

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

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

Arcadia	Chebooktook
Washington	New Brunswick

Crescent Moons	East Cape
Washington	Prince Edward Island

Pickering Passage	Peter's Creek
Washington	Prince Edward Island

Shigoku	Little Beaches
Washington	Maine

Shio Tang	Haystack Point
Washington	Massachusetts

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	

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	

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, Israel	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 & Frisée 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
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 Local Rockfish Stone Ground Grits, Sofrito, Lemon Zest	44
Clark's Cioppino Roasted Garlic Toast, Basil, Oregano	55
Oak Grilled Prime New York Strip Red Chimichurri, Charred Onion, Oregano	64

=== 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 Hokkaido Scallops	50
Oak Grilled Pacific Barramundi	40
Pan Seared Pacific Lingcod	43
Pan Seared Local Halibut	48
Oak Grilled Whole Mediterranean Branzino	50

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

Shells & Cheese with Lump Crab Clark's Breadcrumbs, Fines Herbes	19
Grilled Tuscan Kale Toasted Pine Nuts, Parmesan, Chili 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	
Chocolate Bread Pudding	15
Bourbon Caramel, Spiced Pumpkin Ice Cream, Candied Pepitas	
Basque Cake	15
Cranberry Compote, Orange Creamsicle Ice Cream, Marcona Almonds	
Butterscotch Pot de Crème	15
Walnut Crumble, Apple Compote, Cream Cheese Chantilly	
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

