
OYSTERS

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

Aphrodite British Columbia	Irish Point Prince Edward Island
Royal Miyagi British Columbia	Eel Lake Nova Scotia
Sweetwater Tomales Bay, California	First Encounter Massachusetts
Grassy Bar Morro Bay, California	Row 34 Massachusetts

Montecito Oyster Santa Barbara Uni, Russian Osetra Caviar, Chervil	20 ea
Chargrilled Hog Island Oyster Fresno Chili, Garlic Confit, Lime Zest, Parmesan	7 ea

COLD BAR

Bibb & Watercress Salad Tarragon, Red Onion, Sherry Vinaigrette	16
Clark's Wedge Salad Bacon Lardons, Hard-boiled Egg, Red Onion, Cherry Tomatoes, Point Reyes Blue, Buttermilk Ranch *add Three Jumbo Cocktail Shrimp +12	22
Shrimp or Dungeness Crab Louie Iceberg, Capers, Herbs, Red Onion, Thousand Island	28 / 36
Bluefin Tuna Carpaccio* Olives, Capers, Garlic Aioli, Jalapeño, Sprouts	29
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	28
Santa Barbara Uni Sashimi* Meyer Lemon & Shiso	30
Local Rockfish Ceviche* Golden Roe, Cucumber, Serrano, Cilantro, Finger Lime	27
Jumbo Shrimp Cocktail Horseradish, Seasoned Saltines	32
Classic Steak Tartare* Farm Egg, Shoestring Fries, Dijonnaise	31
Petits Fruits de Mer* Oysters, Lobster, Crudo, Prawns	115
Plateau de Fruits de Mer* Oysters, Lobster, Ceviche, Prawns, Crudo	185

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
Wood Grilled Oysters Rockefeller Melted Leeks, Spinach, Bacon Breadcrumbs	31
Crab Cake Watercress & Frisée Salad, Pickled Shallots, Hollandaise	35
Wood Grilled Shrimp Toast* Pea Shoots, Shaved Celery, Harissa Aioli	28
Lobster Roll Lemon Mayo, Shallot, Bibb Lettuce, Drawn Butter	48
Pan Roasted Black Angus Hamburger* Sauce Gribiche & Gruyere with Clark's Fries or Slaw	30
Mussels & Clams in White Wine & Herbs Garlic, Chili Flake, Wood-Charred Sourdough	42
Linguine with Clams Herbs, Jalapeño, Cream and White Wine	44
Chicken Breast Paillard Harissa Butter, Chili Flake, 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
Oak Grilled Prime New York Strip * Sauce Romesco, Salsa Verde, Crispy Celery Root	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 New Bedford Scallops	60
Pan Seared Cortez Halibut	60
Pan Roasted Baja Grouper	53
Oak Grilled Herb Crusted Swordfish	60
Oak Grilled Whole Mediterranean Branzino	60

===== 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
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. '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

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

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

