

===== OYSTERS =====

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

Royal Miyagi British Columbia	Northern Belle Prince Edward Island
Deer Creek Washington	Manan Point Maine
Indigo Washington	Barnstable Massachusetts
Grassy Bar California	Duxbury Massachusetts

===== C O L D B A R =====

Bibb & Watercress Salad Tarragon, Red Onion, Sherry Vinaigrette	16
Clark's Wedge Salad Bacon Lardons, Hard-boiled Egg, Red Onion, Point Reyes Blue, Buttermilk Ranch *add Three Jumbo Cocktail Shrimp	22 +12
Shrimp or Dungeness Crab Louie Iceberg, Capers, Herbs, Red Onion, Thousand Island	28 / 36
Jumbo Shrimp Cocktail Horseradish, Seasoned Saltines	32
Bluefin Tuna Carpaccio* Olives, Capers, Garlic Aioli, Jalapeño, Sunflower Sprouts	29
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	28
Local Rockfish Ceviche* Golden Roe, Cucumber, Serrano, Cilantro, Finger Lime	27
Classic Steak Tartare* Farm Egg, Shoestring Fries, Dijonnaise	31
Petit Plateau de Fruits de Mer* Oysters, Lobster, Prawns, Crudo	115
Grand Plateau de Fruits de Mer* Oysters, Lobster, Prawns, Crudo, Ceviche	185

===== S A N D W I C H E S =====

Pan Roasted Black Angus Hamburger* Sauce Gribiche & Gruyere with Clark's Fries or Slaw	30
Tuna Salad Sandwich Olive & Parsley Vinaigrette, Mayo, Fries or Slaw	26
Grilled Cheese Egg in the Hole* Gruyere, Farm Egg, Sofrito, Endive & Watercress Salad	23

===== C A V I A R =====

Sustainable Caviars with Classic Accompaniments & Warm Cornmeal Blini*

Golden Kaluga, 30g, Qiandao Lake	190
Black River Osetra Imperial, 30g, Uruguay	175
Russian Osetra, 30g, Qiandao Lake	165
Siberian Sturgeon, 30g, Poland	145
Classic White Sturgeon, 30g, California	115

===== S P E C I A L T I E S =====

New England Clam Chowder Chervil, Bacon, Tabasco, Oyster Crackers	18
Warm Beet & Brie Salad Basil Pesto, Sherry Vinegar, Toasted Pistachio	23
Oak Grilled Spanish Octopus Olives, Fresno Chiles, Bay Leaf Aioli, Sourdough Croutons	28
Wood Grilled Oysters Melted Leeks, Spinach, Bacon Breadcrumbs	31
Wood Grilled Shrimp Toast* Pea Shoots, Shaved Celery, Harissa Aioli	28
Crab Cake Watercress & Frisée Salad, Pickled Shallots, Hollandaise	35
Dungeness Crab Omelette Hollandaise, Crispy Marbled Potatoes	36
Lobster Roll Lemon Mayo, Bibb Lettuce with Clark's Fries or Slaw	48
Mussels & Clams in White Wine & Herbs Wood-Charred Sourdough	42
Linguine with Clams Herbs, Jalapeño, White Wine, Cream	44
Chicken Breast Paillard Harissa Butter, Arugula, Fennel, Celery, Parmesan	38
Crispy Local Rockfish Stone Ground Grits, Sofrito, Lemon Zest	52
Clark's Cioppino Roasted Garlic Toast, Basil, Oregano	60

===== C A T C H O F T H E D A Y =====

Served with Endive & Watercress Salad, Grilled Lemon, and Choice of Roasted Garlic & Herb Butter, Red Chimichurri, Smoked Paprika Vinaigrette, or Salsa Verde

Pan Seared New Bedford Scallops	52
Oak Grilled & Marinated Hawaiian Wahoo	48
Poached Alaskan Halibut	52
California King Salmon a la Plancha	53
Oak Grilled Whole Spanish Branzino	60

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

Scrambled Farm Eggs with Olive Oil & Chives	12
Crispy Bacon	7
Shells & Cheese with Lump Crab Clark's Breadcrumbs, Fines Herbes	20
Grilled Tuscan Kale Toasted Pine Nuts, Parmesan, Chile Flakes	16
Grilled Broccolini Chili Crunch, Lemon, Parmesan Aioli	16
Roasted Cauliflower Hazelnuts, Golden Raisins, Fresno Chiles	16
Stone Ground Grits with Butter and Parm	12
Hand-Cut Clark's Fries with Rosemary	14
Crispy Marbled Potatoes with Chimichurri	14

* Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

DESSERTS

Key Lime Tart Graham Cracker Crust, Torched Meringue, Toasted Coconut	16
Chocolate Sesame Crunch Bar Passionfruit Curd, Salted Caramel, Candied Cocoa Nibs	16
Basque Cake Local Peaches, Toasted Honey Ice Cream, Marcona Almonds	16
Butterscotch Pot de Crème Macadamia Nut Lace Cookie, Creme Fraiche, Sea Salt	16
Affogato Espresso over Stracciatella Ice Cream, Orange Sable Cookie	12
Scoop of Housemade Ice Cream or Sorbet	8

COFFEE & TEA

Intelligentsia Coffee	5
Espresso	5
Cappuccino	6
Kilogram Hot Tea	8

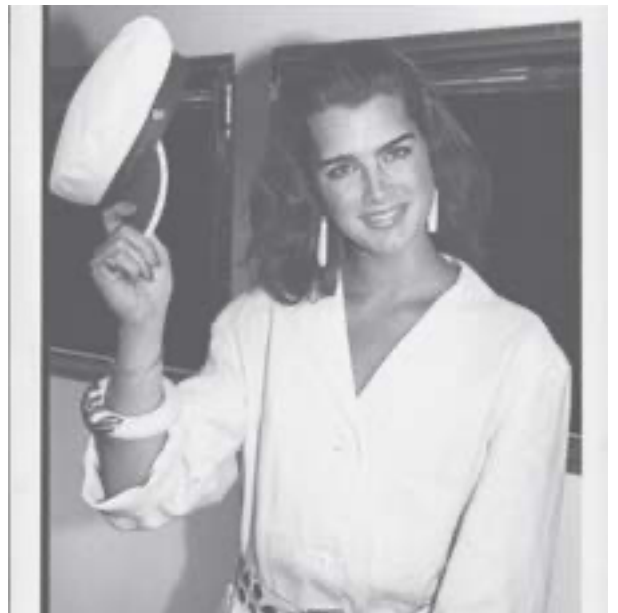
DESSERT WINES

Rare Wine Co. 'New York' Malmsey Reserve Madeira, Portugal NV	16
Huet <Clos du Bourg> MOELLEUX Vouvray, Loire Valley FR '23	18
Kopke 'L.B.V.' Port Douro PT '18	15

BRANDY

<i>Cognac</i> — Park VS	18
Dudognon 10 Year Reserve	20
Ragnaud-Sabourin No. 20 Reserve Speciale	38
<i>Armagnac</i> — Chateau de Pellehaut Reserve 10 Year	20
<i>Calvados</i> — Michel Huard-Guillouet Hor d'Age Manoir de Montreuil Selection	20 18

BRUNCH



HAPPY HOUR

Monday - Friday 3 to 5pm

Half Priced Burgers
Half Priced Martinis
\$10 Featured Wine
50¢ off Oysters
\$5 Oyster Shooters
Every Wednesday
Half Priced Bottles of Wine