

==== OYSTERS ====

*Served with Fresh Horseradish, Cocktail Sauce,
Mignonette, Saltines, Lemon** 4.50 each

Kusshi British Columbia	Black Magic Prince Edward Island	
Capital Gem Washington	Pink Moon Prince Edward Island	
Hood Canal Washington	Montauk Pearl New York	
Ichiban Washington	Chincoteague Salts Virginia	
Sea Cups Baja	White Stone Virginia	
Dressed Oyster		6
<i>Cucumber-Honey Vinaigrette, Mint, Crispy Shallots</i>		

==== COLD BAR ====

Bibb & Watercress Salad		15
<i>Tarragon, Red Onion, Sherry Vinaigrette</i>		
Clark's Wedge Salad		21
<i>Bacon Lardons, Hard-boiled Egg, Red Onion, Point Reyes Blue, Buttermilk Ranch</i>		
*add Three Jumbo Cocktail Shrimp		12
Shrimp or Dungeness Crab Louie		28 / 34
<i>Iceberg, Capers, Herbs, Red Onion, Thousand Island</i>		
Chilled Castroville Artichoke		19
<i>Remoulade & Mustard Vinaigrette</i>		
Dungeness Crab Salad		27
<i>Celery, Laurel Aioli, Meyer Lemon, Toast Points</i>		
Bluefin Tuna Carpaccio*		28
<i>Olives, Capers, Garlic Aioli, Jalapeño, Sunflower Sprouts</i>		
Crudo Plate*		26
<i>Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive</i>		
Local Rockfish Ceviche*		25
<i>Golden Roe, Cucumber, Serrano, Cilantro</i>		
Jumbo Shrimp Cocktail		28
<i>Horseradish, Seasoned Saltines</i>		
Classic Steak Tartare*		29
<i>Farm Egg, Shoestring Fries, Dijonnaise</i>		
Plateau de Fruits de Mer*		105 / 175
<i>Petit / Grand</i>		

==== CAVIAR ====

Sustainable Caviars with Classic Accompaniments
& Warm Cornmeal Blini**

Black River Osetra Imperial, 30 g, Uruguay	155
Golden Kaluga, 30 g, Qiandoa Lake	150
Russian Osetra, 30 g, Isreal	150
Siberian Sturgeon, 30 g, Poland	135
Classic White Sturgeon, 30 g, California	98

* Consuming raw or under cooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food borne illness.

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

New England Clam Chowder Chervil, Bacon, Tabasco, Oyster Crackers	15
Oak Grilled Spanish Octopus Olives, Fresno Chiles, Bay Leaf Aioli, Torn Sourdough Croutons	26
Dungeness Crab & Oysters Rockefeller Tomales Bay Oysters, Ginger, Spinach, Chili Crunch	32
Crab Cake Watercress & Frisée Salad, Pickled Shallots, Hollandaise	34
Wood Grilled Shrimp Toast* Pea Tendrils, Shaved Celery, Harissa Aioli	27
Lobster Roll Lemon Aioli, Bibb Lettuce, Drawn Butter with Clark's Fries or Slaw	45
Pan Roasted Black Angus Hamburger* Sauce Gribiche & Gruyere with Clark's Fries or Slaw	26
Mussels & Clams in White Wine & Herbs Wood-Charred Sourdough	34
Linguine with Clams Heirloom Tomato Arrabbiata, Herb Oil, Basil	38
Chicken Breast Paillard Harissa Butter, Arugula, Fennel, Celery, Parmesan	34
Crispy Local Rockfish Stone Ground Grits, Sofrito, Lemon Zest	45
Clark's Cioppino Roasted Garlic Toast, Basil, Oregano	55
Oak Grilled Prime 10oz New York Strip Red Chimichurri, Charred Onion, Oregano	64
Oak Grilled Flannery 8oz Filet Hollandaise or Salsa Verde	78

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

*Served with Endive & Watercress Salad, Grilled Lemon,
and Choice of Salsa Verde, Red Chimichurri, Roasted
Garlic & Herb Butter or Smoked Paprika Vinaigrette*

Seared Barnegat Scallops	51
Pan Roasted California Halibut	48
Sautéed Massachusetts Skate Wing	46
Pan Roasted British Columbia Black Cod	49
Oak Grilled Whole Mediterranean Branzino	53

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

Shells & Cheese with Lump Crab Clark's Breadcrumbs, Fines Herbes	19
Grilled Tuscan Kale Toasted Pine Nuts, Parmesan, Chili Flakes	15
Grilled Broccolini Tonnato Sauce, Clark's Breadcrumbs	15
Roasted Cauliflower Hazelnuts, Golden Raisins, Fresno Chiles	15
Hand-Cut Clark's Fries with Rosemary	14
Crispy Marbled Potatoes with Chimichurri	14
Stone Ground Grits with Parmesan	12

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

Key Lime Tart Torched Meringue, Toasted Coconut	15
Profiteroles Vanilla Bean Ice Cream, Hazelnut Praline, Bourbon Dark Chocolate Sauce	15
Basque Cake Cherry Preserves, Cream Cheese Ice Cream, Marcona Almonds	15
Butterscotch Pot de Crème Oat Cookie Crumble, Whipped Creme Fraiche	15
Affogato Espresso over Brandied Ice Cream, Salted Chocolate Shortbread Cookie	13
Scoop of Ice Cream or Sorbet Shortbread Cookie	9

===== C O F F E E & T E A =====

Intelligentsia Coffee	5
Espresso	5
Cappuccino	6
Kilogram Hot Tea	8

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

Rare Wine Co. 'New York' Malmsey Special Reserve Madiera, PT NV	16
Huet < Le Mont > MOELLEUX Vouvray, Loire Valley, FR '12	16
Kopke Tawny Port Douro, PT 10 YEAR	14

===== B R A N D Y =====

<i>Cognac</i> —	
Dudognon 10 Year Reserve	18
Ragnaud-Sabourin Reserve	37
<i>Armagnac</i> —	
Chateau de Pellehaut 2000	47
Chateau de Pellehaut 1990	38
<i>Calvados</i> —	
Lemorton Domfrontais	17
Michel Huard Sherry Cask	35

