## OYSTERS

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

Halibut Cove
Alaska

Buckley
Washington

Summerstone
Washington

Rock Point
Washington

Irish Point
Prince Edward Islamd

Le Petit Barachois
Prince Edward Islamd

Davenport
Massachusetts

Chunu Point
VIrginia

Montecito Oyster — 20 *ea*
Santa Barbara Uni, Kaluga Hybrid Caviar, Chervil

Chargrilled Hog Island Oyster — 7 *ea*
Fresno Chili, Garlic Confit, Lime Zest, Parmesan

## 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

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

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

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

Jumbo Shrimp Cocktail — 32
Horseradish, Seasoned Saltines

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

Petits Fruits de Mer* — 115
Oysters, Lobster, Crudo, Prawns

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

## CAVIAR

*Sustainable Caviars* with Classic Accompaniments & Warm Cornmeal Blini*

Beluga Hybrid, 30g, Italy — 275

Classic White Sturgeon, 30g, California — 115

Beluga Hybrid, 30g, Italy — 275

Danubian Sturgeon, 30g, Italy — 200

Kaluga Hybrid, 30g, China — 190

Classic Siberian Sturgeon, 30g, Uruguay — 125

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

## SPECIALTIES

New England Clam Chowder 18
*Chervil, Bacon, Tabasco, Oyster Crackers*

Oak Grilled Golden Beet Salad 23
*Arugula Pesto, Marin Co Camembert, Frisee, Pistachios*

Oak Grilled Spanish Octopus 28
*Olives, Fresno Chiles, Bay Leaf Aioli, Sourdough Croutons*

Wood Grilled Oysters Rockefeller 31
*Melted Leeks, Spinach, Bacon Breadcrumbs*

Crab Cake 35
*Watercress & Frisée Salad, Pickled Shallots, Hollandaise*

Wood Grilled Shrimp Toast* 28
*Pea Shoots, Shaved Celery, Harissa Aioli*

Lobster Roll 48
*Lemon Mayo, Drawn Butter, Bibb Lettuce*

Pan Roasted Black Angus Hamburger* 30
*Sauce Gribiche & Gruyere with Clark's Fries or Slaw*

Mussels & Clams in White Wine & Herbs 42
*Garlic, Chili Flake, Wood-Charred Sourdough*

Linguine with Clams 44
*Herbs, Jalapeño, Cream and White Wine*

Chicken Breast Paillard 38
*Harissa Butter, Arugula, Fennel, Celery, Parmesan*

Crispy Local Rockfish a la Plancha 52
*Stone Ground Grits, Sofrito, Lemon Zest*

Clark's Cioppino 60
*Roasted Garlic Toast, Basil, Oregano*

Oak Grilled Prime New York Strip * 65
*Sauce Romesco, Crispy Celery Root*

Tempura Soft Shell Crab "Sando" * 50
*Chipoltle Aiolo, Clark's Slaw, Housemade Pickles*

## CATCH OF THE DAY

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

Pan Seared Mexican Grouper 50
Pan Roasted Santa Barbara Halibut 60
Crispy Skin Faroe Island Salmon 55
Oak Grilled Whole Mediterranean Branzino 60

## A LA CARTE

Shells & Cheese with Lump Crab 20
*Clark's Breadcrumbs, Fines Herbes*

Grilled Tuscan Kale 16
*Toasted Pine Nuts, Parmesan, Chile Flakes*

Oak Grilled Broccolini 16
*Lemon & Parmesan Aioli, Clark's Breadcrumbs*

Roasted Cauliflower 16
*Hazelnuts, Golden Raisins, Fresno Chiles*

Stone Ground Grits *with Parmesan* 12

Hand-Cut Clark's Fries *with Rosemary & Garlic* 14

Crispy Marbled Potatoes *with Chimichurri* 14

## DESSERTS

Key Lime Tart 16
*Graham Cracker Crust, Torched Meringue, Toasted Coconut*

Dark Chocolate Cheesecake 16
*Salted chocolate graham crust, raspberry coulis, fresh raspberries*

Basque Cake 16
*Cherry Preserves, Cream Cheese Ice Cream, Marcona Almonds*

Butterscotch Pot de Créme 16
*Whipped Creme Fraiche, Macademia Nut Lace Cookies*

Affogato 12
*Brandy Ice Cream, Salted Chocolate Shortbread Cookie*

Scoop of Ice Cream or Sorbet 8

## COFFEE & TEA

Intelligentsia Coffee 5
Espresso 5
Cappuccino 6
Kilogram Hot Tea 8

## DESSERT WINES

Rare Wine Co. 'Savannah' Verdelho Reserve 16
*Madiera, Portugal, NV*
The Ojai Vineyard <Kick On Ranch> Riesling 16
*Santa Barbara County, CA '24*
Kopke 'L.B.V.' Port Douro, PT '18 15

## BRANDY

*Cognac—*
Park VS Carte Blanche 18
Dudognon 10 Year Reserve 25
Ragnaud-Sabourin Grand Champagne 1er Cru 38

*Armagnac—*
Chateau de Pellehaut 2000 50
Chateau de Pellehaut 1990 38

*Calvados—*
Domaine Lemorton Domfrontais 24

*Grappa—*
Invitti + ARPEPE 25