
OYSTERS

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

Little Skookum Washington	Birch Point Massachusetts
Koronda Washington	Island Creek Massachusetts
Shigoku Washington	Riptide Massachusetts
Steamboat Washington	Standish Shore Massachusetts
Tomales Bay California	Misty Point Virginia

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

Red Snapper 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	18
Herbs, Chervil, Bacon, Tabasco, Oyster Crackers	
Oak Grilled Spanish Octopus	28
Olives, Fresno Chiles, Bay Leaf Aioli, Sourdough Croutons	
Buttermilk Pancakes	18
Peach Compote, Cream Cheese Chantilly	
Smoked Salmon Benedict	28
Hollandaise, Capers, Dill, Smoked Paprika, English Muffin, Watercress & Frisée Salad	
Grilled Cheese Egg in the Hole*	23
Sofrito, Watercress & Endive Salad	
Dungeness Crab Omelette	36
Creme Fraiche, Crispy Marble Potatoes, Hollandaise	
Wood Grilled Shrimp Toast	28
Pea Tendrils, Shaved Celery, Harissa Aioli	
Crab Cake	35
Pickled Shallots, Hollandaise, Watercress & Frisee Salad	
Mussels & Clams in White Wine & Herbs	42
Wood-Charred Sourdough	
Toasted Pullman BLT	26
Sunflower Sprouts, Avocado & d'Espelette Aioli	
Pan Roasted Black Angus Hamburger*	30
Sauce Gribiche & Gruyere with Clark's Fries or Slaw	
Lobster Roll	48
Lemon Aioli, Bibb Lettuce, Drawn Butter with Clark's Fries or Slaw	
Crispy Red Snapper	52
Stone Ground Grits, Sofrito, Lemon Zest	
Clark's Cioppino	60
Roasted Garlic Toast, Basil, Oregano	

===== 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	55
Pan Seared Local Halibut	51
Crispy Skin King Salmon a la Plancha	53
Steamed Santa Barbara Box Crab	72
Oak Grilled Whole Spanish Branzino	60
Oak Grilled Spanish Mackerel	46

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

Scrambled Farm Eggs with Olive Oil & Chives	12
Shells & Cheese with Lump Crab	20
Clark's Breadcrumbs, Fines Herbes	
Oak Grilled Tuscan Kale	16
Toasted Pine Nuts, Parmesan, Chile Flakes	
Roasted Cauliflower	16
Hazelnuts, Golden Raisins, Fresno Chiles	
Grilled Broccolini	16
Bagna Cauda Pesto, Clark's Breadcrumbs	
Stone Ground Grits with Butter and Parm	12
Hand-Cut Clark's Fries with Rosemary	14
Crispy Marbled Potatoes with Chimichurri	14
Bacon, Cheddar & Scallion Scone	5

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

Key Lime Tart	16
Torched Meringue, Toasted Coconut	
Chocolate Cheesecake	15
Cherry Compote, Vanilla Bean Chantilly	
Caramelized Cocoa Nibs	
Basque Cake	16
Strawberry Compote, Pink Peppercorn Ice Cream, Marcona Almonds	
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	
Tiramisu	15
Sponge Cake, Madeira Mascarpone Cream, Coffee Chantilly, Cocoa Powder	
Pineapple Upsidedown Cake	10
Oven Roasted Spiced Pineapple, Vanilla Bean Chantilly	
Cinnamon Buns	8
Cream Cheese Glaze	
Chocolate Chunk Cookie	4
Housemade Dark Chocolate	
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. ‘New York’ Malmsey	16
Special Reserve Madeira, PT NV	
Kracher Beerenauslese	24
Bergundland, AT ‘21	
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 Hors d’Age	23

