
OYSTERS

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

Royal Miyagi British Columbia	St. Simon New Brunswick
Pacific Gold Reserve Washington	Canadian Cocktail Prince Edward Island
Petite Patron Washington	Sarah's Shore Prince Edward Island
Pickering Passage Washington	Pemaquid Maine
Shio Tang Washington	Sunken Meadow Massachusetts

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

COLD BAR

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

Honey Brined Beet Salad 18
Arugula, Cranberry Champagne Vinaigrette, Pickled
Cranberry, Sheep Cheese Mousse, Candied Pepitas

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

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, Israel 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
Parmesan, Watercress & Frisée 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
Watercress & Frisée 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 Atlantic Flounder	48
Oak Grilled Hamachi Collar Salsa Verde Marinade	44
Pan Seared Blackened Mahi Mahi	44
Oak Grilled Whole Mediterranean Branzino	50

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

Housemade Brioche French Toast	14
Poached Pears, Cream Cheese Chantilly, Oat Crumble	
Cranberry & Orange Scone	5
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
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
Gianduja, Walnut, & Coconut Cookie	3

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

Intelligentsia Coffee	5
Espresso	5
Cappuccino	6
Kilogram Hot Tea	8

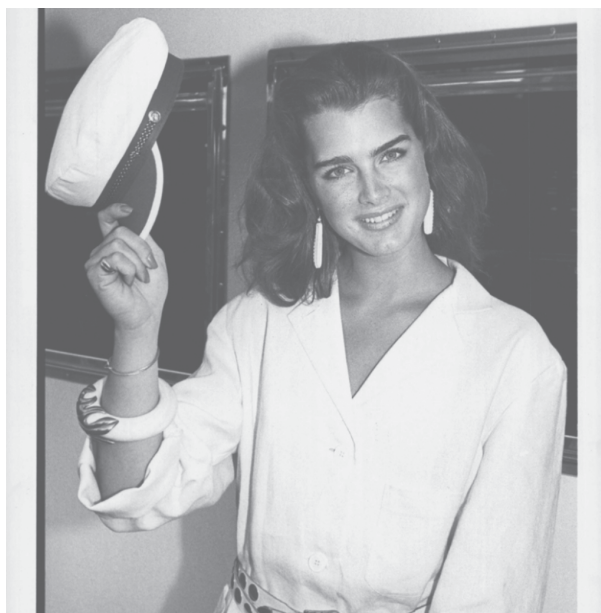
===== D E S S E R T W I N E S =====

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 =====

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 =====