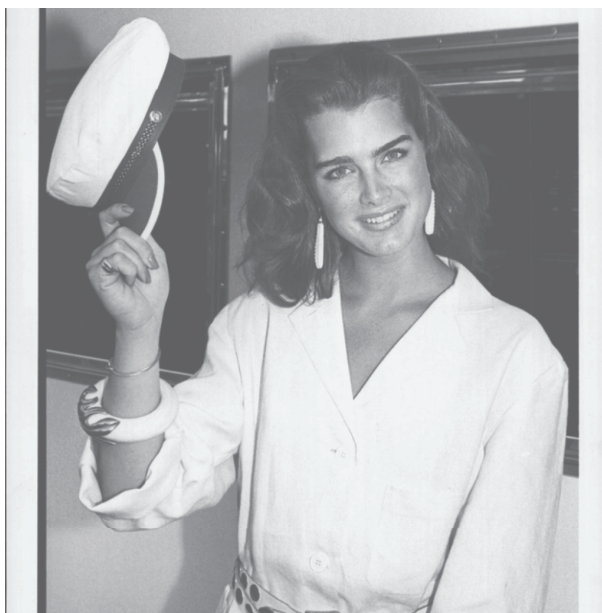


===== LUNCH =====



===== HAPPY HOUR =====

Seven Days Per Week 3 - 5 pm
½ off Martinis & Burgers
\$5 Trumer Pilsner
\$10 Featured Wine
\$5 Oyster Shooters
\$2 off Oysters

===== LAUNCHED 2024 =====

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

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

Baywater Sweets Washington	Davenport Massachusetts
Blue Pool Washington	Dune Buggy Massachusetts
Indigo Washington	Peter's Point Massachusetts
Shigoku Washington	Walrus & Carpenter Rhode Island
Highwater Humboldt Bay, California	West Passage Rhode Island

Montecito Oyster 18 ea
Santa Barbara Uni & Kaluga Caviar

Chargrilled Hog Island Oyster 6 ea
Fresno Chili, Garlic Confit, Lime Zest, Parmesan

===== C O L D B A R =====

Bibb & Watercress Salad 14
Tarragon, Red Onion, Sherry Vinaigrette

Clark's Wedge Salad 19
Bacon Lardons, Hard-boiled Egg, Red Onion,
Point Reyes Blue, Buttermilk Ranch
*add Three Jumbo Cocktail Shrimp +12

Shrimp or Dungeness Crab Louie 26 / 34
Iceberg, Capers, Herbs, Red Onion, Thousand Island

Bluefin Tuna Carpaccio* 26
Olives, Capers, Garlic Aioli, Jalapeño, Pea Tendrils

Crudo Plate* 25
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive

Santa Barbara Uni Sashimi* 28
Meyer Lemon & Shiso

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

Petits Fruits de Mer* 105
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*

Kaluga Hybrid, 30g, China	180
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	15
Chervil, Bacon, Tabasco, Oyster Crackers	
Oak Grilled Golden Beet Salad	19
Arugula Pesto, Marin Co Camembert, Toasted Pistachios	
Oak Grilled Spanish Octopus	25
Olives, Fresno Chiles, Bay Leaf Aioli, Sourdough Croutons	
Wood Grilled Oysters Rockefeller	28
Melted Leeks, Spinach, Bacon Breadcrumbs	
Crab Cake	32
Watercress & Frisee Salad, Pickled Shallots, Hollandaise	
Wood Grilled Shrimp Toast	25
Pea Shoots, Shaved Celery, Harissa Aioli	
Lobster Roll	42
Lemon Mayo, Drawn Butter, Bibb Lettuce	
Tuna Salad Sandwich	23
Olive & Parsley Vinaigrette with Clark's Fries or Slaw	
Grilled Cheese Egg in the Hole*	21
Gruyere, Farm Egg, Sofrito	
Toasted Pullman BLT	23
Crispy Bacon, Lettuce, Tomato, Avocado, Sprouts, Espelette Aioli, with Clark's Fries or Slaw	
Pan Roasted Black Angus Hamburger*	26
Sauce Gribiche & Gruyere with Clark's Fries or Slaw	
Mussels & Clams in White Wine & Herbs	34
Wood-Charred Sourdough	
Linguine with Clams	38
Herbs, Jalapeño, Cream and White Wine	
Chicken Breast Paillard	34
Harissa butter, Arugula, Fennel, Celery, Parmesan	
Crispy Local Rockfish a la Plancha	45
Stone Ground Grits, Sofrito, Lemon Zest	
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 New Bedford Scallops	49
Pan Roasted Oregon Lingcod	43
Faroe Island Salmon a la Plancha	47
Oak Grilled Whole Sea Bream	52
Oak Grilled Whole Mediterranean Branzino	51

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

Scrambled Farm Eggs with Olive Oil & Chives	10
Shells & Cheese with Lump Crab	18
Clark's Breadcrumbs, Fines Herbes	
Grilled Tuscan Kale	14
Toasted Pine Nuts, Parmesan, Chile Flakes	
Roasted Cauliflower	15
Hazelnuts, Golden Raisins, Fresno Chiles	
Stone Ground Grits with Parmesan	10
Hand-Cut Clark's Fries with Rosemary	12
Crispy Marbled Potatoes with Chimichurri	12

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

Sticky Toffee Pudding for Two	18
Date Cake, Madeira Toffee, Honeynut Squash Ice Cream, Brazil Nut	
Key Lime Tart	14
Graham Cracker Crust, Torched Meringue, Toasted Coconut	
Dark Chocolate Cake	15
Chocolate Ganache, Passion Fruit Curd, Marigold	
Basque Cake	15
Cherry Preserves, Cream Cheese Ice Cream, Marcona Almonds	
Butterscotch Pot de Crème	14
Chicory Chocolate Crumble, Whipped Creme Fraiche	
Affogato	11
Espresso over Brandied Ice Cream, Salted Chocolate Shortbread Cookie	
Scoop of Ice Cream or Sorbet	6

===== 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, POR	
The Ojai Vineyard <Kick On Ranch> Riesling	16
Santa Barbara County, CA '21	
Kopke 'L.B.V.' Port Douro, PT '18	14

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

<i>Cognac</i> —	
Park VS Carte Blanche	15
Dudognon 10 Year Reserve	20
Ragnaud-Sabourin Grand Champagne 1er Cru	35
<i>Armagnac</i> —	
Chateau de Pellehaut 2000	50
Chateau de Pellehaut 1990	38
<i>Calvados</i> —	
Domaine Lemorton Domfrontais	24
<i>Grappa</i> —	
Invitti + ARPEPE	18