

≡ A F T E R N O O N S N A C K S ≡

*Daily Selection of East Coast Oysters,\* Served on the Half Shell with Fresh Horseradish Cocktail Sauce, Mignonette & Saltines. \$4 Each.*

Bibb Lettuce Salad	14
Shaved Red Onion, Sherry-Tarragon Vinaigrette	
Clark's Wedge Salad	17
Niman Lardons, Hardboiled Farm Egg, Red Onion, Point Reyes Blue Cheese, Herbs, Buttermilk Dressing	
Honey Roasted Golden Beets	16
Blue Cheese, Pear, Radicchio, Walnuts	
Gulf Red Snapper Ceviche*	24
Golden Roe, Cucumber, Serrano, Cilantro	
Jumbo Shrimp Cocktail	24
Horseradish, Seasoned Saltines	
Plateau de Fruits de Mer*	160
Oysters, Lobster, Clams, Prawns, Crab, Mussels	
Crudo Plate*	24
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	
Classic Steak Tartare*	25
Farm Egg, Herb Salad, Oak Grilled Toast	
New England Clam Chowder	14
Herbs, Bacon, Tabasco, Oyster Crackers	
Pan Roasted Black Angus Hamburger*	24
Sauce Gribiche, Gruyere, with Clark's Fries or Slaw	
Lobster Roll	38
Drawn Butter, Bibb Lettuce, Fines Herbs, Lemon Aioli, with Clark's Fries or Slaw	
Shells & Cheese with Lump Crab	17

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



≡ H A P P Y H O U R ≡

Happy Hour  
Five days a week, 3 to 5pm

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

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