
OYSTERS

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

Cortes Island British Columbia	Fortune Nova Scotia
Baywater Sweets Washington	Wolfe Neck Maine
Shigoku Washington	Beach Plum Massachusetts
Grassy Bar Morro Bay, California	Seal Point Massachusetts

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

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

C O L D B A R

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

C A V I A R

Sustainable Caviars with Classic
Accompaniments & Warm Cornmeal Blini*

Kaluga Hybrid, 30g, China 190

Russian Osetra, 30g, Israel 165

Classic White Sturgeon, 30g, 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 =====

Blueberry Pancakes	18
<i>Bacon Lardons, Whipped Creme Fraiche</i>	
New England Clam Chowder	18
<i>Chervil, Bacon, Tabasco, Oyster Crackers</i>	
Oak Grilled Golden Beet Salad	23
<i>Arugula Pesto, Marin Co Camembert, Frisee, Toasted Pistachios</i>	
Oak Grilled Spanish Octopus	28
<i>Olives, Fresno Chiles, Bay Leaf Aioli, Torn Sourdough Croutons</i>	
Wood Grilled Oysters Rockefeller	31
<i>Melted Leeks, Spinach, Bacon Breadcrumbs</i>	
Crab Cake	35
<i>Watercress & Frisee Salad, Pickled Shallots, Hollandaise</i>	
Wood Grilled Shrimp Toast	28
<i>Pea Tendrils, Shaved Celery, Harissa Aioli</i>	
Lobster Roll	48
<i>Lemon Mayo, Drawn Butter, Bibb Lettuce</i>	
Grilled Cheese Egg in the Hole*	23
<i>Gruyere, Farm Egg, Sofrito</i>	
Toasted Pullman BLT	26
<i>Crispy Bacon, Tomato, Lettuce, Avocado, Sprouts, Espelette Aioli</i>	
Pan Roasted Black Angus Hamburger*	30
<i>Sauce Gribiche & Gruyere with Clark's Fries or Slaw</i>	
Mussels & Clams in White Wine & Herbs	42
<i>Garlic, Chili Flake, Wood-Charred Sourdough</i>	
Chicken Breast Paillard	38
<i>Harissa butter, Arugula, Fennel, Celery, Parmesan</i>	
Dungeness Crab Omelette	36
<i>Creme Fraiche, Crispy Marble Potatoes, Hollandaise</i>	
Clark's Cioppino	60
<i>Roasted Garlic Toast, Basil, Oregano</i>	

===== 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 =====

Scrambled Farm Eggs with Olive Oil & Chives	10
Side of Crispy Bacon	9
Shells & Cheese with Lump Crab	20
<i>Clark's Breadcrumbs, Fines Herbes</i>	
Grilled Tuscan Kale	16
<i>Toasted Pine Nuts, Parmesan, Chile Flakes</i>	
Oak Grilled Broccolini	16
<i>Lemon & Parmesan Aioli, Clark's Breadcrumbs</i>	
Roasted Cauliflower	16
<i>Hazelnuts, Golden Raisins, Fresno Chiles</i>	
Stone Ground Grits with Parmesan	12
Hand-Cut Clark's Fries with Rosemary & Garlic	14
Crispy Marbled Potatoes with Chimichurri	14

DESSERTS

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

COFFEE & TEA

Intelligentsia Coffee	5
Espresso	5
Cappuccino	6
Kilogram Hot Tea	8

DESSERT WINES

Rare Wine Co. 'New York' Malmsey	16
<i>Special Reserve Madiera, POR</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

BRANDY

<i>Cognac—</i>	
Park VS Carte Blanche	18
Dudognon 10 Year Reserve	20
Ragnaud-Sabourin Grand Champagne 1er Cru	35
<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	18

