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OYSTERS

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Served with Fresh Horseradish, Cocktail Sauce,  
Mignonette, Saltines, Lemon.\* 4.75 EACH

Baywater Sweets Washington	Chebooktook New Brunswick
Cranberry Creek Washington	Pink Moon Nova Scotia
Grassy Bar California	Tuxedo Prince Edward Island
Blue Devil Baja California	Blue Hill Bay Blonde Maine
Dressed Oyster Honey Vinaigrette, Mint, Cucumber, Crispy Shallot	6 ea

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COLD BAR

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Bibb & Watercress Salad Tarragon, Red Onion, Sherry Vinaigrette	16
Clark's Wedge Salad Bacon Lardons, Hard-boiled Egg, Red Onion, Point Reyes Blue, Buttermilk Ranch *add Three Jumbo Cocktail Shrimp	22 +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	30
Bluefin Tuna Carpaccio* Olives, Capers, Garlic Aioli, Jalapeño, Pea Tendrils	29
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	28
Local Rockfish Ceviche* Golden Roe, Cucumber, Serrano, Cilantro, Finger Lime	27
Jumbo Shrimp Cocktail Horseradish, Seasoned Saltines	32
Classic Steak Tartare* Farm Egg, Shoestring Fries, Dijonnaise	31
Plateau de Fruits de Mer* Petit or Grand Platter of Oysters, Lobster, Prawns, Crudo	115 / 185

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SANDWICHES

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Tuna Salad Sandwich Olive & Parsley Vinaigrette, Mayo, Fries or Slaw	26
Grilled Cheese Egg in the Hole* Gruyere, Farm Egg, Sofrito, Endive & Watercress Salad	23
Pan Roasted Black Angus Hamburger* Sauce Gribiche & Gruyere with Clark's Fries or Slaw	30

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CAVIAR

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

Golden Kaluga, 30g, Qiandao Lake	190
Black River Osetra Imperial, 30g, Uruguay	175
Russian Osetra, 30g, Qiandao Lake	165
Siberian Sturgeon, 30g, Poland	145
Classic White Sturgeon, 30g, California	115

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\* Consuming raw or under cooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of food borne illness.

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===== 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
Mussels & Clams in White Wine & Herbs Wood-Charred Sourdough	42
Chicken Breast Paillard Harissa Butter, Arugula, Fennel, Celery, Parmesan	38
Linguine with Clams Herbs, Jalapeño, White Wine, Cream	44
Crispy Local Rockfish Stone Ground Grits, Sofrito, Lemon Zest	52
Dungeness Crab Omelette Hollandaise, Crispy Marbled Potatoes	36
Clark's Cioppino Roasted Garlic Toast, Basil, Oregano	60

===== 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
Oak Grilled Whole Spanish Branzino	60

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

Scrambled Farm Eggs with Olive Oil & Chives	12
Sauteed California Asparagus Bernaise, Espelette, Crispy Shallots	16
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

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DESSERTS

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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

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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
Madeira, Portugal NV	
Huet <Clos du Bourg> MOELLEUX	18
Vouvray, Loire Valley FR '23	
Kopke 'L.B.V.' Port Douro PT '18	15

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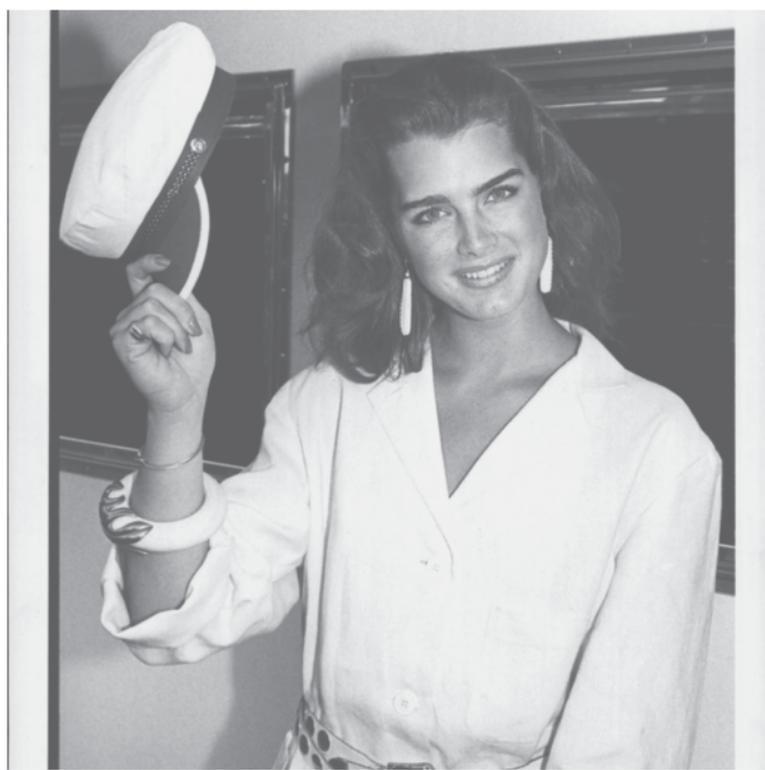
BRANDY

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<i>Cognac</i> —	
Park VS Carte Blanche	18
Dudognon 10 Year Reserve	20
Ragnaud-Sabourin No. 20 Reserve Speciale	38
<i>Armagnac</i> —	
Chateau de Pellehaut 10 Year Reserve	20
<i>Calvados</i> —	
Michel Huard Hors d'Age	24
Manoir de Montreuil Selection	24
<i>Grappa</i> —	
Invitti + ARPEPE	28

===== LUNCH =====



===== HAPPY HOUR =====

Monday - Friday 3 to 5pm

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

Half off Bottles of Wine  
Every Wednesday

===== LAUNCHED 2025 =====