

OYSTERS

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

Oishi Sweet Red Gems
British Columbia Prince Edward Island

Chelsea Olympia Pleasant Cove
Washington Maine

Shigoku Norumbega
Washington Maine

Kumamoto Crowe's Pasture
Humboldt Bay, California Massachusetts

Grassy Bar Misty Point
Morro Bay, California Virginia

Montecito Oyster 20
Santa Barbara Uni & Kaluga Caviar

Dressed Oyster 6
Honey Vinaigrette, Mint, Cucumber, Crispy Shallot

COLD BAR

Bibb & Watercress Salad 14
Tarragon, Red Onion, Sherry Vinaigrette

Clark's Wedge Salad 19

Bacon Lardons, Hard-boiled Egg, Red Onion,
Point Reyes Blue, Buttermilk Ranch

*add Three Jumbo Cocktail Shrimp 12

Shrimp or Dungeness Crab Louie 26 / 34
Iceberg, Capers, Herbs, Red Onion, Thousand Island

Bluefin Tuna Carpaccio* 26
Olives, Capers, Garlic Aioli, Jalapeño, Sunflower Sprouts

Crudo Plate* 25
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive

Local Rockfish Ceviche* 25
Golden Roe, Cucumber, Serrano, Cilantro, Finger Lime

Jumbo Shrimp Cocktail 28
Horseradish, Seasoned Saltines

Classic Steak Tartare* 29
Farm Egg, Shoestring Fries, Dijonnaise

Petits Fruits de Mer* 105
Oysters, Lobster, Crab, Prawns

Plateau de Fruits de Mer* 175
Oysters, Lobster, Ceviche, Prawns, Crab, Crudo

Santa Barbara Uni* 28
Four Pieces Uni Over Ice with Meyer Lemon & Shiso

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 Chervil, Bacon, Tabasco, Oyster Crackers	15
Honey Roasted Golden Beets Local Citrus, Frisée, Mt Tam Cheese, Marcona Almonds	18
Oak Grilled Spanish Octopus Olives, Fresno Chiles, Bay Leaf Aioli, Torn Sourdough Croutons	25
Oysters Rockefeller with Santa Barbara Uni* Grassy Bar Oysters, Spinach, Lemon Zest	34
Crab Cake Watercress & Frisée Salad, Pickled Shallots, Hollandaise	32
Wood Grilled Shrimp Toast* Sunflower Sprouts, Shaved Celery, Harissa Aioli	25
Lobster Roll Lemon Mayo, Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw	42
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 White Wine, Castelvetro Olive, Basil, Meyer Lemon	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 Black Angus Filet Charred Kale, Caviar Beurre Blanc	62

===== 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 Oregon Ling Cod	45
Pan Roasted Pacific Halibut	46
Crispy Skin Glory Bay King Salmon	46
Oak Grilled Hamachi Collar	45
Oak Grilled Whole Mediterranean Branzino	52

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

Shells & Cheese with Lump Crab Clark's Breadcrumbs, Fines Herbes	18
Grilled Tuscan Kale Toasted Pine Nuts, Parmesan, Chile Flakes	15
Grilled Asparagus Boiled Egg, White Anchovy	15
Roasted Cauliflower Hazelnuts, Golden Raisins, Fresno Chiles	15
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

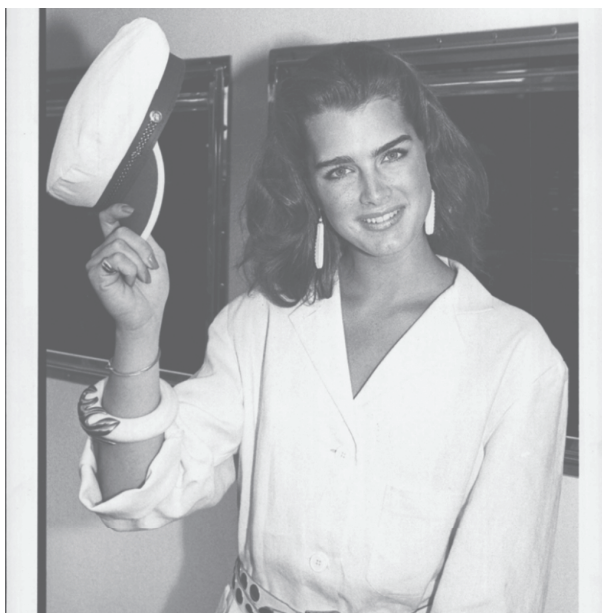
===== D E S S E R T W I N E S =====

Rare Wine Co. 'New York' Malmsey	16
Special Reserve Madiera, PT NV	
The Ojai Vineyard <Kick On Ranch> Riesling	16
Santa Barbara County, CA '24	
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	25
Ragnaud-Sabourin Grand Champagne 1er Cru	38
<i>Armagnac</i> —	
Chateau de Pellehaut 2005	30
<i>Calvados</i> —	
Domaine Lemorton Domfrontais	24
<i>Grappa</i> —	
Invitti + ARPEPE	25

===== DINNER =====



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

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

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