
OYSTERS

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

Glacier Points Alaska	Honeydrop Massachusetts
--------------------------	----------------------------

Royal Miyagi Washington	Island Creek Massachusetts
----------------------------	-------------------------------

Summer Stone Washington	Aunt Dotty Massachusetts
----------------------------	-----------------------------

Grassy Bar Morro Bay, California	Row 34 Massachusetts
-------------------------------------	-------------------------

Montecito Oyster Santa Barbara Uni, Kaluga Hybrid Caviar, Chervil	20 ea
--	-------

Chargrilled Hog Island Oyster Fresno Chili, Garlic Confit, Lime Zest, Parmesan	7 ea
---	------

COLD BAR

Bibb & Watercress Salad Tarragon, Red Onion, Sherry Vinaigrette	16
--	----

Clark's Wedge Salad Bacon Lardons, Hard-boiled Egg, Red Onion, Cherry Tomatoes, Point Reyes Blue, Buttermilk Ranch *add Three Jumbo Cocktail Shrimp +12	22
--	----

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

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

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

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

Jumbo Shrimp Cocktail Horseradish, Seasoned Saltines	32
---	----

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

Petits Fruits de Mer* Oysters, Lobster, Crudo, Prawns	115
--	-----

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

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	
Blueberry Pancakes	18
Bacon Lardons, Whipped Creme Fraiche	
Grilled Cheese Egg in the Hole*	23
Gruyere, Farm Egg, Sofrito	
Dungeness Crab Omelette	36
Creme Fraiche, Crispy Marble Potatoes, Hollandaise	
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 Tendrils, Shaved Celery, Harissa Aioli	
Mussels & Clams in White Wine & Herbs	42
Garlic, Chili Flake, Wood-Charred Sourdough	
Toasted Pullman BLT	26
Avocado, Sprouts, Espelette Aioli	
Pan Roasted Black Angus Hamburger*	30
Sauce Gribiche & Gruyere with Clark's Fries or Slaw	
Lobster Roll	48
Lemon Mayo, Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw	
Chicken Breast Paillard	38
Harissa butter, 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 Roasted Baja Corvina	48
Pan Roasted Cabrilla Grouper	50
Crispy Skin Oregon King Salmon	60
Oak Grilled Espellette Crusted Baja Swordfish	55
Oak Grilled Marinated Hamachi Collar	49
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. 'New York' Malmsey	16
Special Reserve Madiera, POR	
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	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

