
OYSTERS

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

Shigoku Washington	Malpeque Prince Edward Island
Kumamoto Humboldt Bay, California	Norumbega Maine
Highwater Humboldt Bay, California	Submarine Maine
Grassy Bar Morro Bay, California	Island Creek Massachusetts

Montecito Oyster Kaluga Hybrid Caviar, Creme Fraiche, Chervil	18 ea
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Chargrilled Hog Island Oyster Fresno Chili, Garlic Confit, Lime Zest, Parmesan	6 ea
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COLD BAR

Bibb & Watercress Salad Tarragon, Red Onion, Sherry Vinaigrette	14
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Clark's Wedge Salad Bacon Lardons, Hard-boiled Egg, Red Onion, Point Reyes Blue, Buttermilk Ranch	19
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*add Three Jumbo Cocktail Shrimp +12

Shrimp or Dungeness Crab Louie Iceberg, Capers, Herbs, Red Onion, Thousand Island	26 / 34
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Bluefin Tuna Carpaccio* Olives, Capers, Garlic Aioli, Jalapeño, Pea Tendrils	26
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Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	25
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Santa Barbara Uni Sashimi* Meyer Lemon & Shiso	28
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Local Rockfish Ceviche* Golden Roe, Cucumber, Serrano, Cilantro, Finger Lime	25
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Jumbo Shrimp Cocktail Horseradish, Seasoned Saltines	28
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Classic Steak Tartare* Farm Egg, Shoestring Fries, Dijonnaise	29
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Rock Crab Claws Meyer Lemon Remoulade, Drawn Butter, Spiced Crackers	25 / 40
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Petits Fruits de Mer* Oysters, Lobster, Crudo, Prawns	105
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Plateau de Fruits de Mer* Oysters, Lobster, Ceviche, Prawns, Crudo	175
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CAVIAR

Sustainable Caviars with Classic
Accompaniments & Warm Cornmeal Blini*

Kaluga Hybrid, 30g, China	180
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Russian Osetra, 30g, Israel	150
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Siberian Sturgeon, 30g, Poland	135
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Classic White Sturgeon, 30g, 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.

===== 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 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
Crispy Skin Faroe Island Salmon	47
Oak Grilled Hamachi	48
Oak Grilled Pacific Wahoo	45
Oak Grilled Mediterranean Branzino	51

===== 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
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 Special Reserve Madiera, POR	16
The Ojai Vineyard <Kick On Ranch> Riesling Santa Barbara County, CA '24	16
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

