
B E V E R A G E S

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

D E S S E R T

Key Lime Tart	15
<i>Housemade Graham, Torched Meringue, Blueberry Compote</i>	
Blood Orange Panna Cotta	15
<i>Blood Orange Chip, Orange Blossom Water</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

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

Niepoort LBV 2016 Port, Oporto, POR	13
Chambers Rosewood Muscat, Rutherglen, AUS	14
Broadbent 10 yr. Malmsey, Madeira, POR	16
Albala Don Pedro Ximenez 1999, SPA	25
Marcel Deiss 'Vendage Tardive' Pinot Gris 2015, FRA	2

LUNCH



HAPPY HOUR

Happy Hour
Monday - Friday 3 to 5pm

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

LAUNCHED 2018

OYSTERS

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

Halibut Cove Alaska	Glacier Bay New Brunswick
Kusshi British Columbia	Black Point Prince Edward Island
Flapjack Washington	Mere Point Maine
Hammersley Washington	Wellfleet Massachusetts
Wildcat Cove Washington	Wianno Massachusetts

COLD BAR

Shrimp or Crab Louie Iceberg Salad, Capers, Onion, Thousand Island Dressing	32
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	26
Smoked Gravlox Salmon Plate Chopped Egg, Capers, Dill, Creme Fraiche, Rye Toast	24
Bibb Lettuce Salad Shaved Red Onion, Sherry-Tarragon Vinaigrette	14
Roasted Golden Beets Blood Orange, Cotija, Fennel, Almonds, Sherry Vinaigrette	16
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
Jumbo Shrimp Cocktail Horseradish, Buttered Saltines	26
Plateau de Fruits de Mer* Oysters, Lobster, Prawns, Mussels, Red Snapper Ceviche	160

SANDWICHES

Served with choice of Shoestring Fries or Slaw

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

CAVIAR & ROE

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

Clark's White Sturgeon, 30g, California	90
Russian Osetra, 30g, Israel	160
Imperial Golden Osetra, 30g, China	170
Black River Osetra, 50g, Uruguay	280
Petrossian Royal Siberian, 125g, Russia	400

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

Grilled Spanish Octopus	24
Green Olive, Fresno Chili, Bay Leaf Aioli, Croutons	
New England Clam Chowder	12 cup / 17 bowl
Herbs, Bacon, Tabasco, Oyster Crackers	
Grilled Cheese Egg in the Hole*	15
Gruyere, Farm Egg, Sofrito	
Kale & Goat Cheese Omelette	22
Crispy Marble Potatoes, Hollandaise	
Lobster Roll	42
Drawn Butter, Bibb Lettuce, Fines Herbs, Lemon Aioli	
Crab Cake*	28
Frisee & Watercress Salad, Pickled Shallots, Hollandaise	
Rare Ahi Tuna Nicoise	43
Tomato Serrano Vinaigrette, Haricot Verts, Soft Egg, Olives, Fingerling Potatoes	
Mussels in White Wine & Herbs	36
Grilled House Sourdough	
Chicken Breast Paillard	29
Harissa Butter, Watercress, Fennel, Parmesan	
Linguine & Shrimp	34
Herbs, Jalapeño, Butter & White Wine	
Crispy Red Snapper	42
Stone Ground Grits, Sofrito, Lemon Zest	
Clark's Cioppino	51
Roasted Garlic Toast, Basil, Oregano	

===== 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 Salsa Verde

Pan Roasted Chilean Seabass	47
Pan Roasted Pacific Barramundi	46
Pan Seared Maine Scallops	47
Grilled Whole Mediterranean Branzino	48
Pan Roasted Spotted West Coast Grouper	45

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

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

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