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OYSTERS

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

Cortes Island Village Bay  
British Columbia New Brunswick

Royal Miyagi Little Beaches  
British Columbia Maine

Sjigoku Duxbury  
Washington Massachusetts

Pacific Gold Reserve Mystic Oysters  
California Massachusetts

Sea Cup Snake Island  
Baja Massachusetts

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

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C O L D B A R

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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, Sheep Cheese Mousse, Candied Pepitas  
Cranberry Champagne Vinaigrette

Dungeness Crab Salad 27  
Celery, Laurel Aioli, Meyer Lemon, Toast Points

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

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C A V I A R

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*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

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\* Consuming raw or under cooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of food borne illness.

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===== S P E C I A L T I E S =====

Smoked Salmon Benedict Hollandaise, Capers, Smoked Paprika, English Muffin, Watercress & Frisée Salad	28
Buttermilk Pancakes Orange Marmalade, Local Citrus, Ricotta Chantilly	16
Grilled Cheese Egg in the Hole* Sofrito, Watercress & Endive Salad	22
Dungeness Crab Omelette Creme Fraiche, Crispy Marble Potatoes, Hollandaise	34
New England Clam Chowder Herbs, Chervil, Bacon, Tabasco, Oyster Crackers	15
Oak Grilled Spanish Octopus Olives, Fresno Chiles, Bay Leaf Aioli, Torn Sourdough Croutons	26
Crab Cake Pickled Shallots, Hollandaise, Watercress & Frisee Salad	34
Wood Grilled Shrimp Toast Pea Tendrils, Shaved Celery, Harissa Aioli	27
Mussels & Clams in White Wine & Herbs Wood-Charred Sourdough	36
Lobster Roll Lemon Aioli, Bibb Lettuce, Drawn Butter with Clark's Fries or Slaw	45
Pan Roasted Black Angus Hamburger* Sauce Gribiche & Gruyere with Clark's Fries or Slaw	26
Toasted Pullman BLT Niman Ranch Bacon, Tomato, Butter Lettuce, Sunflower Sprouts, Avocado & d'Espelette Aioli	24
Crispy Local Rockfish Stone Ground Grits, Sofrito, Lemon Zest	44
Clark's Cioppino Roasted Garlic Toast, Basil, Oregano	55

===== 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	50
Pan Seared Local Halibut	45
Pacific Barramundi la Plancha	42
Oak Grilled Whole Mediterranean Branzino	50

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

Cinnamon Rolls With Cream Cheese Frosting	8
Crispy Bacon	10
Scrambled Farm Eggs* With Olive Oil & Chives	12
Shells & Cheese with Lump Crab	19
Oak Grilled Tuscan Kale Toasted Pine Nuts, Parmesan, Chile Flakes	15
Roasted Cauliflower Hazelnuts, Golden Raisins, Fresno Chiles	15
Grilled Broccolini Bagna Cauda Pesto, Clark's Breadcrumbs	15
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
Torché Meringue, Toasted Coconut	
Chocolate Mousse Cake	16
Earl Grey Chantilly, Local Citrus, Candied Cacao Nibs, Orange Caramel Sauce	
Basque Cake	15
Poached Pear, Burnt Honey Ice Cream, Marcona Almonds	
Butterscotch Pot de Crème	15
Macadamia Nut Lace Cookie, Crème Fraîche, Sea Salt	
Affogato	13
Espresso over Vanilla Bean Ice Cream, Salted Chocolate Shortbread Cookie	
French Custard Pie	12
Macerated Berries	
Scoop of Ice Cream or Sorbet	9
Cookies and Cream	5
Vanilla Bean Ganache	

===== 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. 'Boston' Bual	16
Special Reserve Madeira, 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 =====

<i>Cognac</i> —	
Dudognon 10 Year Reserve	18
Ragnaud-Sabourin Reserve	37
<i>Armagnac</i> —	
Chateau de Pellehaut 2000	47
Chateau de Pellehaut 1990	38
<i>Calvados</i> —	
Lemorton Domfrontais	17
Michel Huard Sherry Cask	35

