Bibb Lettuce Salad Shaved Red Onion, Sherry-Tarragon Vinaigrette	10
Clark's Wedge Salad Bacon Lardons, Hardboiled Farm Egg, Red Onion, Maytag Blue, Buttermilk Dressing * add Three Jumbo Cocktail Shrimp	14 9

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

Chargrilled Louisiana Gulf Oysters Creole Butter, Parmesan, Oven Roasted Sourdough	19
Grilled Spanish Octopus Green Olive, Fresno Chili, Bay Leaf Aioli, Torn Sourdough Croutons	18
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, Jalapeño, White Wine, Parmesan	28
Chicken Breast Paillard Harissa Butter, Arugula, Fennel, Parmesan	26
Grilled New York Strip Fennel & Tomato Chimichurri, Calabrian Chilesi	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*

King Salmon a la Plancha	34
Sable Fish	43
Pan-Seared Scallops	36
Whole Branzino	38

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

Grilled Spring Asparagus Chile Flake, Lemon Zest	9
Shells & Cheese with Lump Crab Clark's Breadcrumbs, Fines 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

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