

===== 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

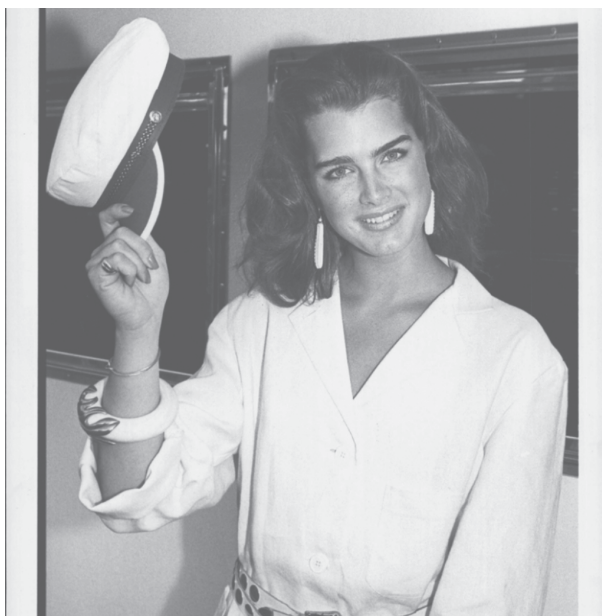
===== D E S S E R T W I N E S =====

Rare Wine Co. 'Savannah' Verdelho Reserve	16
<i>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

DINNER



HAPPY HOUR

Seven Days A Week 3 - 5 pm
Half off Martinis & Burgers
\$5 Trumer Pilsner
\$10 Featured Wine
\$5 Oyster Shooters
\$2 off Oysters

Wednesdays
Half off Bottles of Wine

AUSTIN | ASPEN | HOUSTON
MONTECITO | MENLO PARK | MALIBU

===== OYSTERS =====

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

Wildcat Schoodic
Washington Maine

Pickering Passage Mermaid Snack
Washington Massachusetts

Baywater Sweets Davenport
Washington Massachusetts

Samish Pearl Aunt Dotty
Washington Massachusetts

Montecito Oyster 20 ea
Santa Barbara Uni & Russian Osetra Caviar

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* 28
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*

Beluga Hybrid, 30g, Italy 225

Kaluga Hybrid, 30g, China 190

Italian Osetra, 30g, Italy 165

Classic Siberian Sturgeon, 30g, Uruguay 125

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 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	31
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 Baja Grouper a la Plancha Stone Ground Grits, Sofrito, Lemon Zest	53
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 Baja Grouper	53
Crispy Skin Faroe Island Salmon	50
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
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 and Garlic	14
Crispy Marbled Potatoes with Chimichurri	14