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OYSTERS

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

Cortes Island  
British Columbia

Irish Point  
Prince Edward Island

Baywater Sweets  
Washington

Fortune  
Nova Scotia

Shigoku  
Washington

Wolfe Neck  
Maine

Grassy Bar  
Morro Bay, California

Butter & Brine  
Rhode Island

Montecito Oyster 18 ea  
White Sturgeon Caviar, Creme Fraiche, Chervil

Chargrilled Hog Island Oyster 7 ea  
Fresno Chili, Garlic Confit, Lime Zest, Parmesan

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COLD BAR

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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

Bluefin Tuna Carpaccio\* 29  
Olives, Capers, Garlic Aioli, Jalapeño, Pea Tendrils

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

Rock Crab Claws 25 / 40  
Meyer Lemon Remoulade, Drawn Butter,  
Spiced Crackers

Petits Fruits de Mer\* 115  
Oysters, Lobster, Crudo, Prawns

Plateau de Fruits de Mer\* 185  
Oysters, Lobster, Ceviche, Prawns, Crudo

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CAVIAR

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

Kaluga Hybrid, 30g, China 190

Russian Osetra, 30g, Israel 165

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 Golden Beet Salad Arugula Pesto, Marin Co Camembert, Frisee, Pistachios	23
Oak Grilled Spanish Octopus Olives, Fresno Chiles, Bay Leaf Aioli, Sourdough Croutons	28
Wood Grilled Oysters Rockefeller Melted Leeks, Spinach, Bacon Breadcrumbs	28
Crab Cake Watercress & Frisée Salad, Pickled Shallots, Hollandaise	35
Wood Grilled Shrimp Toast* Pea Shoots, Shaved Celery, Harissa Aioli	28
Lobster Roll Lemon Mayo, Drawn Butter, Bibb Lettuce	48
Pan Roasted Black Angus Hamburger* Sauce Gribiche & Gruyere with Clark's Fries or Slaw	30
Mussels & Clams in White Wine & Herbs Garlic, Chili Flake, Wood-Charred Sourdough	42
Linguine with Clams Herbs, Jalapeño, Cream and White Wine	44
Chicken Breast Paillard Harissa Butter, Arugula, Fennel, Celery, Parmesan	38
Crispy Local Rockfish a la Plancha Stone Ground Grits, Sofrito, Lemon Zest	52
Clark's Cioppino Roasted Garlic Toast, Basil, Oregano	60
Oak Grilled Prime New York Strip * Sauce Romesco, Crispy Celery Root	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
Pan Roasted Cortez Halibut	50
Pan Seared Dover Sole with Local Chanterelles	60
Crispy Idaho Trout with Local Rock Crab	49
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, Chile Flakes	16
Oak Grilled Broccolini Lemon & Parmesan Aioli, Clark's Breadcrumbs	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
<i>Graham Cracker Crust, Torched Meringue, Toasted Coconut</i>	
Dark Chocolate Cheesecake	16
<i>Salted Chocolate Graham Crust, Fresh Raspberries, Apricot Sugar Glaze</i>	
Basque Cake	16
<i>Cherry Preserves, Cream Cheese Ice Cream, Marcona Almonds</i>	
Butterscotch Pot de Crème	16
<i>Whipped Creme Fraiche, Macademia Nut Lace Cookies</i>	
Affogato	12
<i>Brandy Ice Cream, Salted Chocolate Shortbread Cookie</i>	
Scoop of 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. 'Savannah' Verdelho Reserve	16
<i>Madeira, Portugal, NV</i>	
The Ojai Vineyard <Kick On Ranch> Riesling	16
<i>Santa Barbara County, CA '24</i>	
Kopke 'L.B.V.' Port Douro, PT '18	15

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

<i>Cognac—</i>	
Park VS Carte Blanche	18
Dudognon 10 Year Reserve	25
Ragnaud-Sabourin Grand Champagne 1er Cru	38
<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	25

