
OYSTERS

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

Chelsea Gems Washington	Beau Soliel 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

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

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

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	15
Oak Grilled Golden Beet Salad Arugula Pesto, Marin Co Camembert, Frisee, Pistachios	19
Oak Grilled Spanish Octopus Olives, Fresno Chiles, Bay Leaf Aioli, Sourdough Croutons	25
Wood Grilled Oysters Rockefeller Melted Leeks, Spinach, Bacon Breadcrumbs *Add Black River Osetra Caviar*	28 10
Crab Cake Watercress & Frisee Salad, Pickled Shallots, Hollandaise	32
Wood Grilled Shrimp Toast Pea Shoots, Shaved Celery, Harissa Aioli	25
Lobster Roll Lemon Mayo, Drawn Butter, Bibb Lettuce	42
Tuna Salad Sandwich Olive & Parsley Vinaigrette with Clark's Fries or Slaw	23
Grilled Cheese Egg in the Hole* Gruyere, Farm Egg, Sofrito	21
Toasted Pullman BLT Crispy Bacon, Lettuce, Tomato, Avocado, Sprouts, Espelette Aioli, with Clark's Fries or Slaw	23
Pan Roasted Black Angus Hamburger* Sauce Gribiche & Gruyere with Clark's Fries or Slaw	26
Mussels & Clams in White Wine & Herbs Wood-Charred Sourdough	34
Linguine with Clams Herbs, Jalapeño, Cream and White Wine	38
Chicken Breast Paillard Harissa butter, Arugula, Fennel, Celery, Parmesan	34
Crispy Local Rockfish a la Plancha Stone Ground Grits, Sofrito, Lemon Zest	45
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 New Bedford Scallops	49
Pan Seared Cortez Halibut	45
Steamed Local Rock Crab	41/60
Oak Grilled Mediterranean Branzino	51

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

Scrambled Farm Eggs with Olive Oil & Chives	10
Shells & Cheese with Lump Crab Clark's Breadcrumbs, Fines Herbes	18
Grilled Tuscan Kale Toasted Pine Nuts, Parmesan, Chile Flakes	14
Oak Grilled Broccolini Lemon & Parmesan Aioli, Clark's Breadcrumbs	15
Roasted Cauliflower Hazelnuts, Golden Raisins, Fresno Chiles	15
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
Graham Cracker Crust, Torched Meringue, Toasted Coconut	
Chocolate Hazelnut Torte	15
Mandarin Ice Cream, Chocolate Tuile, Mandarins	
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 Brandy 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

