

===== 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	2

===== LUNCH =====



===== HAPPY HOUR =====

Happy Hour
Monday - Friday 3 to 5pm

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

===== OYSTERS =====

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

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

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

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
Jumbo Shrimp Cocktail Horseradish, Buttered Saltines	26
Plateau de Fruits de Mer* Oysters, Lobster, Prawns, Mussels, Red Snapper Ceviche	160

===== S A N D W I C H E S =====

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

===== C A V I A R & R O E =====

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

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

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

Lobster Roll Drawn Butter, Bibb Lettuce, Fines Herbs, Lemon Aioli	42
Grilled Spanish Octopus Green Olive, Fresno Chili, Bay Leaf Aioli, Croutons	24
New England Clam Chowder Herbs, Bacon, Tabasco, Oyster Crackers	12 cup / 17 bowl
Grilled Cheese Egg in the Hole* Gruyere, Farm Egg, Sofrito	15
Kale & Goat Cheese Omelette Crispy Marble Potatoes, Hollandaise	22
Crab Cake* Frisee & Watercress Salad, Pickled Shallots, Hollandaise	28
Mussels & Clams 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

===== C A T C H O F T H E D A Y =====

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

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

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