
OYSTERS

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

Eld Inlet Washington	Flying Point Maine
Hammersley Inlet Washington	Aunt Dotty Massachusetts
Rocky Point Washington	Row 34 Massachusetts
Sweetwater Tomalas Bay, California	Wellfleet Massachusetts

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,
Cherry Tomatoes, 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

Santa Barbara Uni Sashimi* 30
Meyer Lemon & Shiso

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

Danubian Sturgeon, 30g, Italy 200

Kaluga Hybrid, 30g, China 190

Classic Siberian Sturgeon, 30g, Uruguay 125

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 =====

New England Clam Chowder Chervil, Bacon, Tabasco, Oyster Crackers	18
Oak Grilled Golden Beet Salad Arugula Pesto, Marin Co Camembert, Frisee, Pistachios	23
Oak Grilled Spanish Octopus Olives, Fresno Chiles, Bay Leaf Aioli, Sourdough Croutons	28
Blueberry Pancakes Bacon Lardons, Whipped Creme Fraiche	18
Grilled Cheese Egg in the Hole* Gruyere, Farm Egg, Sofrito	23
Dungeness Crab Omelette Creme Fraiche, Crispy Marble Potatoes, Hollandaise	36
Wood Grilled Oysters Rockefeller Melted Leeks, Spinach, Bacon Breadcrumbs	31
Crab Cake Watercress & Frisee Salad, Pickled Shallots, Hollandaise	35
Wood Grilled Shrimp Toast Pea Tendrils, Shaved Celery, Harissa Aioli	28
Mussels & Clams in White Wine & Herbs Garlic, Chili Flake, Wood-Charred Sourdough	42
Toasted Pullman BLT Avocado, Sprouts, Espelette Aioli	26
Pan Roasted Black Angus Hamburger* Sauce Gribiche & Gruyere with Clark's Fries or Slaw	30
Lobster Roll Lemon Mayo, Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw	48
Chicken Breast Paillard Harissa butter, Arugula, Fennel, Celery, Parmesan	38
Crispy Local Rockfish a la Plancha 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

Tempura Fried Gulf Shrimp with Sauce Gribiche	41
Pan Roasted Baja Grouper	53
Crispy Skin California King Salmon	60
Oak Grilled Marinated Japanese Hamachi	47

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

Shells & Cheese with Lump Crab Clark's Breadcrumbs, Fines Herbes	20
Grilled Tuscan Kale Toasted Pine Nuts, Parmesan, Chile Flakes	16
Oak Grilled Broccolini Lemon & Parmesan Aioli, Clark's Breadcrumbs	16
Roasted Cauliflower Hazelnuts, Golden Raisins, Fresno Chiles	16
Scrambled Farm Eggs with Olive Oil & Chives	10
Stone Ground Grits with Parmesan	12
Hand-Cut Clark's Fries with Rosemary & Garlic	14
Crispy Marbled Potatoes with Chimichurri	14

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

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 Crème	16
Whipped Creme Fraiche, Macademia Nut Lace Cookies	
Affogato	12
Brandy Ice Cream, Salted Chocolate Shortbread Cookie	
Scoop of Ice Cream or Sorbet	8

===== 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. 'New York' Malmsey	16
Special Reserve Madiera, POR	
The Ojai Vineyard <Kick On Ranch> Riesling	16
Santa Barbara County, CA '24	
Kopke 'L.B.V.' Port Douro, PT '18	15

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

<i>Cognac</i> —	
Park VS Carte Blanche	18
Dudognon 10 Year Reserve	20
Ragnaud-Sabourin Grand Champagne 1er Cru	35
<i>Armagnac</i> —	
Chateau de Pellehaut 2000	50
Chateau de Pellehaut 1990	38
<i>Calvados</i> —	
Domaine Lemorton Domfrontais	24
<i>Grappa</i> —	
Invitti + ARPEPE	18

