
OYSTERS

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

Chelsea Gems Washington	Pink Moon Prince Edward Island
Wildcat Washington	Shandaph Nova Scotia
Totten Virginica Washington	Aunt Dotty Massachusetts
Grassy Bar Morro Bay, California	Dune Buggy Massachusetts

Montecito Oyster 16 ea
Kaluga Hybrid Caviar, Creme Fraiche, Chervil

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

COLD BAR

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

Clark's Wedge Salad 19

Bacon Lardons, Hard-boiled Egg, Red Onion,
Pt. Reyes Blue Cheese, 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

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

CAVIAR

Sustainable Caviars with Classic
Accompaniments & Warm Cornmeal Blini*

Kaluga Hybrid, 30g, China 180

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 =====

Blueberry Pancakes	16
Bacon Lardons, Whipped Creme Fraiche	
New England Clam Chowder	15
Chervil, Bacon, Tabasco, Oyster Crackers	
Oak Grilled Golden Beet Salad	19
Arugula Pesto, Marin Co Camembert, Frisee, Toasted Pistachios	
Oak Grilled Spanish Octopus	25
Olives, Fresno Chiles, Bay Leaf Aioli, Torn Sourdough Croutons	
Wood Grilled Oysters Rockefeller	28
Melted Leeks, Spinach, Bacon Breadcrumbs	
Add Black River Osetra Caviar	10
Crab Cake	32
Watercress & Frisee Salad, Pickled Shallots, Hollandaise	
Wood Grilled Shrimp Toast	25
Pea Tendrils, Shaved Celery, Harissa Aioli	
Lobster Roll	42
Lemon Mayo, Drawn Butter, Bibb Lettuce	
Grilled Cheese Egg in the Hole*	18
Gruyere, Farm Egg, Sofrito	
Toasted Pullman BLT	23
Crispy Bacon, Tomato, Lettuce, Avocado, Sprouts, Espelette Aioli	
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	
Chicken Breast Paillard	34
Harissa butter, Arugula, Fennel, Celery, Parmesan	
Crispy Local Rockfish a la Plancha	45
Stone Ground Grits, Sofrito, Lemon Zest	
Dungeness Crab Omelette	34
Creme Fraiche, Crispy Marble Potatoes, Hollandaise	
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 Seared Cortez Halibut	47
Pan Roasted Mexican Corvina	45
Steamed Local Rock Crab	41/60

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

Scrambled Farm Eggs with Olive Oil & Chives	10
Side of Crispy Bacon	9
Shells & Cheese with Lump Crab	18
Clark's Breadcrumbs, Fines Herbes	
Grilled Tuscan Kale	14
Toasted Pine Nuts, Parmesan, Chile Flakes	
Oak Grilled Broccolini	15
Lemon & Parmesan Aioli, Clark's Breadcrumbs	
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 =====

Key Lime Tart	14
<i>Graham Cracker Crust, Torched Meringue, Toasted Coconut</i>	
Chocolate Hazelnut Torte	15
<i>Mandarin Ice Cream, Chocolate Tuile, Mandarins</i>	
Basque Cake	15
<i>Cherry Preserves, Cream Cheese Ice Cream, Marcona Almonds</i>	
Butterscotch Pot de Crème	14
<i>Chicory Chocolate Crumble, Whipped Creme Fraiche</i>	
Affogato	11
<i>Espresso over Brandy Ice Cream, Salted Chocolate Shortbread Cookie</i>	
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
<i>Special Reserve Madiera, POR</i>	
The Ojai Vineyard <Kick On Ranch> Riesling	16
<i>Santa Barbara County, CA '24</i>	
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

