

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

French Toast	18
Blueberry Preserves, Earl Grey Chantilly, Candied Pecans, Maple Syrup	
New England Clam Chowder	16
Chervil, Bacon, Tabasco, Oyster Crackers	
Oak Grilled Spanish Octopus	25
Olives, Fresno Chiles, Bay Leaf Aioli, Torn Croutons	
Warm Beet & Brie Salad	23
Basil Pesto, Sherry Vinegar, Toasted Pistachio	
Wood Grilled Oysters	28
Melted Leeks, Spinach, Bacon Breadcrumbs	
Crab Cake	32
Watercress & Frisee Salad, Pickled Shallots, Hollandaise	
Wood Grilled Shrimp Toast	27
Pea Shoots, Shaved Celery, Harissa Aioli	
Lobster Roll	45
Lemon Mayo, Drawn Butter, Bibb Lettuce	
Chicken Breast Paillard	34
Harissa Butter, Arugula, Fennel, Celery, Parmesan	
Mussels & Clams in White Wine & Herbs	36
Wood-Charred Sourdough	
Linguine with Clams	39
Herbs, Jalapeño, White Wine, Cream	
Crispy Local Rockfish	46
Stone Ground Grits, Sofrito, Lemon Zest	
Dungeness Crab Omelette	34
Crème Fraîche, Hollandaise, Crispy Marbled Potatoes	
Clark's Cioppino	58
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
Mediterranean John Dory a la Plancha	51
Mt Lassen Trout a la Plancha	51
Mediterranean Sea Bream a la Plancha	49
Oak Grilled Whole Spanish Branzino	56

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

Scrambled Farm Eggs with Olive Oil & Chives	12
Sautéed California Asparagus	16
Bernaise, Espelette	
Local Pan Roasted Chanterelle Mushrooms	21
Garlic, Chili Flake, Parmesan	
Shells & Cheese with Lump Crab	18
Clark's Breadcrumbs, Fines Herbes	
Grilled Tuscan Kale	15
Toasted Pine Nuts, Parmesan, Chile Flakes	
Grilled Broccolini	15
Lemon Parmesan Aioli, Chili Crunch	
Roasted Cauliflower	15
Hazelnuts, Golden Raisins, Fresno Chiles	
Stone Ground Grits with Parmesan	10
Hand-Cut Clark's Fries with Rosemary	14
Crispy Marbled Potatoes with Chimichurri	14

===== OYSTERS =====

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

Chef Creek British Columbia	Chebooktook New Brunswick	
Baywater Sweets Washington	Eel Lake Nova Scotia	
Hama Hama Washington	Tuxedo Prince Edward Island	
Grassy Bar California	Blue Hill Bay Blonde Maine	
Dressed Oyster Honey Vinaigrette, Mint, Cucumber, Crispy Shallot		6

===== C O L D B A R =====

Bibb & Watercress Salad Tarragon, Red Onion, Sherry Vinaigrette	15
Clark's Wedge Salad Bacon Lardons, Hard-boiled Egg, Red Onion, Point Reyes Blue, Buttermilk Ranch *add Three Jumbo Cocktail Shrimp	21  +12
Shrimp or Dungeness Crab Louie Iceberg, Capers, Herbs, Red Onion, Thousand Island	28 / 36
Dungeness Crab Salad Celery, Laurel Aioli, Meyer Lemon, Toast Points	28
Bluefin Tuna Carpaccio* Olives, Capers, Garlic Aioli, Jalapeño, Pea Tendrils	29
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	27
Local Rockfish Ceviche* Golden Roe, Cucumber, Serrano, Cilantro, Finger Lime	26
Jumbo Shrimp Cocktail Horseradish, Seasoned Saltines	28
Classic Steak Tartare* Farm Egg, Shoestring Fries, Dijonnaise	29
Plateau de Fruits de Mer* Petit or Grand Platter of Oysters, Lobster, Prawns, Crudo	115 / 175

===== S A N D W I C H E S =====

Pan Roasted Black Angus Hamburger* Sauce Gribiche & Gruyere with Clark's Fries or Slaw	28
Tuna Salad Sandwich Olive & Parsley Vinaigrette, Mayo, Fries or Slaw	24
Blackened Swordfish Sandwich Lettuce, Tomato, Avocado, Harissa Aioli, Fries or Slaw	24
Grilled Cheese Egg in the Hole* Gruyere, Farm Egg, Sofrito, Endive & Watercress Salad	20

===== C A V I A R =====

*Sustainable Caviars\* with Classic  
Accompaniments & Warm Cornmeal Blini*

Golden Kaluga, 30g, Qiandao Lake	165
Black River Osetra Imperial, 30g, Uruguay	155
Russian Osetra, 30g, Qiandao Lake	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.

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DESSERTS

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Key Lime Tart	16
<i>Graham Cracker Crust, Torched Meringue, Toasted Coconut</i>	
Chocolate Mousse Cake	16
<i>Saffron Chantilly, Local Citrus, Cocoa Nib Crumble</i>	
Basque Cake	16
<i>Cherry Preserves, Cream Cheese Ice Cream, Marcona Almonds</i>	
Butterscotch Pot de Crème	16
<i>Macadamia Nut Lace Cookie, Creme Fraiche, Sea Salt</i>	
Affogato	12
<i>Espresso over Maple Ice Cream, Orange Sable Cookie</i>	
Scoop of Housemade Ice Cream or Sorbet	8

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COFFEE & TEA

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Intelligentsia Coffee	5
Espresso	5
Cappuccino	6
Kilogram Hot Tea	8

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DESSERT WINES

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Rare Wine Co. 'New York' Malmsey Reserve	16
<i>Madeira, Portugal NV</i>	
Huet <Clos du Bourg> MOELLEUX	18
<i>Vouvray, Loire Valley FR '23</i>	
Kopke 'L.B.V.' Port Douro PT '18	14

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BRANDY

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<i>Cognac—</i>	
Park VS	17
Dudognon 10 Year Reserve	20
Ragnaud-Sabourin No. 20 Reserve Speciale	38
<i>Armagnac—</i>	
Chateau de Pellehaut Reserve 10 Year	20
<i>Calvados—</i>	
Michel Huard-Guillouet Hor d'Age	20
Manoir de Montreuil Selection	18

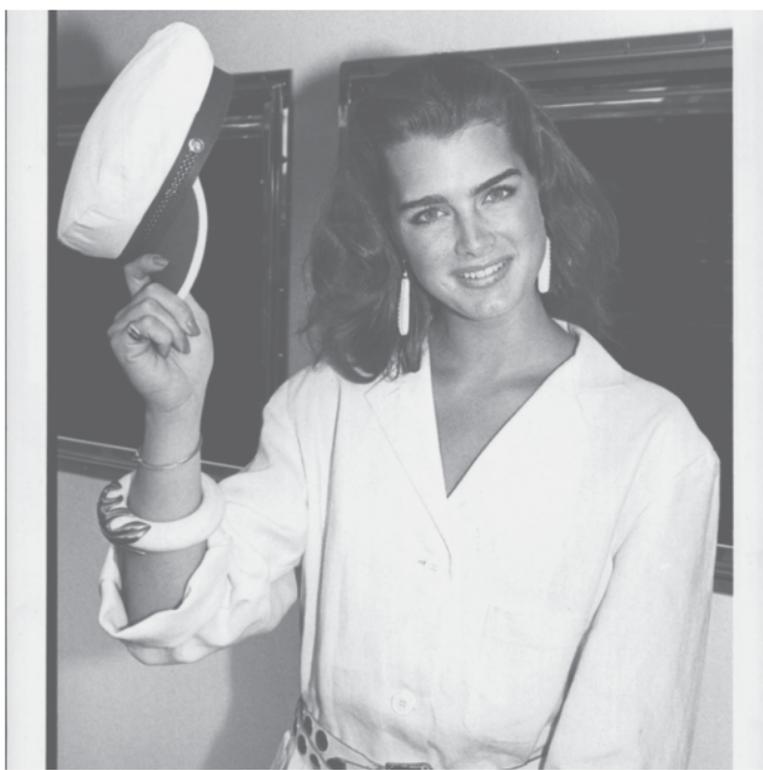
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BRUNCH

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HAPPY HOUR

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Monday - Friday 3 to 5pm

Half Priced Burgers  
Half Priced Martinis  
\$10 Featured Wine  
50¢ off Oysters  
\$5 Oyster Shooters

Wednesdays  
½ off Bottles of Wine

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AUSTIN | ASPEN | HOUSTON  
MONTECITO | MENLO PARK | MALIBU

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