

===== OYSTERS =====

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

Deer Creek Washington	Valley Pearl Prince Edward Island
Little Creek Washington	Buttercup Maine
Grassy Bar California	Norumbega Maine
Bendito Mar Baja	Seal Point Massachusetts

Dressed Oyster 6 ea
Honey Vinaigrette, Mint, Cucumber, Crispy Shallot

===== COLD BAR =====

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

===== SANDWICHES =====

Pan Roasted Black Angus Hamburger* Sauce Gribiche & Gruyere with Clark's Fries or Slaw	30
Tuna Salad Sandwich Olive & Parsley Vinaigrette, Mayo, Clark's Fries or Slaw	26
Toasted Pullman BLT Avocado, Harissa Aioli, Clark's Fries or Slaw	26
Grilled Cheese Egg in the Hole* Gruyere, Farm Egg, Sofrito, Endive & Watercress Salad	23

===== CAVIAR =====

Sustainable Caviars with Classic
Accompaniments & Warm Cornmeal Blini*

Golden Kaluga, 30g, Qiandao Lake	190
Black River Osetra Imperial, 30g, Uruguay	175
Russian Osetra, 30g, Qiandao Lake	165
Siberian Sturgeon, 30g, Poland	145
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 =====

Blueberry Pancakes Candied Pistachios, Maple Syrup, Bacon Lardons	20
New England Clam Chowder Chervil, Bacon, Tabasco, Oyster Crackers	18
Warm Beets & Brie Basil Pesto, Sherry Vinegar, Toasted Pistachio	23
Oak Grilled Spanish Octopus Olives, Fresno Chiles, Bay Leaf Aioli, Sourdough Croutons	28
Wood Grilled Oysters Melted Leeks, Spinach, Bacon Breadcrumbs	31
Wood Grilled Shrimp Toast* Pea Shoots, Shaved Celery, Harissa Aioli	28
Crab Cake Watercress & Frisée Salad, Pickled Shallots, Hollandaise	35
Dungeness Crab Omelette Hollandaise, Crispy Marbled Potatoes	36
Lobster Roll Lemon Mayo, Bibb Lettuce 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 Local Rockfish Stone Ground Grits, Sofrito, Lemon Zest	52
Clark's Cioppino Roasted Garlic Toast, Basil, Oregano	60

=== C A T C H O F T H E D A Y ===

Served with Endive & Watercress Salad, Grilled Lemon, and Choice of Roasted Garlic & Herb Butter, Red Chimichurri, Smoked Paprika Vinaigrette, or Salsa Verde

Pan Seared New England Scallops	58
Pan Seared San Francisco Bay Halibut	56
Local Swordfish a la Plancha	52
Oak Grilled Mt Lassen Rainbow Trout	56
Oak Grilled Whole Spanish Branzino	60

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

Scrambled Farm Eggs with Olive Oil & Chives	12
Crispy Bacon	7
Shells & Cheese with Lump Crab Clark's Breadcrumbs, Fines Herbes	20
Grilled Tuscan Kale Toasted Pine Nuts, Parmesan, Chile Flakes	16
Grilled Broccolini Chili Crunch, Lemon, Parmesan Aioli	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
Graham Cracker Crust, Torched Meringue, Toasted Coconut	
Chocolate Sesame Crunch Bar	16
Passionfruit Curd, Salted Caramel, Candied Cocoa Nibs	
Basque Cake	16
Fig Compote, Strawberry Vanilla Ice Cream, Marcona Almonds	
Butterscotch Pot de Crème	16
Macadamia Nut Lace Cookie, Creme Fraiche, Sea Salt	
Affogato	12
Espresso over Mascapone Ice Cream, Chocolate Biscotti	
Scoop of Housemade 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. 'New York' Malmsey Reserve	16
Madeira, Portugal NV	
Huet <Clos du Bourg> MOELLEUX	18
Vouvray, Loire Valley FR '23	
Kopke 'L.B.V.' Port Douro PT '18	15

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

Cognac—	
Park VS	18
Dudognon 10 Year Reserve	20
Ragnaud-Sabourin No. 20 Reserve Speciale	38
Armagnac—	
Chateau de Pellehaut Reserve 10 Year	20
Calvados—	
Michel Huard-Guillouet Hor d'Age	20
Manoir de Montreuil Selection	18