

===== B E V E R A G E S =====

Intelligentsia Coffee	4	Acqua Panna 1L	10
Espresso	5	San Pellegrino	7
Cappuccino	6	Mexican Coke	6
Latte	6	Diet Coke	5
Kilogram Hot Tea	6	Blueberry Lemonade	6
Kilogram Iced Tea	5	Richards Rainwater	7

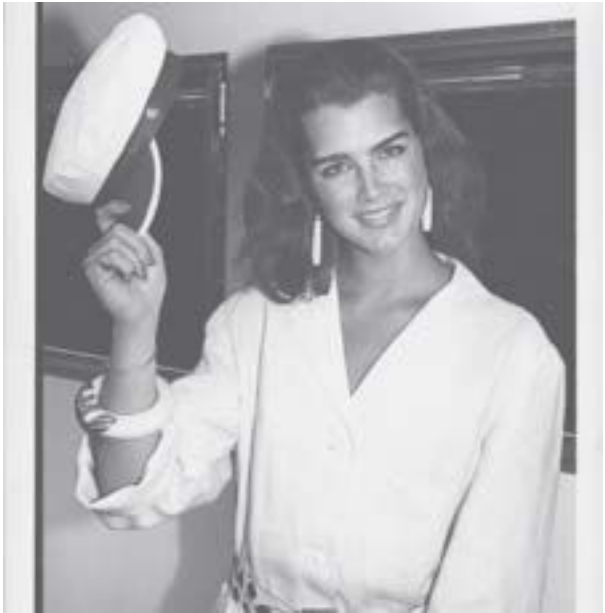
===== D E S S E R T =====

Key Lime Tart	15
<i>Housemade Graham, Torched Meringue, Blueberry Compote</i>	
Butterscotch Pot de Crème	15
<i>Salted Shortbread, Whipped Crème Fraiche</i>	
Basque Cake	15
<i>Cream Cheese Ice Cream, Marcona Almonds, Brandied Cherries</i>	
Dark Chocolate Mousse	15
<i>Chantilly Cream, Pistachio Crumble</i>	
Scoop of Ice Cream or Sorbet	9

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

Niepoort LBV Port Oporto, POR	15
Chambers Rosewood Muscat Rutherglen AUS	15
Broadbent 10 yr. Malmsey Madeira, POR	16
Royal Tokaji 5 Puttonoyos Tokaj, HUNG	25

===== D I N N E R =====



===== L A U N C H E D 2 0 1 8 =====

Happy Hour
Monday - Friday 3pm to 5pm

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

===== OYSTERS =====

<i>Served with Fresh Horseradish, Cocktail Sauce, Mignonette, Saltines, Lemon. \$4.50 per Oyster.*</i>	
Chef Creek British Columbia	Chebooktook New Brunswick
Kusshi British Columbia	Glacier Bay New Brunswick
Arcadia Washington	Village Bay New Brunswick
Forest Creek Washington	Dodge Cove Maine
Steamboat Washington	Glidden Point Maine

===== COLD BAR =====

Shrimp or Crab Louie	32
Iceberg Salad, Capers, Onion, Thousand Island Dressing	
Crudo Plate*	27
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	
Gulf Red Snapper Ceviche*	25
Golden Roe, Serrano, Cilantro	
Jumbo Shrimp Cocktail	26
Horseradish, Buttered Saltines	
Classic Steak Tartare*	28
Farm Egg, Grilled Sourdough, Dijonnaise	
Petit Fruits de Mer*	98
Oysters, Lobster, Prawns	
Plateau de Fruits de Mer*	165
Oysters, Lobster, Prawns, Crab, Mussels	

===== SOUPS & SALADS =====

New England Clam Chowder	13 cup / 17 bowl
Herbs, Cracked Pepper, Bacon, Tabasco, Oyster Crackers	
Clark's Wedge Salad	21
Niman Ranch Bacon Lardons, Hardboiled Farm Egg, Red Onion, Point Reyes Bluecheese, Buttermilk Dressing	
* add Three Jumbo Cocktail Shrimp	12
Bibb Lettuce Salad	15
Shaved Red Onion, Sherry-Tarragon Vinaigrette	

===== CAVIAR & ROE =====

<i>Sustainable Caviars with Classic Accompaniments & Warm Cornmeal Blini*</i>	
Clark's Classic White, 30g, California	110
Siberian Sturgeon, 30g, Poland	140
Russian Osetra, 30g, Asia	160
Golden Osetra, 30g, Asia	180
Black River Imperial, 50g, Uruguay	300

===== SPECIALTIES =====

Lobster Roll	45
Drawn Butter, Bibb Lettuce, Fines Herbs	
Grilled Spanish Octopus	25
Green Olive, Fresno Chili, Bay Leaf Aioli, Croutons	
Pan Roasted Black Angus Hamburger*	26
Sauce Gribiche, Gruyere, House Baked Bun	
Crab Cake*	28
Watercress & Frisee Salad, Pickled Shallots, Hollandaise	
Chargrilled Louisiana Oysters	23
Creole Butter, Parmesan, Oven Roasted Sourdough	
Mussels & Clams, White Wine & Herbs	37
Grilled Sourdough, Chili Flake, Butter	
Chicken Breast Paillard	31
Harissa Butter, Arugula, Fennel, Celery, Parmesan	
Linguine & Clams	36
Herbs, Jalapeño, Cream & White Wine	
Crispy Red Snapper	48
Stone Ground Grits, Sofrito, Lemon Zest	
Clark's Cioppino	53
Roasted Garlic Toast, Basil, Oregano	

===== CATCH OF THE DAY =====

<i>Served with Endive & Watercress Salad, Grilled Lemon, and choice of: Roasted Garlic & Herb Butter, Smoked Paprika Vinaigrette, Red Chimichurri or Salsa Verde</i>	
Pan Seared New Bedford Scallops	50
Pan Roasted Baja Flounder	49
Crispy Idaho Trout with Blue Crab	48
Grilled Florida Mahi Mahi	47
Whole Grilled Mediterranean Branzino	52

===== A LA CARTE =====

Shells & Cheese with Crab	17
Clark's Breadcrumbs, Fines Herbes	
Grilled Asparagus	13
Hard Boiled Egg, Lemon, White Anchovy	
Grilled Tuscan Kale	13
Toasted Pine Nuts, Parmesan	
Stone Ground Grits with Butter & Parm	10
Shoestring Fries with Rosemary & Garlic	10
Crispy Marbled Potatoes with Chimichurri	11
Roasted Cauliflower	12
Golden Raisins, Fresno Chilies, Toasted Hazelnuts	

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