
OYSTERS

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

Fanny Bay British Columbia	Birch Point Maine
Kusshi British Columbia	Blackstone Point Maine
Hood Canal Washington	Standish Shore Massachusetts
Kumamoto California	Breakwater Rhode Island
Tomales Bay California	Madhouse Maryland

Dressed Oyster* 6
Cucumber-Honey Vinaigrette, Mint, Crispy Shallots

COLD BAR

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

Chilled Artichoke 22
Sauce Gribiche & Mustard Vinaigrette

Dungeness Crab Salad 30
Celery, Laurel Aioli, Meyer Lemon, Toast Points

Jumbo Shrimp Cocktail 32
Horseradish, Seasoned Saltines

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

Plateau de Fruits de Mer* 115 / 185
Petit or Grande Platter of Oysters, Lobster, Crudo, Prawns

CAVIAR

Sustainable Caviars with Classic Accompaniments
& Warm Cornmeal Blini**

Black River Osetra Imperial, 30 g, Uruguay	195
Golden Kaluga, 30 g, Qiandoa Lake	190
Russian Osetra, 30 g, Israel	165
Siberian Sturgeon, 30 g, Poland	150
Classic White Sturgeon, 30 g, 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 Herbs, Chervil, Bacon, Tabasco, Oyster Crackers	18
Oak Grilled Spanish Octopus Olives, Fresno Chiles, Bay Leaf Aioli, Sourdough Croutons	28
Buttermilk Pancakes Blueberry Compote & Ricotta Chantilly	18
Smoked Salmon Benedict Hollandaise, Capers, Dill, Smoked Paprika, English Muffin, Watercress & Frisée Salad	28
Grilled Cheese Egg in the Hole* Sofrito, Watercress & Endive Salad	23
Dungeness Crab Omelette Creme Fraiche, Crispy Marble Potatoes, Hollandaise	36
Wood Grilled Shrimp Toast Pea Tendrils, Shaved Celery, Harissa Aioli	28
Crab Cake Pickled Shallots, Hollandaise, Watercress & Frisee Salad	35
Mussels & Clams in White Wine & Herbs Wood-Charred Sourdough	42
Toasted Pullman BLT Sunflower Sprouts, Avocado & d'Espelette Aioli	26
Pan Roasted Black Angus Hamburger* Sauce Gribiche & Gruyere with Clark's Fries or Slaw	30
Lobster Roll Lemon Aioli, Bibb Lettuce, Drawn Butter with Clark's Fries or Slaw	48
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 Salsa Verde, Red Chimichurri, Roasted Garlic & Herb Butter, or Smoked Paprika Vinaigrette

Pan Seared Hokkaido Scallops	52
Pan Seared Local Halibut	51
Broiled Bluefish	47
Rainbow Trout a la Plancha	47
Oak Grilled Barramundi	47
Oak Grilled Whole Spanish Branzino	60

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

Scrambled Farm Eggs with Olive Oil & Chives	12
Shells & Cheese with Lump Crab Clark's Breadcrumbs, Fines Herbes	20
Oak Grilled Tuscan Kale Toasted Pine Nuts, Parmesan, Chile Flakes	16
Roasted Cauliflower Hazelnuts, Golden Raisins, Fresno Chiles	16
Grilled Broccolini Bagna Cauda Pesto, Clark's Breadcrumbs	16
Oak Grilled Jumbo Asparagus Hollandaise, Espelette	14
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 =====

Key Lime Tart Torch'd Meringue, Toasted Coconut	16
Chocolate Icebox Cake Toasted Peanut Sauce, Banana Ice Cream, Milk Chocolate Crumble	16
Basque Cake Blueberry Compote, Lavender Honey Ice Cream, Marcona Almonds	16
Butterscotch Pot de Crème Macadamia Nut Lace Cookie, Crème Fraiche, Sea Salt	16
Affogato Espresso over Vanilla Bean Ice Cream, Salted Chocolate Shortbread Cookie	13
Chocolate Cheesecake Vanilla Bean Chantilly & Cherries	10
French Custard Tart Creme Fraiche Chantilly & Mixed Berries	10
Scoop of Ice Cream or Sorbet	9

===== 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. 'Boston' Bual Special Reserve Madeira, PT NV	16
Huet < Clos du Bourg > MOELLEUX Vouvray, Loire Valley, FR '23	18
Kopke Tawny Port Douro, PT 10 YEAR	15

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

<i>Cognac</i> —	
Dudognon 10 Year Reserve	18
Ragnaud-Sabourin Reserve	37
<i>Armagnac</i> —	
Chateau de Pellehaut 2000	47
Chateau de Pellehaut 1990	38
<i>Calvados</i> —	
Lemorton Domfrontais	18
Michel Huard Sherry Cask	35

