
OYSTERS

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

Kusshi British Columbia	Pink Moon Prince Edward Island
Baywater Sweets Washington	Queens Cup Prince Edward Island
Fat Bastard Washington	Gaia New Brunswick
Indigo Washington	Little Beaches Maine
Shio Tang Washington	Standish Shore Massachusetts

Dressed Oyster* 6
Cucumber & Honey Vinaigrette, Mint, Crispy Shallots

COLD BAR

Bibb & Watercress Salad Tarragon, Red Onion, Sherry Vinaigrette	15
Clark's Wedge Salad Bacon Lardons, Hard-boiled Egg, Red Onion, Point Reyes Blue, Buttermilk Ranch	21
*add Three Jumbo Cocktail Shrimp	12
Shrimp or Dungeness Crab Louie Iceberg, Capers, Herbs, Red Onion, Thousand Island	28 / 34
Local Heirloom Tomato Salad Cucumber, Lemon Whipped Ricotta, Rye Croutons	21
Dungeness Crab Salad Celery, Laurel Aioli, Meyer Lemon, Toast Points	27
Bluefin Tuna Carpaccio* Olives, Capers, Garlic Aioli, Jalapeño, Sunflower Sprouts	28
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	26
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
Plateau de Fruits de Mer* Petit / Grand	105 / 175

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 =====

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	
Mussels & Clams in White Wine & Herbs	36
Wood-Charred Sourdough	
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
Pan Seared Pacific Ling Cod	42
Pan Seared Alaskan Halibut	48
Oak Grilled Pacific Opah	43
Oak Grilled Whole Mediterranean Branzino	51

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

Summer Stone Fruit Crostata	7
Bacon Cheddar Scallion Scone	6
House Brioche French Toast	14
Berry 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	15
Torché 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 Crème Fraîche	
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 < Clos du Bourg > MOELLEUX	18
Vouvray, Loire Valley, FR ‘23	
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

