

===== O Y S T E R S =====

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

Little Skookum	Beausoleil
Washington	New Brunswick

Totten Inlet	Chebooktook
Washington	New Brunswick

Shigoku	St. Simon
Washington	New Brunswick

Tomales Bay	Birch Point
California	Massachusetts

Sea Cup	Standish Shore
Baja	Massachusetts

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
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Shrimp or Dungeness Crab Louie	28 / 36
Iceberg, Capers, Herbs, Red Onion, Thousand Island	

Local Halibut Carpaccio*	28
Basil, Citrus, Fresno Conserva, Chili Crunch, Fines Herbes	

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	

Gulf Red Snapper Ceviche*	28
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 Chervil, Bacon, Tabasco, Oyster Crackers	18
Oak Grilled Spanish Octopus Olives, Fresno Chiles, Bay Leaf Aioli, Torn Sourdough Croutons	28
Dungeness Crab & Oysters Rockefeller Tomales Bay Oysters, Ginger, Spinach, Chili Crunch	34
Wood Grilled Shrimp Toast* Pea Tendrils, Shaved Celery, Harissa Aioli	28
Crab Cake Watercress & Frisée Salad, Pickled Shallots, Hollandaise	35
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
Mussels & Clams in White Wine & Herbs Wood-Charred Sourdough	42
Linguine with Clams Herbs, Jalapeño, White Wine, Cream	44
Chicken Breast Paillard Harissa Butter, Arugula, Fennel, Celery, Parmesan	38
Crispy Gulf Red Snapper Stone Ground Grits, Sofrito, Lemon Zest	52
Clark's Cioppino Roasted Garlic Toast, Basil, Oregano	60
Oak Grilled Prime New York Strip Red Chimichurri, Charred Onion, Oregano	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 Hokkaido Scallops	55
Pan Seared Local Halibut	55
Local King Salmon a la Plancha	53
Blackened Local White Seabass	57
Oak Grilled Hamachi Collar	42
Oak Grilled Whole Spanish 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
Grilled Broccolini Bagna Cauda Pesto, Clark's Breadcrumbs	16
Roasted Cauliflower Hazelnuts, Golden Raisins, Fresno Chiles	16
Stone Ground Grits with Butter and Parm	12
Hand-Cut Clark's Fries with Rosemary	14
Crispy Marbled Potatoes with Chimichurri	14

===== 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
Strauberry 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	
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

