

===== 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>	
Butterscotch Pot de Crème	15
<i>Macadamia Lace Cookies, Whipped Crème Fraiche</i>	
Basque Cake	15
<i>Cream Cheese Ice Cream, Marcona Almonds, Brandied Cherries</i>	
Chocolate Mousse Parfait	15
<i>Oreo Cookie Crumble, 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
Broadbent 10 yr. Malmsey, Madeira, POR	16
Albala Don Pedro Ximenez 1999, SPA	25
Marcel Deiss 'Vendage Tardive' Pinot Gris 2015, FRA	25

===== DINNER =====



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

Happy Hour  
Monday - Friday 3pm to 5pm

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

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## OYSTERS

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

Kusshi British Columbia	Beausoleil New Brunswick
Arcadia Point Washington	Malpeque Prince Edward Island
Calm Cove Washington	Savage Blonde Prince Edward Island
Pickering Passage Washington	Wianno Massachusetts

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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
Classic Steak Tartare* Farm Egg, Grilled Sourdough, Dijonnaise	28
Jumbo Shrimp Cocktail Horseradish, Buttered Saltines	26
Plateau de Fruits de Mer* Oysters, Lobster, Prawns, Crab, Mussels	160

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## SOUPS & SALADS

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New England Clam Chowder Herbs, Bacon, Tabasco, Oyster Crackers	12 cup / 17 bowl
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

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## CAVIAR & ROE

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

Clark's Classic White, California	90
Siberian Sturgeon, 30g, Poland	130
Kaluga Hybrid, 30g, China	150
Russian Osetra 30g, Israel	170
Imperial Golden Osetra 30g, Israel	185

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## SPECIALTIES

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Lobster Roll Drawn Butter, Bibb Lettuce, Fines Herbs, Lemon Aioli	42
Grilled Spanish Octopus Green Olive, Fresno Chili, Bay Leaf Aioli, Croutons	24
Pan Roasted Black Angus Hamburger* Sauce Gribiche, Gruyere, House Baked Bun	24
Crab Cake* Frisee & Watercress Salad, Pickled Shallots, Hollandaise	28
Mussels & Clams with White Wine & Herbs Grilled House Sourdough	36
Chicken Breast Paillard Harissa Butter, Arugula, 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 & Watercress Salad, Grilled Lemon, and choice of: Roasted Garlic & Herb Butter, Smoked Paprika Vinaigrette, Red Chimichurri or Salsa Verde*

Grilled Whole Mediterranean Branzino	49
Pan Seared Alaskan Halibut	48
Rare Hawaiian Ahi Tuna a la Plancha	45
Pan Seared New Bedford Sea Scallops	46
Buttered Blue Crab Stuffed Idaho Trout	47

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## A LA CARTE

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Shells & Cheese with Lump Crab Clark's Breadcrumbs, Fines Herbes	16
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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