

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

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

Glacier Point Alaska	Beausoleil New Brunswick	
Blue Pool Washington	Chebooktook New Brunswick	
Cold Creek Washington	Saint Simon New Brunswick	
Wildcat Washington	Pink Moon Prince Edward Island	
Dressed Oyster		6
Honey Vinaigrette, Mint, Cucumber, Crispy Shallot		

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

Bibb & Watercress Salad Tarragon, Red Onion, Sherry Vinaigrette	15
Clark's Wedge Salad Bacon Lardons, Hard-boiled Egg, Red Onion, Point Reyes Blue, Buttermilk Ranch	21
*add Three Jumbo Cocktail Shrimp	+12
Shrimp or Dungeness Crab Louie Iceberg, Capers, Herbs, Red Onion, Thousand Island	28 / 36
Dungeness Crab Salad Celery, Laurel Aioli, Meyer Lemon, Toast Points	28
Bluefin Tuna Carpaccio* Olives, Capers, Garlic Aioli, Jalapeño, Pea Tendrils	29
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	27
Local Rockfish Ceviche* Golden Roe, Cucumber, Serrano, Cilantro, Finger Lime	26
Jumbo Shrimp Cocktail Horseradish, Seasoned Saltines	28
Classic Steak Tartare* Farm Egg, Shoestring Fries, Dijonnaise	29
Petits Fruits de Mer* Oysters, Lobster, Crudo, Prawns	115
Plateau de Fruits de Mer* Oysters, Lobster, Ceviche, Prawns, Crudo	175
Chilled Local Rock Crab Claws Meyer Lemon Remoulade, Drawn Butter	24 / 40

===== S A N D W I C H E S =====

Pan Roasted Black Angus Hamburger* Sauce Gribiche & Gruyere with Clark's Fries or Slaw	28
Tuna Salad Sandwich Olive & Parsley Vinaigrette, Mayo, Fries or Slaw	24
Grilled Cheese Egg in the Hole* Gruyere, Farm Egg, Sofrito, Endive & Watercress Salad	20

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

<i>Sustainable Caviars* with Classic Accompaniments & Warm Cornmeal Blini</i>	
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 =====

French Toast	18
Cranberry Preserves, Kumquat, Chantilly, Maple Syrup	
New England Clam Chowder	16
Chervil, Bacon, Tabasco, Oyster Crackers	
Oak Grilled Spanish Octopus	25
Olives, Fresno Chiles, Bay Leaf Aioli, Torn 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 & Frisee Salad, Pickled Shallots, Hollandaise	
Wood Grilled Shrimp Toast	27
Pea Shoots, Shaved Celery, Harissa Aioli	
Lobster Roll	45
Lemon Mayo, Drawn Butter, Bibb Lettuce	
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	
Dungeness Crab Omelette	34
Crème Fraîche, Hollandaise, Frisee Salad	
Clark's Cioppino	58
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 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 =====

Cranberry & Orange Pound Cake	8
Scrambled Farm Eggs with Olive Oil & Chives	12
Shells & Cheese with Lump Crab	18
Clark's Breadcrumbs, Fines Herbes	
Grilled Tuscan Kale	15
Toasted Pine Nuts, Parmesan, Chile Flakes	
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
Crispy Bacon	9

===== 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
Brown Butter Carmelized White Chocolate Cookie	6

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

Intelligentsia Coffee	5
Espresso	5
Cappuccino	6
Kilogram Hot Tea	8

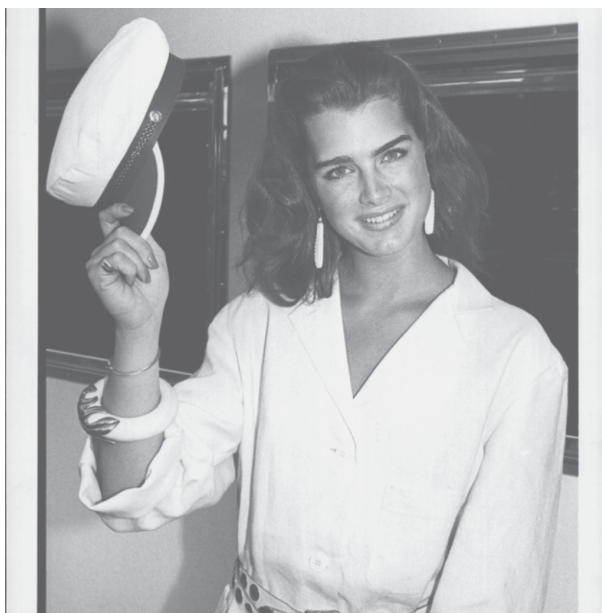
===== D E S S E R T W I N E S =====

Rare Wine Co. 'New York' Malmsey 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

===== BRUNCH =====



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

Monday - Friday
3 - 5 pm

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

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