

===== 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
*Housemade Graham, Torched Meringue,
 Blueberry Compote*

Butterscotch Pot de Crème 15
Macadamia Lace Cookies, Whipped Crème Fraiche

Basque Cake 15
*Cream Cheese Ice Cream, Marcona Almonds,
 Brandied Cherries*

Scoop of Ice Cream or Sorbet 9

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

Niepoort LBV 2016 Port, Oporto, POR	15
Chambers Rosewood Muscat, Rutherglen, AUS	15
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

===== OYSTERS =====

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

Bald Point Washington	Glacier Bay New Brunswick
Flapjack Washington	Sex on the Bay New Brunswick
Forest Creek Washington	Village Bay New Brunswick
Oishi Washington	Island Creek Massachusetts
Shigoku Washington	Maroon Bells Virginia

===== 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, 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

===== S O U P S & S A L A D S =====

New England Clam Chowder Herbs, Bacon, Tabasco, Oyster Crackers	12 cup / 17 bowl
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
Bibb Lettuce Salad Shaved Red Onion, Sherry-Tarragon Vinaigrette	14

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

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

Clark's Classic White, 30g Idaho	110
Siberian Sturgeon, 30g, Russia	130
Kaluga Hybrid, 30g, China	150
Russian Osetra, 30g, Israel	170
Golden Imperial, 30g, Asia	170
Petrossian, 125g, Armenia	370

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

Lobster Roll Drawn Butter, Bibb Lettuce, Fines Herbs	45
Little Annie's Chili Cornbread Croutons, Sour Cream, Cheddar	17
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* Watercress & Frisee Salad, Pickled Shallots, Hollandaise	28
Mussels & Clams with 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	48
Clark's Cioppino Roasted Garlic Toast, Basil, Oregano	51

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

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

Pan Roasted Pacific Halibut	52
Pan Seared New Bedford Scallops	49
Crispy Scottish Salmon a la Plancha	48
Whole Grilled Mediterranean Branzino	52
Pepper Crusted Rare Ahi Tuna	49

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

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

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