

===== O Y S T E R S =====

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

Fat Bastard Washington	Howdy Petite Maine
Kumamoto Washington	Crowe's Pasture Massachusetts
Reyes Miyagi Washington	East Caper Massachusetts
Shigoku Washington	Paine's Creek Massachusetts
Steamboat Washington	Snow Island Massachusetts

Dressed Oyster 6
Cucumber-Honey Vinaigrette, Mint, Crispy Shallots

===== C O L D B A R =====

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
Dungeness Crab Salad Celery, Laurel Aioli, Meyer Lemon, Toast Points	30
Jumbo Shrimp Cocktail Horseradish, Seasoned Saltines	32
Tuna Carpaccio* Olives, Capers, Garlic Aioli, Jalapeño, Sunflower Sprouts	29
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	28
Local Snapper Ceviche* Golden Roe, Cucumber, Serrano, Cilantro, Finger Lime	28
Classic Steak Tartare* Farm Egg, Shoestring Fries, Dijonnaise	31
Plateau de Fruits de Mer* Petit or Grande Platter of Oysters, Lobster, Crudo, Prawns	115 / 185

===== C A V I A R =====

Sustainable Caviars with Classic Accompaniments
& Warm Cornmeal Blini**

Black River Osetra Imperial, 30 g, Uruguay	195
Golden Kaluga, 30 g, Qiandoa Lake	190
Siberian Sturgeon, 30 g, Poland	150
Classic White Sturgeon, 30 g, 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 Chervil, Bacon, Tabasco, Oyster Crackers	18
Oak Grilled Spanish Octopus Olives, Fresno Chiles, Bay Leaf Aioli, Torn Sourdough Croutons	28
Dungeness Crab & Oysters Rockefeller Tomales Bay Oysters, Ginger, Spinach, Chili Crunch	34
Wood Grilled Shrimp Toast* Pea Tendrils, Shaved Celery, Harissa Aioli	28
Crab Cake Watercress & Frisée Salad, Pickled Shallots, Hollandaise	35
Pan Roasted Black Angus Hamburger* Sauce Gribiche & Gruyere with Clark's Fries or Slaw	30
Lobster Roll Lemon Aioli, Bibb Lettuce, Drawn Butter 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 Snapper Stone Ground Grits, Sofrito, Lemon Zest	52
Clark's Cioppino Roasted Garlic Toast, Basil, Oregano	60
Oak Grilled Prime New York Strip Red Chimichurri, Charred Onion, Oregano	65

===== 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 Maine Scallops	50
Pan Seared California Seabass	52
Pan Roasted Santa Cruz Ling Cod	52
Pan Roasted Alaskan Halibut	54
Oak Grilled Whole Spanish Branzino	65

===== 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
Grilled Broccolini Bagna Cauda Pesto, Clark's Breadcrumbs	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
Torched Meringue, Toasted Coconut	
Chocolate Cheesecake	15
Raspberry Compote, Vanilla Bean Chantilly	
Caramelized Cocoa Nibs	
Basque Cake	16
Toasted Buttermilk Ice Cream, Pear Compote, rosemary	
Basque Cake	16
Toasted Buttermilk Ice Cream, Pear Compote, rosemary	
Affogato	13
Espresso over Vanilla Bean Ice Cream, Salted Chocolate Shortbread Cookie	
Scoop of Ice Cream or Sorbet	9

===== 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 Madeira, PT NV	
Kracher Beerenauslese	24
Bergundland, AT ‘21	
Kopke Tawny Port Douro, PT 10 YEAR	15

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

<i>Cognac</i> —	
Dudognon 10 Year Reserve	18
Ragnaud-Sabourin Reserve	37
<i>Armagnac</i> —	
Chateau de Pellehaut 2000	47
Chateau de Pellehaut 1990	38
<i>Calvados</i> —	
Lemorton Domfrontais	18
Michel Huard Hors d'Age	23

