
O Y S T E R S

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

Kusshi
British Columbia

Eel Lake
Nova Scotia

Summerstone
Washington

Salt Bay
Prince Edward Island

Baywater Sweets
Washington

Queens Cup
Prince Edward Island

Grassy Bar
Morro Bay, California

Pirates Cove
South Carolina

Montecito Oyster 20 ea
Kaluga Hybrid Caviar, Creme Fraiche, Chervil

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

C O L D B A R

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

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

C A V I A R

Sustainable Caviars with Classic
Accompaniments & Warm Cornmeal Blini*

Beluga Hybrid, 30g, Italy 275

Danubian Sturgeon, 30g, Italy 215

Kaluga Hybrid, 30g, China 190

Classic Siberian Sturgeon, 30g, Uruguay 125

Russian Osetra, 30g, China 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 Chervil, Bacon, Tabasco, Oyster Crackers	18
Oak Grilled Golden Beet Salad Arugula Pesto, Marin Co Camembert, Frisee, Pistachios	23
Oak Grilled Spanish Octopus Olives, Fresno Chiles, Bay Leaf Aioli, Sourdough Croutons	28
Wood Grilled Oysters Rockefeller Melted Leeks, Spinach, Bacon Breadcrumbs	31
Crab Cake Watercress & Frisee Salad, Pickled Shallots, Hollandaise	35
Wood Grilled Shrimp Toast Pea Shoots, Shaved Celery, Harissa Aioli	28
Lobster Roll Lemon Mayo, Shallot, Bibb Lettuce, Drawn Butter	48
Tuna Salad Sandwich Olive & Parsley Vinaigrette with Clark's Fries or Slaw	26
Grilled Cheese Egg in the Hole* Gruyere, Farm Egg, Sofrito	23
Toasted Pullman BLT Crispy Bacon, Lettuce, Tomato, Avocado, Sprouts, Espelette Aioli, with Clark's Fries or Slaw	26
Pan Roasted Black Angus Hamburger* Sauce Gribiche & Gruyere with Clark's Fries or Slaw	30
Mussels & Clams in White Wine & Herbs Garlic, Chili Flake, Wood-Charred Sourdough	42
Linguine with Clams Herbs, Jalapeño, Cream and White Wine	44
Chicken Breast Paillard Harissa Butter, Chili Flake, Arugula, Fennel, Celery, Parmesan	38
Crispy Local Rockfish a la Plancha 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 Salsa Verde, Red Chimichurri, Roasted
Garlic & Herb Butter or Smoked Paprika Vinaigrette

Pan Seared New Bedford Scallops	60
Pan Roasted Espellette Crusted Swordfish	55
Crispy Skin California King Salmon	60
Oak Grilled Marinated Hamachi Collar	53
Oak Grilled Whole Mediterranean Branzino	60

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

Shells & Cheese with Lump Crab Clark's Breadcrumbs, Fines Herbes	20
Grilled Tuscan Kale Toasted Pine Nuts, Parmesan, Chile Flakes	16
Oak Grilled Broccolini Lemon & Parmesan Aioli, Clark's Breadcrumbs	16
Roasted Cauliflower Hazelnuts, Golden Raisins, Fresno Chiles	16
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. ‘Savannah’ Verdelho Reserve	16
Madiera, Portugal, NV	
The Ojai Vineyard <Kick On Ranch> Riesling	16
Santa Barbara County, CA ’21	
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

