

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

New England Clam Chowder Chervil, Bacon, Tabasco, Oyster Crackers	18
Oak Grilled Spanish Octopus Olives, Fresno Chiles, Bay Leaf Aioli, Sourdough Croutons	28
Warm Beet & Brie Salad Basil Pesto, Sherry Vinegar, Toasted Pistachio	23
Wood Grilled Oysters Melted Leeks, Spinach, Bacon Breadcrumbs	31
Crab Cake Watercress & Frisée Salad, Pickled Shallots, Hollandaise	35
Wood Grilled Shrimp Toast* Pea Shoots, Shaved Celery, Harissa Aioli	28
Lobster Roll Lemon Mayo, Bibb Lettuce with Clark's Fries or Slaw	48
Pan Roasted Black Angus Hamburger* Sauce Gribiche & Gruyere with Clark's Fries or Slaw	30
Chicken Breast Paillard Harissa Butter, Arugula, Fennel, Celery, Parmesan	38
Mussels & Clams in White Wine & Herbs Wood-Charred Sourdough	42
Linguine with Clams Herbs, Jalapeño, White Wine, Cream	44
Crispy Local Rockfish Stone Ground Grits, Sofrito, Lemon Zest	52
Clark's Cioppino Roasted Garlic Toast, Basil, Oregano	60
Oak Grilled Prime New York Strip* Hazelnut Romesco, Salsa Verde, Sunchokes	65

===== 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	52
Mediterranean John Dory a la Plancha	51
Poached Norwegian Halibut	52
Mt Lassen Trout a la Plancha	51
Mediterranean Sea Bream a la Plancha	49
Oak Grilled Whole Spanish Branzino	60

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

Local Pan Roasted Chanterelle Mushrooms Garlic, Chili Flake, Parmesan	21
Shells & Cheese with Lump Crab Clark's Breadcrumbs, Fines Herbes	20
Grilled Tuscan Kale Toasted Pine Nuts, Parmesan, Chile Flakes	16
Grilled Broccolini Chili Crunch, Lemon, Parmesan Aioli	16
Roasted Cauliflower Hazelnuts, Golden Raisins, Fresno Chiles	16
Stone Ground Grits with Parmesan	12
Hand-Cut Clark's Fries with Rosemary	14
Crispy Marbled Potatoes with Chimichurri	14

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

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

===== C O F F E E & T E A =====

Intelligentsia Coffee	5
Espresso	5
Cappuccino	6
Kilogram Hot Tea	8

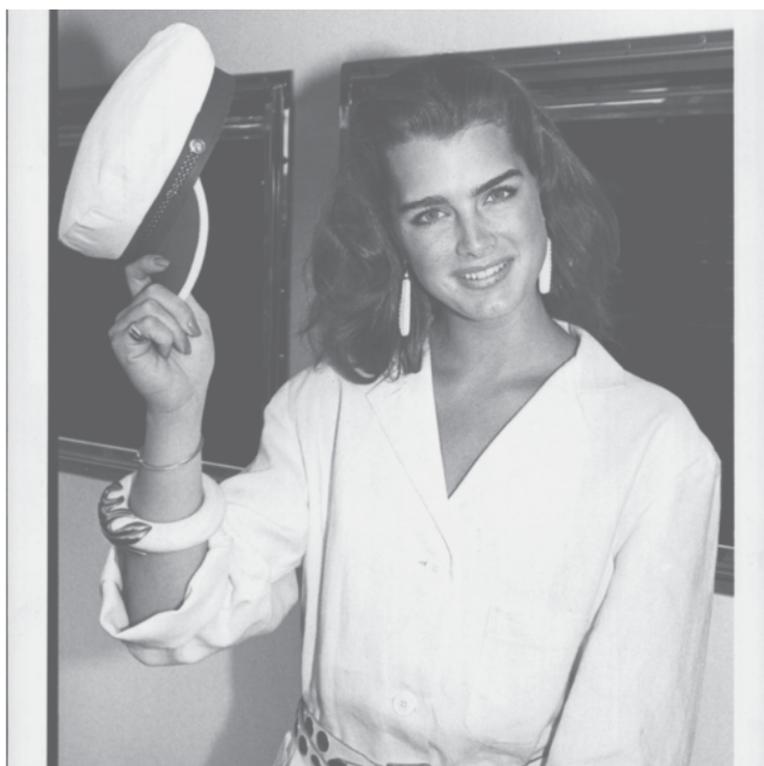
===== D E S S E R T W I N E S =====

Rare Wine Co. 'New York' Malmsey Reserve	16
Madeira, Portugal NV	
Huet <Clos du Bourg> MOELLEUX	18
Vouvray, Loire Valley FR '23	
Kopke 'L.B.V.' Port Douro PT '18	15

===== B R A N D Y =====

Cognac—	
Park VS	18
Dudognon 10 Year Reserve	20
Ragnaud-Sabourin No. 20 Reserve Speciale	38
Armagnac—	
Chateau de Pellehaut Reserve 10 Year	20
Calvados—	
Michel Huard-Guillouet Hor d'Age	24
Manoir de Montreuil Selection	24
Grappa—	
Inviti + AR PEPE	28

DINNER



HAPPY HOUR

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

AUSTIN | ASPEN | HOUSTON
MONTECITO | MENLO PARK | MALIBU
