

===== O Y S T E R S =====

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

Shigoku	Malpeque
Washington	Prince Edward Island

Shio Tang	Beau Soleil
Washington	New Brunswick

Miyagi	Glacier Bay
California	New Brunswick

Blue Devil	Salt Bay
Baja	Nova Scotia

Sweet Petite	Misty Point
Massachusetts	Virginia

Dressed Oyster	6
Cucumber-Honey Vinaigrette, Mint, Crispy Shallots	

===== C O L D B A R =====

Bibb & Watercress Salad	15
Tarragon, Red Onion, Sherry Vinaigrette	

Clark's Wedge Salad	21
Bacon Lardons, Hard-boiled Egg, Red Onion, Point Reyes Blue, Buttermilk Ranch	
*add Three Jumbo Cocktail Shrimp	12

Shrimp or Dungeness Crab Louie	28 / 34
Iceberg, Capers, Herbs, Red Onion, Thousand Island	

Local Heirloom Tomato Salad	21
Cucumber, Lemon Whipped Ricotta, Rye Croutons	

Dungeness Crab Salad	27
Celery, Laurel Aioli, Meyer Lemon, Toast Points	

Bluefin Tuna Carpaccio*	28
Olives, Capers, Garlic Aioli, Jalapeño, Sunflower Sprouts	

Crudo Plate*	26
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	

Pacific 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	

Plateau de Fruits de Mer*	105 / 175
Petit / Grand	

===== C A V I A R =====

Sustainable Caviars with Classic
Accompaniments & Warm Cornmeal Blini*

Black River Osetra Imperial, 30 g, Uruguay	155
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Golden Kaluga, 30 g, Qiandoa Lake	150
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Russian Osetra, 30 g, Isreal	150
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Siberian Sturgeon, 30 g, Poland	135
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Classic White Sturgeon, 30 g, California	98
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* 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 & Frisee 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
Tuna Salad Sandwich Olive & Parsley Vinaigrette with Clark's Fries or Slaw	24
Toasted Pullman BLT Crispy Bacon, Tomato, Lettuce, Sunflower Sprouts, Avocado & d'Espelette Aioli	24
Pan Roasted Black Angus Hamburger* Sauce Gribiche & Gruyere with Clark's Fries or Slaw	26
Mussels & Clams in White Wine & Herbs Wood-Charred Sourdough	36
Linguine with Clams Heirloom Tomato Arrabbiata, Herb Oil, Parmesan	38
Chicken Breast Paillard Harissa Butter, Arugula, Fennel, Celery, Parmesan	34
Crispy Rockfish Stone Ground Grits, Sofrito, Lemon Zest	42
Dungeness Crab Omelette Creme Fraiche, Crispy Marble Potatoes, Hollandaise	34
Clark's Cioppino Roasted Garlic Toast, Basil, Oregano	55

===== 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 Maine Scallops	55
Mt. Lassen Trout a la Plancha	42
Pan Seared Pacific Ling Cod	42
Pan Seared Alaskan Halibut	48
Oak Grilled Whole Mediterranean Branzino	51

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

Scrambled Farm Eggs with Olive Oil & Chives	12
Grilled Cheese Egg in the Hole* Sourdough, Gruyere, Farm Egg, Sofrito	22
Shells & Cheese with Lump Crab Clark's Breadcrumbs, Fines Herbes	19
Grilled Tuscan Kale Toasted Pine Nuts, Parmesan, Chile Flakes	15
Grilled Broccolini Bagna Cauda Pesto, 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	15
Torched Meringue, Toasted Coconut	
Double Chocolate Pie	16
Salted Caramel Ice Cream, Chocolate Crèmeux, Fudge Brownie	
Basque Cake	15
Cherry Preserves, Cream Cheese Ice Cream, Marcona Almonds	
Butterscotch Pot de Crème	15
Oat Cookie Crumble, Whipped Creme Fraiche	
Affogato	13
Espresso over Brandied Ice Cream, Salted Chocolate Shortbread Cookie	
Scoop of Ice Cream or Sorbet	9

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

Intelligentsia Coffee	5
Espresso	5
Cappuccino	6
Kilogram Hot Tea	8

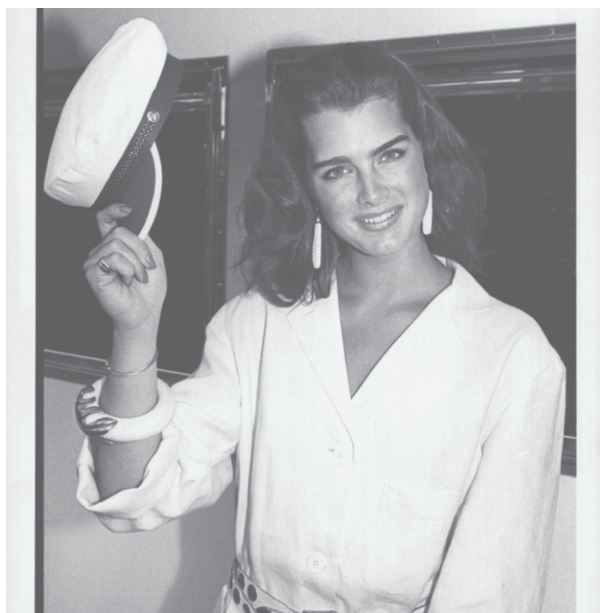
===== D E S S E R T W I N E S =====

Rare Wine Co. ‘New York’ Malmsey	16
Special Reserve Madiera, PT NV	
Huet < Huet < Clos du Bourg > MOELLEUX	16
Vouvray, Loire Valley, FR ‘12	
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

===== LUNCH =====



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

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

===== LAUNCHED 2025 =====