
OYSTERS

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

Cortes Island British Columbia	Eel Lake Nova Scotia
Baywater Sweet Washington	Belon Maine
Sweetwater Petaluma, California	Riptide Massachusetts
Grassy Bar Morro Bay, California	Sea Hag Massachusetts

Montecito Oyster 20 ea
White Sturgeon Caviar & Santa Barbara Uni

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

Santa Barbara Uni Sashimi* 30
Meyer Lemon & Shiso

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

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
Bacon Lardons, Whipped Creme Fraiche	
New England Clam Chowder	18
Chervil, Bacon, Tabasco, Oyster Crackers	
Oak Grilled Golden Beet Salad	23
Arugula Pesto, Marin Co Camembert, Frisee, Toasted Pistachios	
Oak Grilled Spanish Octopus	28
Olives, Fresno Chiles, Bay Leaf Aioli, Torn Sourdough Croutons	
Wood Grilled Oysters Rockefeller	31
Melted Leeks, Spinach, Bacon Breadcrumbs	
Crab Cake	35
Watercress & Frisee Salad, Pickled Shallots, Hollandaise	
Wood Grilled Shrimp Toast	28
Pea Tendrils, Shaved Celery, Harissa Aioli	
Lobster Roll	48
Lemon Mayo, Drawn Butter, Bibb Lettuce	
Grilled Cheese Egg in the Hole*	23
Gruyere, Farm Egg, Sofrito	
Toasted Pullman BLT	26
Crispy Bacon, Tomato, Lettuce, Avocado, Sprouts, Espelette Aioli	
Pan Roasted Black Angus Hamburger*	30
Sauce Gribiche & Gruyere with Clark's Fries or Slaw	
Mussels & Clams in White Wine & Herbs	42
Garlic, Chili Flake, Wood-Charred Sourdough	
Chicken Breast Paillard	38
Harissa butter, Arugula, Fennel, Celery, Parmesan	
Crispy Local Rockfish a la Plancha	52
Stone Ground Grits, Sofrito, Lemon Zest	
Dungeness Crab Omelette	36
Creme Fraiche, Crispy Marble Potatoes, Hollandaise	
Clark's Cioppino	60
Roasted Garlic Toast, Basil, Oregano	

===== 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 Seared Faroe Island Salmon	50
Pan Roasted Mexican Grouper	47
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
Clark's Breadcrumbs, Fines Herbes	
Grilled Tuscan Kale	16
Toasted Pine Nuts, Parmesan, Chile Flakes	
Oak Grilled Broccolini	16
Lemon & Parmesan Aioli, Clark's Breadcrumbs	
Roasted Cauliflower	16
Hazelnuts, Golden Raisins, Fresno Chiles	
Stone Ground Grits with Parmesan	12
Hand-Cut Clark's Fries with Rosemary & Garlic	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. '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

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

<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

