

===== OYSTERS =====

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

St. Simone New Brunswick	Agate Pearl Washington
Village Bay New Brunswick	Bald Point Washington
Island Creek Prince Edward Island	Dabob Bay Washington
Petit Moondancer Massachusetts	Fanny Bay Washington
Rochambeau Virginia	Totten Creek Washington
	Kumamoto California

===== COLD BAR =====

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	
Classic Steak Tartare*	19
Farm Egg, Grilled Sourdough, Dijonnaise	
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, Crab, Mussels Escabeche	

===== SOUPS & SALADS =====

New England Clam Chowder	10 cup, 14 bowl
Chive, Chervil, Bacon, Tobasco, Oyster Crackers	
Bibb Lettuce Salad	10
Shaved Red Onion, Sherry-Tarragon Vinaigrette	
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

===== 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

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

===== SANDWICHES =====

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	

===== SPECIALTIES =====

Chargrilled Louisiana Gulf Oysters	19
Creole Butter, Parmesan, Oven Roasted Sourdough	
Grilled Spanish Octopus	18
Green Olive, Fresno Chili, Bay Leaf Aioli, Torn Sourdough Croutons	
Grilled Cheese Egg in the Hole*	12
Gruyere, Farm Egg, Sofrito	
Kale & Goat Cheese Omelette	18
Crispy Marble Potatoes, Hollandaise	
Crab Cake*	28
Watercress & Frisee, Pickled Shallots, Hollandaise	
Mussels and Clams in White Wine & Herbs	24
Grilled Sourdough	
Chicken Breast Paillard	26
Harissa Butter, Arugula, Fennel, Parmesan	
Linguine & Clams	28
Herbs, Jalapeño, Butter & White Wine	
Crispy Red Snapper	38
Stone Ground Grits, Sofrito, Lemon Zest	
Clark's Cioppino	45
Roasted Garlic Toast	

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

Farm Scrambled Eggs	8
Olive Oil & Chives	
Grilled Spring Asparagus	9
Chile Flake, Lemon Zest	
Shells & Cheese with Lump Crab	15
Clark's Breadcrumbs, Fines 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

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