

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

|                                                                       |    |
|-----------------------------------------------------------------------|----|
| Key Lime Tart                                                         | 16 |
| Graham Cracker Crust, Torched Meringue,<br>Toasted Coconut            |    |
| Dark Chocolate Cheesecake                                             | 16 |
| Salted chocolate graham crust, raspberry coulis,<br>fresh raspberries |    |
| Basque Cake                                                           | 16 |
| Cherry Preserves, Cream Cheese Ice Cream,<br>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 |

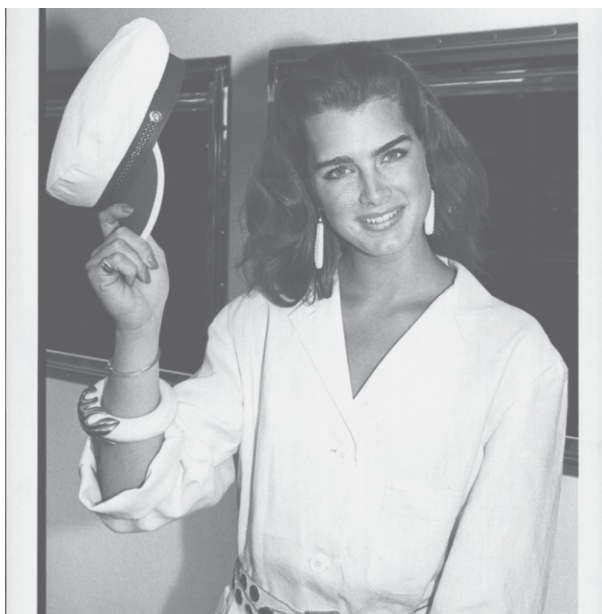
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## DINNER

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## HAPPY HOUR

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Seven Days A Week 3 - 5 pm  
Half off Martinis & Burgers  
\$5 Trumer Pilsner  
\$10 Featured Wine  
\$5 Oyster Shooters  
\$2 off Oysters

Wednesdays  
Half off Bottles of Wine

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AUSTIN | ASPEN | HOUSTON  
MONTECITO | MENLO PARK | MALIBU

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## OYSTERS

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

Aphrodite  
British Columbia

Irish Point  
Prince Edward Island

Pickering Passage  
Washington

Le Petite Barachois  
Prince Edward Island

Eld Inlet  
Washington

Eel Lake  
Nova Scotia

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

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## COLD BAR

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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

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## CAVIAR

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*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

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\* Consuming raw or under cooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of food borne illness.

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## ===== S P E C I A L T I E S =====

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|----------------------------------------------------------------------------------------------|----|
| New England Clam Chowder<br>Chervil, Bacon, Tabasco, Oyster Crackers                         | 18 |
| Oak Grilled Golden Beet Salad<br>Arugula Pesto, Marin Co Camembert, Frisee,<br>Pistachios    | 23 |
| Oak Grilled Spanish Octopus<br>Olives, Fresno Chiles, Bay Leaf Aioli,<br>Sourdough Croutons  | 28 |
| Wood Grilled Oysters Rockefeller<br>Melted Leeks, Spinach, Bacon Breadcrumbs                 | 31 |
| Crab Cake<br>Watercress & Frisée Salad, Pickled Shallots,<br>Hollandaise                     | 35 |
| Wood Grilled Shrimp Toast*<br>Pea Shoots, Shaved Celery, Harissa Aioli                       | 28 |
| Lobster Roll<br>Lemon Mayo, Shallot, Bibb Lettuce, Drawn Butter                              | 48 |
| Pan Roasted Black Angus Hamburger*<br>Sauce Gribiche & Gruyere with Clark's Fries or Slaw    | 30 |
| Mussels & Clams in White Wine & Herbs<br>Garlic, Chili Flake, Wood-Charred Sourdough         | 42 |
| Linguine with Clams<br>Herbs, Jalapeño, Cream and White Wine                                 | 44 |
| Chicken Breast Paillard<br>Harissa Butter, Chili Flake, Arugula, Fennel, Celery,<br>Parmesan | 38 |
| Crispy Local Rockfish a la Plancha<br>Stone Ground Grits, Sofrito, Lemon Zest                | 52 |
| Clark's Cioppino<br>Roasted Garlic Toast, Basil, Oregano                                     | 60 |
| Oak Grilled Prime New York Strip *<br>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

|                                          |    |
|------------------------------------------|----|
| Crispy Skin California Salmon            | 60 |
| Pan Seared New Bedford Scallops          | 60 |
| Pan Seared Cortez Halibut                | 55 |
| Pan Roasted Baja Grouper                 | 53 |
| Oak Grilled Whole Mediterranean Branzino | 60 |

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

|                                                                       |    |
|-----------------------------------------------------------------------|----|
| Shells & Cheese with Lump Crab<br>Clark's Breadcrumbs, Fines Herbes   | 20 |
| Grilled Tuscan Kale<br>Toasted Pine Nuts, Parmesan, Chile Flakes      | 16 |
| Oak Grilled Broccolini<br>Lemon & Parmesan Aioli, Clark's Breadcrumbs | 16 |
| Roasted Cauliflower<br>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 |