
OYSTERS

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

Cortez Island
Washington

Eel Lake
Nova Scotia

Mirimichi
Washington

Scudders Gen
Massachusetts

Highwater
Petaluma, California

Wellfleet
Massachusetts

Grassy Bar
Morro Bay, California

Island Creek
Massachusetts

Montecito Oyster 20 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

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*

Beluga Hybrid, 30g, Italy 225

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 =====

New England Clam Chowder 18
Chervil, Bacon, Tabasco, Oyster Crackers

Oak Grilled Golden Beet Salad 23
Arugula Pesto, Marin Co Camembert, Frisee, Pistachios

Oak Grilled Spanish Octopus 28
Olives, Fresno Chiles, Bay Leaf Aioli, 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 Shoots, Shaved Celery, Harissa Aioli

Lobster Roll 48
Lemon Mayo, Drawn Butter, Bibb Lettuce

Tuna Salad Sandwich 26
Olive & Parsley Vinaigrette with Clark's Fries or Slaw

Grilled Cheese Egg in the Hole* 21
Gruyere, Farm Egg, Sofrito

Toasted Pullman BLT 26
Crispy Bacon, Lettuce, Tomato, Avocado, Sprouts,
Espelette Aioli, with Clark's Fries or Slaw

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

Linguine with Clams 44
Herbs, Jalapeño, Cream and White Wine

Chicken Breast Paillard 38
Harissa butter, Arugula, Fennel, Celery, Parmesan

Crispy Local Rockfish a la Plancha 52
Stone Ground Grits, Sofrito, Lemon Zest

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

Crispy Skin Faroe Island Salmon 50

Oak Grilled Espelette Crusted Swordfish 52

Oak Grilled Whole Mediterranean Branzino 60

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

Scrambled Farm Eggs with Olive Oil & Chives 10

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, raspberry coulis, fresh raspberries</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>Madiera, Portugal, NV</i>	
The Ojai Vineyard <Kick On Ranch> Riesling	16
<i>Santa Barbara County, CA '21</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

