

==== OYSTERS ====

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

Pacific Cocktail Chebooktook  
British Columbia New Brunswick

Hood Canal Glacier Bay  
Washington New Brunswick

Kumamoto Standish Shore  
Washington Massachusetts

Totten Inlet Village Bay  
Washington New Brunswick

Shigoku Wiley Point  
Washington Maine

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

==== COLD BAR ====

Bibb & Watercress Salad 16  
Tarragon, Red Onion, Sherry Vinaigrette

Clark's Wedge Salad 22  
Bacon Lardons, Hard-boiled Egg, Red Onion,  
Point Reyes Blue, Buttermilk Ranch  
\*add Three Jumbo Cocktail Shrimp 12

Shrimp or Dungeness Crab Louie 28 / 36  
Iceberg, Capers, Herbs, Red Onion, Thousand Island

Honey Brined Beet Salad 23  
Arugula, Sheep Cheese Mousse, Candied Pepitas  
Sherry Vinaigrette

Dungeness Crab Salad 30  
Celery, Laurel Aioli, Meyer Lemon, Toast Points

Tuna Carpaccio\* 29  
Olives, Capers, Garlic Aioli, Jalapeño, Sunflower Sprouts

Crudo Plate\* 28  
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive

Local Rockfish Ceviche\* 27  
Golden Roe, Cucumber, Serrano, Cilantro, Finger Lime

Jumbo Shrimp Cocktail 32  
Horseradish, Seasoned Saltines

Classic Steak Tartare\* 31  
Farm Egg, Shoestring Fries, Dijonnaise

Plateau de Fruits de Mer\* 115 / 185  
Petit / Grand

==== CAVIAR ====

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

Black River Osetra Imperial, 30 g, Uruguay 195

Golden Osetra, 30 g, Qiandoa Lake 190

Russian Osetra, 30 g, Israel 165

Siberian Sturgeon, 30 g, Poland 150

Classic White Sturgeon, 30 g, California 115

\* 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	18
Oak Grilled Spanish Octopus Olives, Fresno Chiles, Bay Leaf Aioli, Torn Sourdough Croutons	28
Dungeness Crab & Oysters Rockefeller Tomales Bay Oysters, Ginger, Spinach, Chili Crunch	34
Crab Cake Watercress & Frisée Salad, Pickled Shallots, Hollandaise	35
Wood Grilled Shrimp Toast* Pea Tendrils, Shaved Celery, Harissa Aioli	28
Lobster Roll Lemon Aioli, Bibb Lettuce, Drawn Butter with Clark's Fries or Slaw	48
Pan Roasted Black Angus Hamburger* Sauce Gribiche & Gruyere with Clark's Fries or Slaw	30
Mussels & Clams in White Wine & Herbs Wood-Charred Sourdough	42
Linguine with Clams Herbs, Jalapeño, White Wine, Cream	44
Chicken Breast Paillard Harissa Butter, Arugula, Fennel, Celery, Parmesan	38
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 Red Chimichurri, Charred Onion, Oregano	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 Hokkaido Scallops	52
Pan Seared Local Halibut	50
Pan Seared Black Cod	44
Faroe Island Salmon al la Plancha	41
Oak Grilled Whole Mediterranean Branzino	60

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

Shells & Cheese with Lump Crab Clark's Breadcrumbs, Fines Herbes	20
Grilled Tuscan Kale Toasted Pine Nuts, Parmesan, Chili Flakes	16
Grilled Broccolini Bagna Cauda Pesto, Clark's Breadcrumbs	16
Roasted Cauliflower Hazelnuts, Golden Raisins, Fresno Chiles	16
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	16
Torched Meringue, Toasted Coconut	
Chocolate Mousse Cake	16
Earl Grey Chantilly, Local Citrus, Candied Cacao Nibs, Orange Caramel Sauce	
Basque Cake	16
Poached Pear, Burnt Honey Ice Cream, Marcona Almonds	
Butterscotch Pot de Crème	16
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	18
Vouvray, Loire Valley, FR '23	
Kopke Tawny Port Douro, PT 10 YEAR	15

===== 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	18
Michel Huard Sherry Cask	35

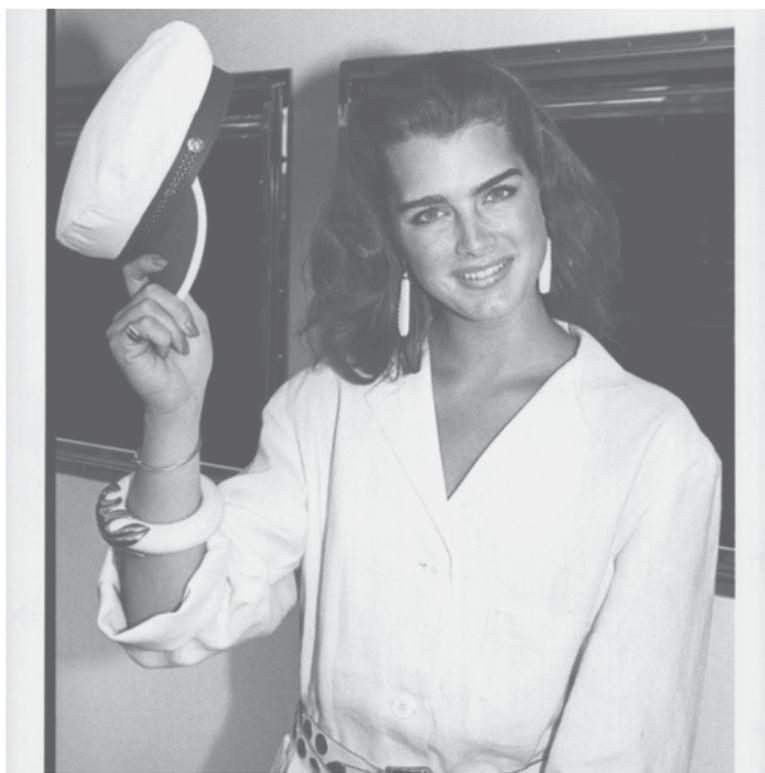
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DINNER

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HAPPY HOUR

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Monday - Friday 3 - 5 pm

½ off Martinis & Burgers  
\$5 Oyster Shooters  
50¢ off Oysters

Every Wednesday  
½ off Bottles of Wine

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AUSTIN | ASPEN | HOUSTON  
MONTECITO | MENLO PARK | MALIBU

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