
OYSTERS

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

Deer Creek	Valley Pearl
Washington	Prince Edward Island

Little Creek	Buttercup
Washington	Maine

Grassy Bar	Norumbega
California	Maine

Bendito Mar	Seal Point
Baja	Massachusetts

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

COLD BAR

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

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

Jumbo Shrimp Cocktail	32
Horseradish, Seasoned Saltines	

Bluefin Tuna Carpaccio*	29
Olives, Capers, Garlic Aioli, Jalapeño, Sunflower Sprouts	

Crudo Plate*	28
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	

Local Rockfish Ceviche*	27
Golden Roe, Cucumber, Serrano, Cilantro, Finger Lime	

Classic Steak Tartare*	31
Farm Egg, Shoestring Fries, Dijonnaise	

Petit Plateau de Fruits de Mer*	115
Oysters, Lobster, Prawns, Crudo	

Grand Plateau de Fruits de Mer*	185
Oysters, Lobster, Prawns, Crudo, Ceviche	

CAVIAR

Sustainable Caviars with Classic
Accompaniments & Warm Cornmeal Blini*

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

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

New England Clam Chowder	18
Chervil, Bacon, Tabasco, Oyster Crackers	
Oak Grilled Spanish Octopus	28
Olives, Fresno Chiles, Bay Leaf Aioli, Sourdough Croutons	
Warm Beets & Brie	21
Basil Pesto, Sherry Vinegar, Toasted Pistachio	
Wood Grilled Oysters	31
Melted Leeks, Spinach, Bacon Breadcrumbs	
Crab Cake	35
Watercress & Frisée Salad, Pickled Shallots, Hollandaise	
Wood Grilled Shrimp Toast*	28
Pea Shoots, Shaved Celery, Harissa Aioli	
Pan Roasted Black Angus Hamburger	30
Sauce Gribiche & Gruyere with Clark's Fries or Slaw	
Lobster Roll	48
Lemon Mayo, Bibb Lettuce with Clark's Fries or Slaw	
Mussels & Clams in White Wine & Herbs	42
Wood-Charred Sourdough	
Chicken Breast Paillard	38
Harissa Butter, Arugula, Fennel, Celery, Parmesan	
Linguine with Clams	44
Herbs, Jalapeño, White Wine, Cream	
Crispy Local Rockfish	52
Stone Ground Grits, Sofrito, Lemon Zest	
Clark's Cioppino	60
Roasted Garlic Toast, Basil, Oregano	
Oak Grilled Prime New York Strip*	65
Hazelnut Romesco, Salsa Verde, Sunchoke	

===== 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 =====

Charred Snap Peas & Asparagus	21
Almond Dukkah, Herbed Yogurt	
Shells & Cheese with Lump Crab	20
Clark's Breadcrumbs, Fines Herbes	
Grilled Tuscan Kale	16
Toast Pine Nuts, Parmesan, Chile Flakes	
Grilled Broccolini	16
Chili Crunch, Lemon, Parmesan Aioli	
Roasted Cauliflower	16
Hazelnuts, Golden Raisins, Fresno Chiles	
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 =====

<i>Cognac</i> —	
Park VS	18
Dudognon 10 Year Reserve	20
Ragnaud-Sabourin No. 20 Reserve Speciale	38
<i>Armagnac</i> —	
Chateau de Pellehaut Reserve 10 Year	20
<i>Calvados</i> —	
Michel Huard-Guillouet Hor d’Age	24
Manoir de Montreuil Selection	24
<i>Grappa</i> —	
Inviti + AR PEPE	28