

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

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

Fat Bastard	Le Petit Barachois
Washington	Prince Edward Island

Little Skookum	Beau Soleil
Washington	New Brunswick

Shigoku	Salt Bay
Washington	New Brunswick

Kumamoto	Sea Kist
California	Rhode Island

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

*add Three Jumbo Cocktail Shrimp	12
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Shrimp or Dungeness Crab Louie	28 / 34
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Iceberg, Capers, Herbs, Red Onion, Thousand Island

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

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

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

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

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

Jumbo Shrimp Cocktail	28
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Horseradish, Seasoned Saltines

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

Plateau de Fruits de Mer*	105 / 175
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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 =====

Broccolini & Caramelized Onion Quiche	19
Gruyere, Watercress & Frisee Salad, Clark's Salsa Verde	
Grilled Cheese Egg in the Hole*	22
Watercress & Endive Salad, Sofrito	
Dungeness Crab Omelette	34
Creme Fraiche, Crispy Marble Potatoes, Hollandaise	
New England Clam Chowder	15
Herbs, Chervil, Bacon, Tabasco, Oyster Crackers	
Crab Cake	34
Mache & Frisee Salad, Pickled Shallots, Hollandaise	
Wood Grilled Shrimp Toast	27
Pea Tendrils, Shaved Celery, Harissa Aioli	
Linguine with Clams	38
Heirloom Tomato Arrabbiata, Herb Oil, Parmesan	
Lobster Roll	45
Lemon Aioli, Bibb Lettuce, Drawn Butter with Clark's Fries or Slaw	
Pan Roasted Black Angus Hamburger*	26
Sauce Gribiche & Gruyere with Clark's Fries or Slaw	
Toasted Pullman BLT	24
Niman Ranch Bacon, Tomato, Butter Lettuce, Sunflower Sprouts, Avocado & d'Espelette Aioli	
Clark's Cioppino	55
Roasted Garlic Toast, Basil, Oregano	

===== 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 Barnegat Scallops	55
Mt. Lassen Trout a la Plancha	46
Pan Roasted Alaskan Halibut	48
Oak Grilled Swordfish	42
Oak Grilled Whole Mediterranean Branzino	51

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

Summer Berry Crostata	7
Chocolate & Raspberry Financier	7
House Brioche French Toast	14
Blueberry Compote, Cream Cheese Chantilly	
Crispy Bacon	10
Scrambled Farm Eggs*	12
With Olive Oil & Chives	
Shells & Cheese with Lump Crab	19
Oak Grilled Tuscan Kale	15
Toasted Pine Nuts, Parmesan, Chile Flakes	
Roasted Cauliflower	15
Hazelnuts, Golden Raisins, Fresno Chiles	
Grilled Broccolini	15
Bagna Cauda Pesto, Clark's Breadcrumbs	
Stone Ground Grits with Parmesan	12
Crispy Marble Potatoes with Chimichurri	14
Clark's Fries with Garlic & Rosemary	14

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

Key Lime Tart Torché Meringue, Toasted Coconut	15
Chocolate Mud Pie Salted Caramel Ice Cream, Chocolate Crèmeux, Fudge Brownie	16
Basque Cake Cherry Preserves, Cream Cheese Ice Cream, Marcona Almonds	15
Butterscotch Pot de Crème Oat Cookie Crumble, Whipped Crème Fraîche	15
Affogato Espresso over Brandied Ice Cream, Salted Chocolate Shortbread Cookie	13
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

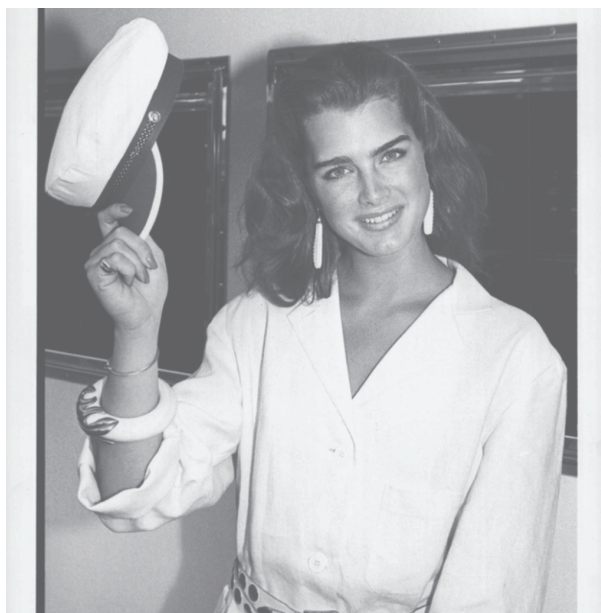
===== D E S S E R T W I N E S =====

Rare Wine Co. ‘New York’ Malmsey Special Reserve Madeira, PT NV	16
Huet < Clos du Bourg > MOELLEUX Vouvray, Loire Valley, FR ‘23	18
Kopke Tawny Port Douro, PT 10 YEAR	14

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

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

===== B R U N C H =====



===== H A P P Y H O U R =====

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

===== L A U N C H E D 2 0 2 5 =====