
OYSTERS

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

Fat Bastard Washington	Birch Point Maine
Hood Canal Washington	Blackstone Point Maine
Shookum Inlet Washington	Standish Shore Massachusetts
Tomales Bay California	Breakwater Rhode Island
Blue Devil California	Madhouse Maryland

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

COLD BAR

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
Chilled Artichoke Sauce Gribiche & Mustard Vinaigrette	22
Dungeness Crab Salad Celery, Laurel Aioli, Meyer Lemon, Toast Points	30
Jumbo Shrimp Cocktail Horseradish, Seasoned Saltines	32
Tuna Carpaccio* Olives, Capers, Garlic Aioli, Jalapeño, Sunflower Sprouts	29
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	28
Rockfish Ceviche* Golden Roe, Cucumber, Serrano, Cilantro, Finger Lime	28
Classic Steak Tartare* Farm Egg, Shoestring Fries, Dijonnaise	31
Plateau de Fruits de Mer* Petit or Grande Platter of Oysters, Lobster, Crudo, Prawns	115 / 185

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 Chervil, Bacon, Tabasco, Oyster Crackers	18
Oak Grilled Spanish Octopus Olives, Fresno Chiles, Bay Leaf Aioli, Torn Sourdough Croutons	28
Dungeness Crab & Oysters Rockefeller Tomales Bay Oysters, Ginger, Spinach, Chili Crunch	34
Wood Grilled Shrimp Toast* Pea Tendrils, Shaved Celery, Harissa Aioli	28
Crab Cake Watercress & Frisée Salad, Pickled Shallots, Hollandaise	35
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
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
Oak Grilled Prime New York Strip Red Chimichurri, Charred Onion, Oregano	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 Hokkaido Scallops	52
Pan Seared John Dory	49
Pan Seared Local Halibut	51
King Salmon a la Plancha	48
Oak Grilled Whole Spanish Branzino	60
Oak Grilled Red Snapper	44

===== 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
Grilled Tuscan Kale Toasted Pine Nuts, Parmesan, Chile Flakes	16
Grilled Broccolini Bagna Cauda Pesto, Clark's Breadcrumbs	16
Oak Grilled Jumbo Asparagus Hollandaise, Espelette	14
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 =====

Key Lime Tart	16
Torché Meringue, Toasted Coconut	
Chocolate Icebox Cake	16
Toasted Peanut Sauce, Banana Ice Cream, Milk Chocolate Crumble	
Basque Cake	16
Blueberry Compote, Honey Lavender Ice Cream, Marcona Almonds	
Butterscotch Pot de Crème	16
Macadamia Nut Lace Cookie, Crème Fraîche, Sea Salt	
Affogato	13
Espresso over Vanilla Bean Ice Cream, Salted Chocolate Shortbread Cookie	
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	16
Special Reserve Madeira, PT NV	
Huet < Clos du Bourg > MOELLEUX	18
Vouvray, Loire Valley, FR '23	
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

