Serving Ladies & Gentlemen Since 1884



RAW BAR —

LOBSTER ROLL

35

General Manager, David Rodriguez Culinary Director, Taylor Weldon

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55

115

 EAST COAST OYSTERS
 22 / 39

 1/2 DOZEN | DOZEN
 1/2 DZ / DZ

 JERSEY LITTLENECKS
 15 / 25

 1/2 DOZEN | DOZEN
 1/2 DZ / DZ

CHERRYSTONE CLAMS 1/2 Dozen | Dozen

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1/2 Dz / Dz **15 / 25** 1/2 Dz / Dz

CLASSIC MAINE STYLE (MAYO, LEMON, CHIVE) CONNECTICUT STYLE (MELTED BUTTER) **THE SAMPLER** 6 LITTLENECKS, 6 CHERRYSTONES, 6 OYSTERS, 4 JUMBO SHRIMP

THE DELUXE 1/2 MAINE LOBSTER, 12 OYSTERS, 6 LITTLENECKS, 6 CHERRYSTONES, 6 JUMBO SHRIMP

– STARTERS ––––

WARM BREAD & BUTTER 3.50

CREAMY TOMATO SOUP FARMSTEAD CHEDDAR TOAST 12.75

HAND-CUT TUNA TARTARE Mango, Ginger, Jalapeño, Pickled Cucumber 16.85

JUMBO GULF SHRIMP COCKTAIL CLASSIC COCKTAIL SAUCE 22

AUTHENTIC BUFFALO WINGS FRANK'S RED HOT, BLEU CHEESE, CELERY STICKS 17.50

CHEESESTEAK EGG ROLLS PICKLED PEPPER DIPPING SAUCE 17.75

'LITTLE GEM' CAESAR SALAD KITCHEN CROUTONS, SHAVED PARMESAN 15.25

WARM ZUCCHINI CHIPS TZATZIKI, CRISPY FETA CHEESE 17.50

'ROCKET' PEAR SALAD ARUGULA, PEAR, BLUE CHEESE, CANDIED PECANS, HONEY LIMONETTE **16**.50



CURLY KALE SLAW Parmesan Vinaigrette, Jalapeño 9

MAIN COURSES -

CEDAR PLANK FAROE ISLAND SALMON SWEET & SMOKY GLAZE, CURLY KALE SLAW 31.55

> PROPER FISH & CHIPS CRAFT BEER BATTER, TARTAR SAUCE 24.35

SWEET SOY MARINATED RIBEYE LOADED BAKED POTATO, PINEAPPLE COMPOUND BUTTER 42

COUNTRY CHICKEN POT PIE BUTTERMILK CHEDDAR CRUST 24.75

EGGPLANT RIGATONI SAN MARZANO TOMATOES, BASIL, PARMIGIANO REGGIANO 24.35

NEWPORT STEAK FRITES [1202] SEA SALT FRIES, MAITRE D' BUTTER 36.25

SWEET & SMOKY BABY BACK RIBS DANISH RIBS, CREAMY SLAW, FRENCH FRIES 34.75

> SANDWICHES -SEA SALT FRIES

CRISPY COD SANDWICH PICKLED SESAME SLAW, SWEET & SPICY REMOULADE, BUTTER GRIDDLED SESAME BUN

20.15

CENTER-CUT FILET MIGNON SANDWICH BLUE CHEESE, PICKLED RED ONION,

> KALE SLAW **26**.35

– SALADS ——

SALMON THIRD AVE CHOPPED SALAD RADICCHIO, CUCUMBER, CELERY, FENNEL, GREEN BEANS, BELL PEPPERS, CHICKPEAS, KALAMATA OLIVES 29

MAINE LOBSTER COBB

MAINE LOBSTER TAIL & CLAWS, BIBB LETTUCE, TOMATO, SCALLION, BACON LARDONS, BLEU CHEESE CRUMBLES, AVOCADO, SOFT-BOILED EGG **37**

GRILLED CHICKEN CAESAR SALAD SLICED CHICKEN BREAST, LITTLE GEM ROMAINE, PARMESAN, KITCHEN CROUTONS 23.50

CLARKE BURGERS -House-Cured Dill Pickles

SEA SALT FRIES

Since 1884, we have chosen our beef for quality & ground it fresh every day. We griddle our Hamburgers simply so the flavor remains uncompromised. Placed between two 'gloves', served with a slice of onion under the bun to scent the bread ever so slightly.

> THE CLARKE Tomato, Lettuce, Onion 19

THE CADILLAC DOUBLE SMOKED COUNTRY BACON, AMERICAN CHEESE, TOMATO, LETTUCE, ONION 23

> THE CURTIS Horseradish Cheddar Cheese, Griddled Tomato, Chipotle Mayo 21

BRUSSELS SPROUTS

SMOKED BACON & BALSAMIC ONION JAM

9

FULLY LOADED BAKED POTATO

CHEDDAR, SOUR CREAM, BACON, SCALLIONS

9

BAKED MACARONI & CHEESE

SMOKED BACON & PEAS 12.50

CRUNCHY CHICKEN SANDWICH

JAPANESE PICKLES, SHREDDED LETTUCE, DIJON AIOLI, TOASTED PORTUGUESE ROLL **19**.40

ROAST TURKEY CLUB

Smoked Bacon, Tomato Jam, Asiago, Dill Mayonnaise, Romaine, Whole Grain Toast **21**.15

TRIO OF MINI BURGERS

BBQ BLEU, CADILLAC, CLARKE WITH CHEESE

22

[\$2] AMERICAN, VERMONT CHEDDAR, AGED GRUYERE, ASIAGO, BUTTERMILK BLEU, JAPANESE PICKLES, SAUTÉED ONIONS

[\$3] DOUBLE SMOKED BACON, BEARNAISE, AVOCADO, FRIED EGG, GLUTEN-FREE BUN



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness.