

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

Key Lime Tart	16
Torched Meringue, Toasted Coconut	
Chocolate Icebox Cake	16
Toasted Peanut Sauce, Banana Ice Cream, Milk Chocolate Crumble	
Basque Cake	16
Peach Compote, Buttermilk Ice Cream	
Butterscotch Pot de Crème	16
Macadamia Nut Lace Cookie, Crème Fraiche, Sea Salt	
Affogato	13
Espresso over Vanilla Bean Ice Cream, Salted Chocolate Shortbread Cookie	
Banana Cream Pie	8
Banana Cremeux, Salted Caramel, Whipped Cream, Chocolate Shavings	
Oatmeal, Black Currant, & Walnut Cookie	3.5
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

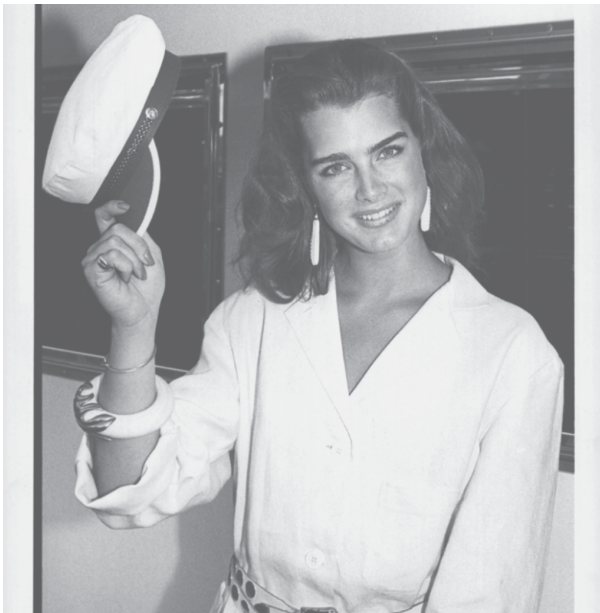
===== D E S S E R T W I N E S =====

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 =====

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

BRUNCH



HAPPY HOUR

Monday - Friday 3 - 5 pm

Half Priced Martinis & Burgers
\$5 Oyster Shooters
50¢ off Oysters

Every Wednesday
Half Priced Bottles of Wine

AUSTIN | ASPEN | HOUSTON
MONTECITO | MENLO PARK | MALIBU

OYSTERS

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

Capital Gem
Washington

Birch Point
Maine

Peale Passage
Washington

Standish Shore
Massachusetts

Skookum Inlet
Washington

Tumblekin Petite
Massachusetts

Steamboat
Washington

Beausoleil
Maryland

Totten Inlet
Washington

Madhouse
Maryland

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

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

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

C A V I A R

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
Pan Seared Turbot	49
Faroe Island Salmon a la Plancha	45
Oak Grilled Striped Bass	45
Oak Grilled Whole Spanish Branzino	60

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

Scrambled Farm Eggs with Olive Oil & Chives	12
Gruyere & Chive Scone with Black Truffle	5
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 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