

===== OYSTERS =====

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

Brenner Washington	Le Petit Barachois Prince Edward Island	
Shigoku Washington	Pemaquid Maine	
Kumai Baja, California, Mexico	Norumbega Maine	
Sweetwater Tomales Bay, California	Crowe's Pasture Massachusetts	
Grassy Bar Morro Bay, California	Misty Point Virginia	
Montecito Oyster Santa Barbara Uni & Kaluga Caviar		20
Dressed Oyster Honey Vinaigrette, Mint, Cucumber, Crispy Shallot		6

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

Bibb & Watercress Salad Tarragon, Red Onion, Sherry Vinaigrette	14
Clark's Wedge Salad Bacon Lardons, Hard-boiled Egg, Red Onion, Point Reyes Blue, Buttermilk Ranch	19
*add Three Jumbo Cocktail Shrimp	12
Shrimp or Dungeness Crab Louie Iceberg, Capers, Herbs, Red Onion, Thousand Island	26 / 34
Bluefin Tuna Carpaccio* Olives, Capers, Garlic Aioli, Jalapeño, Pea Tendrils	26
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	25
Local Rockfish Ceviche* Golden Roe, Cucumber, Serrano, Cilantro, Finger Lime	25
Jumbo Shrimp Cocktail Horseradish, Seasoned Saltines	28
Classic Steak Tartare* Farm Egg, Shoestring Fries, Dijonnaise	29
Petits Fruits de Mer* Oysters, Lobster, Crab, Prawns	105
Plateau de Fruits de Mer* Oysters, Lobster, Ceviche, Prawns, Crab, Crudo	175
Santa Barbara Uni* Four Pieces Uni Over Ice with Meyer Lemon & Shiso	28

===== CAVIAR =====

Sustainable Caviars with Classic
Accompaniments & Warm Cornmeal Blini*

Golden Kaluga, 50g, Qiandao Lake	245
Black River Osetra Imperial, 30g, Uruguay	155
Russian Osetra, 30g, Israel	150
Siberian Sturgeon, 30g, Poland	135
Classic White Sturgeon, 30g, 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	15
Chervil, Bacon, Tabasco, Oyster Crackers	
Honey Roasted Golden Beets	18
Local Citrus, Frisée, Mt Tam Cheese, Marcona Almonds	
Oak Grilled Spanish Octopus	25
Olives, Fresno Chiles, Bay Leaf Aioli, Torn Sourdough Croutons	
Oysters Rockefeller with Santa Barbara Uni*	34
Fanny Bay Oysters, Spinach, Lemon Zest	
Crab Cake	32
Watercress & Frisee Salad, Pickled Shallots, Hollandaise	
Wood Grilled Shrimp Toast	25
Sunflower Sprouts, Shaved Celery, Harissa Aioli	
Lobster Roll	42
Lemon Mayo, Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw	
Tuna Salad Sandwich	23
Olive & Parsley Vinaigrette with Clark's Fries or Slaw	
Toasted Pullman BLT	23
Crispy Bacon, Tomato, Lettuce, Avocado, Sprouts, d'Espelette Aioli	
Pan Roasted Black Angus Hamburger*	26
Sauce Gribiche & Gruyere with Clark's Fries or Slaw	
Mussels & Clams in White Wine & Herbs	34
Wood-Charred Sourdough	
Linguine with Clams	38
White Wine, Castelvetro Olive, Basil, Meyer Lemon	
Chicken Breast Paillard	34
Harissa butter, Arugula, Fennel, Celery, Parmesan	
Crispy Local Rockfish	45
Stone Ground Grits, Sofrito, Lemon Zest	
Dungeness Crab Omelette	34
Goat Cheese, Crispy Marble Potatoes, Hollandaise	

===== 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

Pan Seared New Bedford Scallops	48
Pan Roasted Pacific Halibut	46
Black Pepper Crusted Ahi Tuna a la Plancha	47
Oak Grilled Baja Swordfish	46
Oak Grilled Whole Mediterranean Branzino	52

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

Scrambled Farm Eggs with Olive Oil & Chives	10
Grilled Cheese Egg in the Hole*	18
Gruyere, Farm Egg, Sofrito	
Shells & Cheese with Lump Crab	18
Clark's Breadcrumbs, Fines Herbes	
Grilled Tuscan Kale	14
Toasted Pine Nuts, Parmesan, Chile Flakes	
Grilled Asparagus	15
Boiled Egg, White Anchovy	
Roasted Cauliflower	15
Hazelnuts, Golden Raisins, Fresno Chiles	
Stone Ground Grits with Parmesan	10
Hand-Cut Clark's Fries with Rosemary	12
Crispy Marbled Potatoes with Chimichurri	12

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

Key Lime Tart	14
Graham Cracker Crust, Torched Meringue, Toasted Coconut	
Chocolate Banana Vacherin	15
Banana Ice Cream, Meringue, Walnuts, Chocolate Whiskey Fudge	
Basque Cake	15
Cherry Preserves, Cream Cheese Ice Cream, Marcona Almonds	
Butterscotch Pot de Crème	14
Pineapple, Apricot Jam, White Chocolate, Whipped Creme Fraiche	
Affogato	11
Espresso over Brandied Ice Cream, Salted Chocolate Shortbread Cookie	
Scoop of Ice Cream or Sorbet	6

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

Intelligentsia Coffee	5
Espresso	5
Cappuccino	6
Kilogram Hot Tea	8

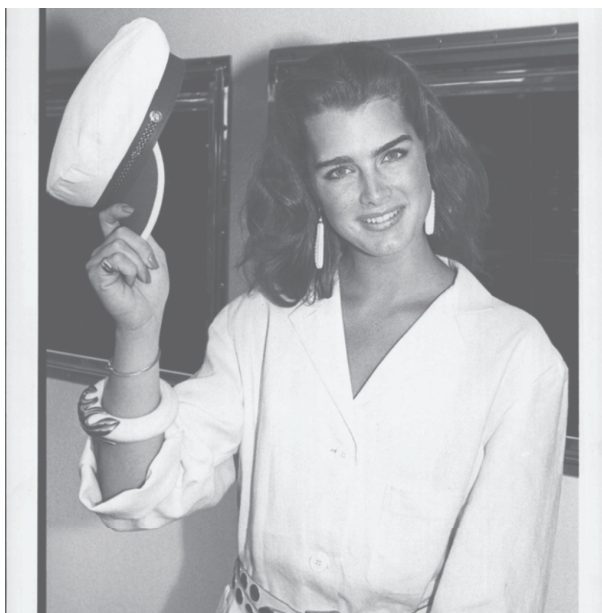
===== D E S S E R T W I N E S =====

Rare Wine Co. 'New York' Malmsey	16
Special Reserve Madiera, POR	
The Ojai Vineyard <Kick On Ranch> Riesling	16
Santa Barbara County, CA '21	
Kopke 'L.B.V.' Port Douro, PT '18	14

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

<i>Cognac</i> —	
Park VS Carte Blanche	15
Dudognon 10 Year Reserve	20
Ragnaud-Sabourin Grand Champagne 1er Cru	35
<i>Armagnac</i> —	
Chateau de Pellehaut 2005	28
<i>Calvados</i> —	
Domaine Lemorton Domfrontais	24
<i>Grappa</i> —	
Invitti + ARPEPE	18

===== LUNCH =====



===== HAPPY HOUR =====

Monday - Friday 3 - 5 pm
½ off Martinis & Burgers
Featured Wine - \$10 glass
\$5 Oyster Shooters
50¢ off Oysters

===== LAUNCHED 2024 =====