
OYSTERS

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

Cortes Island Beausoleil
British Columbia New Brunswick

Fat Bastard Village Bay
Washington New Brunswick

Shigoku Little Beaches
Washington Maine

Virginica Duxbury
Washington Massachusetts

Sea Cup Snake Island
Baja Massachusetts

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

C O L D B A R

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

C A V I A R

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

* 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 Spanish Octopus Olives, Fresno Chiles, Bay Leaf Aioli, Torn Sourdough Croutons	26
Dungeness Crab & Oysters Rockefeller Tomales Bay Oysters, Ginger, Spinach, Chili Crunch	32
Crab Cake Watercress & Frisee Salad, Pickled Shallots, Hollandaise	34
Wood Grilled Shrimp Toast Pea Tendrils, Shaved Celery, Harissa Aioli	27
Lobster Roll Lemon Aioli, Bibb Lettuce, Drawn Butter with Clark's Fries or Slaw	45
Tuna Salad Sandwich Olive & Parsley Vinaigrette with Clark's Fries or Slaw	24
Toasted Pullman BLT Crispy Bacon, Tomato, Lettuce, Sunflower Sprouts, Avocado & d'Espelette Aioli	24
Pan Roasted Black Angus Hamburger* Sauce Gribiche & Gruyere with Clark's Fries or Slaw	26
Mussels & Clams in White Wine & Herbs Wood-Charred Sourdough	36
Linguine with Clams Herbs, Jalapeño, White Wine, Cream	38
Chicken Breast Paillard Harissa Butter, Arugula, Fennel, Celery, Parmesan	34
Crispy Local Rockfish Stone Ground Grits, Sofrito, Lemon Zest	44
Dungeness Crab Omelette Creme Fraiche, Crispy Marble Potatoes, Hollandaise	34
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 Marinated Swordfish	46
Oak Grilled Whole Mediterranean Branzino	50

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

Scrambled Farm Eggs with Olive Oil & Chives	12
Grilled Cheese Egg in the Hole* Sourdough, Gruyere, Farm Egg, Sofrito	22
Shells & Cheese with Lump Crab Clark's Breadcrumbs, Fines Herbes	19
Grilled Tuscan Kale Toasted Pine Nuts, Parmesan, Chile Flakes	15
Grilled Broccolini Bagna Cauda Pesto, Clark's Breadcrumbs	15
Roasted Cauliflower Hazelnuts, Golden Raisins, Fresno Chiles	15
Hand-Cut Clark's Fries with Rosemary	14
Crispy Marbled Potatoes with Chimichurri	14
Stone Ground Grits with Parmesan	12

===== D E S S E R T S =====

Key Lime Tart	15
Torched 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 Fraiche, Sea Salt	
Affogato	13
Espresso over Vanilla Bean Ice Cream, Salted Chocolate Shortbread Cookie	
Scoop of Ice Cream or Sorbet	9

===== 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	16
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

