

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

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

Brenner Valley Pearl
Washington Prince Edward Island

Chelsea Gems Madeleine Point
Washington Maine

Highwater Island Creek
Humboldt Bay, California Massachusetts

Kumamoto West Passage
Baja Rhode Island

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

===== 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 / 36
Iceberg, Capers, Herbs, Red Onion, Thousand Island

Dungeness Crab Salad 28
Celery, Laurel Aioli, Meyer Lemon, Toast Points

Bluefin Tuna Carpaccio* 29
Olives, Capers, Garlic Aioli, Jalapeño, Pea Tendrils

Crudo Plate* 27
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive

Local Rockfish Ceviche* 26
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* 115
Oysters, Lobster, Crudo, Prawns

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

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

Sustainable Caviars with Classic
Accompaniments & Warm Cornmeal Blini*

Golden Kaluga, 30g, Qiandao Lake 165

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	16
Chervil, Bacon, Tabasco, Oyster Crackers	
Oak Grilled Spanish Octopus	25
Olives, Fresno Chiles, Bay Leaf Aioli, Sourdough Croutons	
Warm Beet & Brie Salad	23
Basil Pesto, Sherry Vinegar, Toasted Pistachio	
Wood Grilled Oysters	28
Melted Leeks, Spinach, Bacon Breadcrumbs	
Crab Cake	32
Watercress & Frisée Salad, Pickled Shallots, Hollandaise	
Wood Grilled Shrimp Toast*	27
Pea Shoots, Shaved Celery, Harissa Aioli	
Lobster Roll	45
Lemon Mayo, Bibb Lettuce with Clark's Fries or Slaw	
Pan Roasted Black Angus Hamburger*	28
Sauce Gribiche & Gruyere with Clark's Fries or Slaw	
Chicken Breast Paillard	34
Harissa Butter, Arugula, Fennel, Celery, Parmesan	
Mussels & Clams in White Wine & Herbs	36
Wood-Charred Sourdough	
Linguine with Clams	39
Herbs, Jalapeño, White Wine, Cream	
Crispy Local Rockfish	46
Stone Ground Grits, Sofrito, Lemon Zest	
Clark's Cioppino	58
Roasted Garlic Toast, Basil, Oregano	
Oak Grilled Prime New York Strip *	64
Hazelnut Romesco, Salsa Verde, Sunchokes	

===== 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 Hokkaido Scallops	55
Pan Seared Local Halibut	48
Crispy Skinned Mt. Lassen Trout	44
Butter Roasted Petrale Sole	46
Oak Grilled Whole Spanish Branzino	52

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

Shells & Cheese with Lump Crab	18
Clark's Breadcrumbs, Fines Herbes	
Grilled Tuscan Kale	15
Toasted Pine Nuts, Parmesan, Chile Flakes	
Local Baby Carrots	16
Creme Fraiche Green Goddess, Toasted Almonds	
Oak Grilled Broccolini	15
Lemon Parmesan Aioli, Chili Crunch	
Roasted Cauliflower	15
Hazelnuts, Golden Raisins, Fresno Chiles	
Stone Ground Grits with Parmesan	10
Hand-Cut Clark's Fries with Rosemary	14
Crispy Marbled Potatoes with Chimichurri	14

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

Key Lime Tart	16
Graham Cracker Crust, Torched Meringue, Toasted Coconut	
Chocolate Mousse Cake	16
Saffron Chantilly, Local Citrus, Dark Chocolate Crumble	
Basque Cake	16
Cherry Preserves, Cream Cheese Ice Cream, Marcona Almonds	
Butterscotch Pot de Crème	16
Macadamia Nut Lace Cookie, Creme Fraiche, Sea Salt	
Affogato	12
Espresso over Vanilla Bean Ice Cream, Salted Chocolate Shortbread Cookie	
Scoop of Housemade Ice Cream or Sorbet	8

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

Intelligentsia Coffee	5
Espresso	5
Cappuccino	6
Kilogram Hot Tea	8

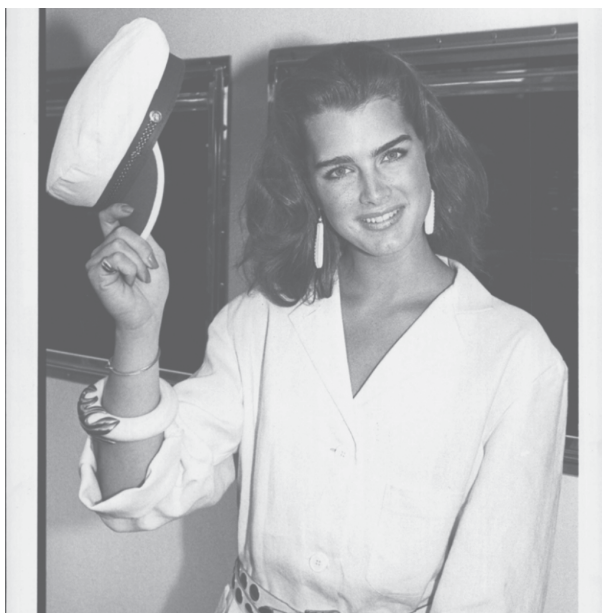
===== D E S S E R T W I N E S =====

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

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

<i>Cognac</i> —	
Park VS	17
Dudognon 10 Year Reserve	20
Ragnaud-Sabourin No. 20 Reserve Speciale	38
<i>Armagnac</i> —	
Chateau de Pellehaut Reserve 10 Year	20
<i>Calvados</i> —	
Michel Huard-Guillouet Hor d’Age	20
Manoir de Montreuil Selection	18

===== D I N N E R =====



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

Monday - Friday
3 - 5 pm

½ off Martinis & Burgers
\$5 Trumer Pils
\$5 Oyster Shooters
50¢ off Oysters

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