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## OYSTERS

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*Served with Fresh Horseradish, Cocktail Sauce, Mignonette, Saltines, Lemon. \$4.50 per Oyster.\**

Eagle Rock Washington	Malpeque Prine Edward Island
Ichiban Washington	Moondancer Maine
Shigoku Washington	Washburn Maine
Wolf Beach Washington	Wianno Massachusetts
Osprey Prine Edward Island	

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## COLD BAR

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Shrimp or Crab Louie Iceberg Salad, Capers, Onion, Thousand Island Dressing	32
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	26
Gulf Red Snapper Ceviche* Golden Roe, Cucumber, Serrano, Cilantro	24
Bibb Lettuce Salad Shaved Red Onion, Sherry-Tarragon Vinaigrette	14
Clark's Wedge Salad Niman Ranch Bacon Lardons, Hardboiled Farm Egg, Red Onion, Point Reyes Blue, Buttermilk Dressing * add Three Jumbo Cocktail Shrimp	18 12
Classic Steak Tartare* Farm Egg, Grilled Sourdough, Dijonnaise	28
Smoked Gravlox Salmon Plate Chopped Egg, Capers, Dill, Creme Fraiche, Rye Toast	24
Jumbo Shrimp Cocktail Horseradish, Buttered Saltines	26
Plateau de Fruits de Mer* Oysters, Lobster, Prawns, Red Snapper Ceviche	160

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## SANDWICHES

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*Served with choice of Shoestring Fries or Slaw*

Lobster Roll Drawn Butter, Bibb Lettuce, Fines Herbs, Lemon Aioli	42
Clark's BLT Toasted Homemade Pullman, Applewood Smoked Bacon, Alfalfa Sprouts, Avocado, Espelette Pepper Aioli	18
Tuna Salad Sandwich Green Olive & Parsley Vinaigrette, Aioli, Sourdough	18
Pan Roasted Black Angus Hamburger* Sauce Gribiche, Gruyere, House Baked Bun	24

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## CAVIAR & ROE

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*Sustainable Caviars with Classic Accompaniments & Warm Cornmeal Blini\**

Clark's White Sturgeon, 30g, California	90
Siberian Sturgeon, 30g, Poland	130
Russian Osetra 30g, Israel	160
Imperial Golden Osetra 30g, China	170
Blue River Osetra, 50g, Israel	220

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## SPECIALTIES

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New England Clam Chowder Herbs, Bacon, Tabasco, Oyster Crackers	12 cup / 17 bowl
Little Annie's Chili Cornbread Croutons, Sour Cream, Cheddar	17 bowl
Chargrilled Louisiana Oysters Creole Butter, Parmesan, Oven Roasted Sourdough	23
Grilled Cheese Egg in the Hole* Gruyere, Farm Egg, Sofrito	15
Kale & Goat Cheese Omelette Crispy Marble Potatoes, Hollandaise	22
Gulf Shrimp Scampi Garlic Butter, Espellete, Lemon, Sourdough Toast	24
Grilled Spanish Octopus Green Olive, Fresno Chili, Bay Leaf Aioli, Croutons	24
Crab Cake* Endive & Arugula Salad, Pickled Shallots, Hollandaise	28
Mussels & Clams in White Wine & Herbs Grilled House Sourdough	36
Chicken Breast Paillard Harissa Butter, Watercress, Fennel, Parmesan	29
Linguine & Clams Herbs, Jalapeño, Butter & White Wine	34
Crispy Red Snapper Stone Ground Grits, Sofrito, Lemon Zest	42
Clark's Cioppino Roasted Garlic Toast, Basil, Oregano	51

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## CATCH OF THE DAY

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*Served with Endive & Arugula Salad, Grilled Lemon, and choice of: Roasted Garlic & Herb Butter, Smoked Paprika Vinaigrette, Red Chimichurri, Salsa Verde or Tartar Sauce*

Pan Roasted Atlantic Black Cod	46
Crispy Golden Tilefish a la Plancha	44
Grilled Rare Ahi Tuna	45
Baja Grouper a la Plancha	42
Grilled Whole Mediterranean Branzino	48

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## A LA CARTE

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Scrambled Farm Eggs with Olive Oil & Chives	9
Shells & Cheese with Lump Crab Clark's Breadcrumbs, Fine Herbs	16
Grilled Brussels Sprouts Honey Mustard, Crispy Shallots, Chili Flake	14
Grilled Tuscan Kale Toasted Pine Nuts, Parmesan	12
Roasted Cauliflower Golden Raisins, Fresno Chilies, Toasted Hazelnuts	11
Stone Ground Grits with Butter & Parm	9
Shoestring Fries with Rosemary & Garlic	9
Crispy Marbled Potatoes with Chimichurri	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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===== BEVERAGES =====

Stumptown Coffee	4	Acqua Panna	9
Espresso	5	San Pellegrino	9
Cappuccino	6	Topo Chico	6
Latte	6	Mexican Coke	5
Two Leaves Hot Tea	6	Diet Coke	5
Two Leaves Iced Tea	5	Blueberry Lemonade	6

===== DESSERT =====

Key Lime Tart	15
<i>Housemade Graham, Torched Meringue, Blueberry Compote</i>	
Clark's Profiteroles	15
<i>Mexican Chocolate Ice Cream, Dulce de Leche, Pistachio Crumble</i>	
Basque Cake	15
<i>Cream Cheese Ice Cream, Marcona Almonds, Brandied Cherries</i>	
Butterscotch Pot de Crème	15
<i>Macadamia Lace Cookies, Whipped Crème Fraiche</i>	
Scoop of Ice Cream or Sorbet	9

===== DESSERT WINES =====

Niepoort LBV 2016 Port, Oporto, POR	13
Chambers Rosewood Muscat, Rutherglen, AUS	14
Rare Wine Co. Malmsey, Madeira, POR	16
Albala Don Pedro Ximenez 1990, SPA	24

===== LUNCH =====



===== LAUNCHED 2018 =====

Happy Hour  
Seven days a week, 3 to 5pm

\$12 Burgers  
Half Priced Martinis  
50¢ off Oysters  
\$5 Oyster Shooters

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