
OYSTERS

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

Aphrodite British Columbia	Irish Point Prince Edward Island
Pickering Passage Washington	Eel Lake Nova Scotia
Eld Inlet Washington	First Encounter Massachusetts
Grassy Bar Morro Bay, California	Island Creek 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	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 & Frisee Salad, Pickled Shallots, Hollandaise	
Wood Grilled Shrimp Toast	28
Pea Shoots, Shaved Celery, Harissa Aioli	
Lobster Roll	48
Lemon Mayo, Shallot, Bibb Lettuce, Drawn Butter	
Tuna Salad Sandwich	26
Olive & Parsley Vinaigrette with Clark's Fries or Slaw	
Grilled Cheese Egg in the Hole*	23
Gruyere, Farm Egg, Sofrito	
Toasted Pullman BLT	26
Crispy Bacon, Lettuce, Tomato, Avocado, Sprouts, Espelette Aioli, with Clark's Fries or Slaw	
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, Chili Flake, 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	

===== 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 Marinated Hamachi Collar	47
Oak Grilled Whole Mediterranean Branzino	60

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

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	
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. ‘Savannah’ Verdelho Reserve	16
Madiera, Portugal, NV	
The Ojai Vineyard <Kick On Ranch> Riesling	16
Santa Barbara County, CA ’21	
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

