
OYSTERS

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

Glacier Point
Alaska

Beausoleil
New Brunswick

Blue Pool
Washington

Chebooktook
New Brunswick

Wildcat
Washington

Saint Simon
New Brunswick

Pacific Gold
California

First Encounter
Massachusetts

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

COLD BAR

Montecito Oyster 18 ea
Grassy Bar Oyster dressed with Santa Barbara Uni,
Russian Osetra Caviar, Chervil

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* 28
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

Plateau de Fruits de Mer* 115 / 175
Petit or Grand Platter of Oysters, Lobster, Prawns, Crudo

Chilled Local Rock Crab Claws 24 / 40
Meyer Lemon Remoulade, Drawn Butter

SANDWICHES

Tuna Salad Sandwich 24
Olive & Parsley Vinaigrette, Mayo, Fries or Slaw

Grilled Cheese Egg in the Hole* 20
Gruyere, Farm Egg, Sofrito, Endive & Watercress Salad

Pan Roasted Black Angus Hamburger* 28
Sauce Gribiche & Gruyere with Clark's Fries or Slaw

CAVIAR

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 Chervil, Bacon, Tabasco, Oyster Crackers	16
Oak Grilled Spanish Octopus Olives, Fresno Chiles, Bay Leaf Aioli, Sourdough Croutons	25
Warm Beet & Brie Salad Basil Pesto, Sherry Vinegar, Toasted Pistachio	23
Wood Grilled Oysters Melted Leeks, Spinach, Bacon Breadcrumbs	28
Crab Cake Watercress & Frisee Salad, Pickled Shallots, Hollandaise	32
Wood Grilled Shrimp Toast Pea Shoots, Shaved Celery, Harissa Aioli	27
Lobster Roll Lemon Mayo, Drawn Butter, Bibb Lettuce	45
Mussels & Clams in White Wine & Herbs Wood-Charred Sourdough	36
Chicken Breast Paillard Harissa Butter, Arugula, Fennel, Celery, Parmesan	34
Linguine with Clams Herbs, Jalapeño, White Wine, Cream	39
Crispy Local Rockfish Stone Ground Grits, Sofrito, Lemon Zest	46
Dungeness Crab Omelette Hollandaise, Green Salad	34
Clark's Cioppino Roasted Garlic Toast, Basil, Oregano	58

===== 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	49
Pacific John Dory a la Plancha	45
Poached Cortez Halibut	52
Mt Lassen Trout a la Plancha	44
Oak Grilled Whole Spanish Branzino	56

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

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

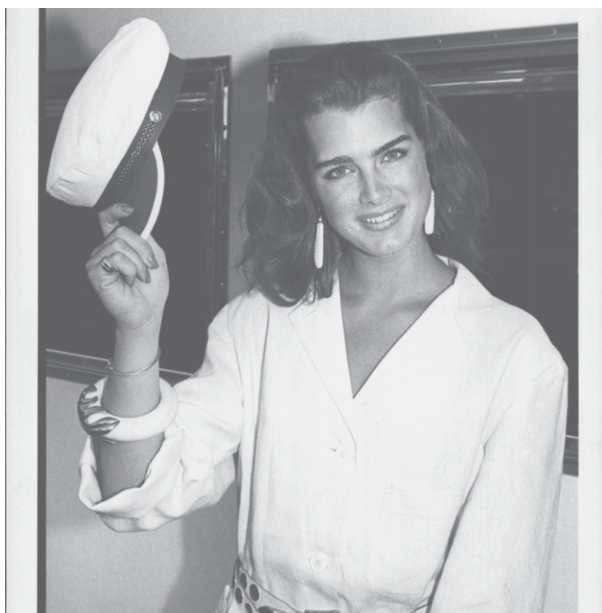
===== D E S S E R T W I N E S =====

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 Carte Blanche	17
Dudognon 10 Year Reserve	20
Ragnaud-Sabourin No. 20 Reserve Speciale	38
<i>Armagnac</i> —	
Chateau de Pellehaut 10 Year Reserve	20
<i>Calvados</i> —	
Michel Huard Hors d’Age	24
Manoir de Montreuil Selection	24
<i>Grappa</i> —	
Invitti + ARPEPE	28

===== LUNCH =====



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

Monday - Friday
3 - 5 pm

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

===== LAUNCHED 2025 =====