

===== OYSTERS =====

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

Deer Creek Washington	Buttercup Maine
Little Creek Washington	Norumbega Maine
Wildcat Washington	Seal Point Massachusetts
Grassy Bar California	Violet Sky New Jersey

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

===== SANDWICHES =====

Tuna Salad Sandwich 26
Olive & Parsley Vinaigrette, Mayo, Clark's Fries or Slaw

Grilled Cheese Egg in the Hole* 23
Gruyere, Farm Egg, Sofrito, Endive & Watercress Salad

Pan Roasted Black Angus Hamburger* 30
Sauce Gribiche & Gruyere with Clark's Fries or Slaw

===== 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 =====

New England Clam Chowder	18
Chervil, Bacon, Tabasco, Oyster Crackers	
Oak Grilled Spanish Octopus	28
Olives, Fresno Chiles, Bay Leaf Aioli, Sourdough Croutons	
Charred Snap Peas & Asparagus	21
Almond Dukkah, Herbed Yogurt	
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	
Lobster Roll	48
Lemon Mayo, Bibb Lettuce, Drawn Butter	
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	
Dungeness Crab Omelette	36
Hollandaise, Crispy Marbled Potatoes	
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 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	12]
with Olive Oil & Chives	
Shells & Cheese with Lump Crab	20
Clark's Breadcrumbs, Fines Herbes	
Grilled Tuscan Kale	16
Toasted 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 Parmesan	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, Vanilla Strawberry 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 Carte Blanche	18
Dudognon 10 Year Reserve	20
Ragnaud-Sabourin No. 20 Reserve Speciale	38
Armagnac—	
Chateau de Pellehaut 10 Year Reserve	20
Calvados—	
Michel Huard Hors d'Age	24
Manoir de Montreuil Selection	24
Grappa—	
Invitti + ARPEPE	28