

===== OYSTERS =====

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

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| Fanny Bay British Columbia | Birch Point Maine |
| Deer Creek Washington | Pemaquid Maine |
| Indigo Washington | Beach Plum Massachusetts |
| Grassy Bar California | Duxbury Massachusetts |

Malibu Oyster 10 ea
Santa Barbara Uni, Ajo Blanco, Sourdough Crouton

===== 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

Jumbo Shrimp Cocktail 32
Horseradish, Seasoned Saltines

Bluefin Tuna Carpaccio* 29
Olives, Capers, Garlic Aioli, Jalapeño, Sunflower Sprouts

Crudo Plate* 28
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive

Local Rockfish Ceviche* 27
Golden Roe, Cucumber, Serrano, Cilantro, Finger Lime

Classic Steak Tartare* 31
Farm Egg, Shoestring Fries, Dijonnaise

Petit Plateau de Fruits de Mer* 115
Oysters, Lobster, Prawns, Crudo

Grand Plateau de Fruits de Mer* 185
Oysters, Lobster, Prawns, Crudo, Ceviche

===== 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

* 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 =====

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| New England Clam Chowder Chervil, Bacon, Tabasco, Oyster Crackers | 18 |
| Oak Grilled Spanish Octopus Olives, Fresno Chiles, Bay Leaf Aioli, Sourdough Croutons | 28 |
| Warm Beet & Brie Salad Basil Pesto, Sherry Vinegar, Toasted Pistachio | 21 |
| Wood Grilled Oysters 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 |
| Pan Roasted Black Angus Hamburger Sauce Gribiche & Gruyere with Clark's Fries or Slaw | 30 |
| Lobster Roll Lemon Mayo, Bibb Lettuce with Clark's Fries or Slaw | 48 |
| Mussels & Clams in White Wine & Herbs Wood-Charred Sourdough | 42 |
| Chicken Breast Paillard Harissa Butter, Arugula, Fennel, Celery, Parmesan | 38 |
| Linguine with Clams Herbs, Jalapeño, White Wine, Cream | 44 |
| Crispy Local Rockfish Stone Ground Grits, Sofrito, Lemon Zest | 52 |
| Clark's Cioppino Roasted Garlic Toast, Basil, Oregano | 60 |
| Oak Grilled Prime New York Strip* Hazelnut Romesco, Salsa Verde, Sunchokes | 65 |

==== 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

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| 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 =====

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| Charred Snap Peas & Asparagus Almond Dukkah, Herbed Yogurt | 21 |
| 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 |

===== D E S S E R T S =====

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

===== C O F F E E & T E A =====

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| Intelligentsia Coffee | 5 |
| Espresso | 5 |
| Cappuccino | 6 |
| Kilogram Hot Tea | 8 |

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

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

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

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| <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 | 24 |
| Manoir de Montreuil Selection | 24 |
| <i>Grappa</i> — | |
| Inviti + AR PEPE | 28 |