
OYSTERS

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

Fat Bastard Washington	Norumbega Maine
Kumamoto Washington	Snow Island Maine
Royal Miyagi Washington	Beau Soleil New Brunswick
Shigoku Washington	East Cape Prince Edward Island
Steamboat Washington	Butter and Brine Rhode Island

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

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

Dungeness Crab Salad **30**
Celery, Laurel Aioli, Meyer Lemon, Toast Points

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

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

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

Local Snapper Ceviche* **28**
Golden Roe, Cucumber, Serrano, Cilantro, Finger Lime

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

Plateau de Fruits de Mer* **115 / 185**
Petit or Grande Platter of Oysters, Lobster, Crudo, Prawns

CAVIAR

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	18
Chervil, Bacon, Tabasco, Oyster Crackers	
Oak Grilled Spanish Octopus	28
Olives, Fresno Chiles, Bay Leaf Aioli, Sourdough Croutons	
Dungeness Crab & Oysters Rockefeller	34
Tomales Bay Oysters, Ginger, Spinach, Chili Crunch	
Wood Grilled Shrimp Toast	28
Pea Tendrils, Shaved Celery, Harissa Aioli	
Crab Cake	35
Watercress & Frisee Salad, Pickled Shallots, Hollandaise	
Dungeness Crab Omelette	36
Crème Fraîche, Crispy Marble Potatoes, Hollandaise	
Grilled Cheese Egg in the Hole*	23
Sourdough, Gruyere, Farm Egg, Sofrito	
Tuna Salad Sandwich	26
Olive & Parsley Vinaigrette	
Toasted Pullman BLT	26
Pea Sprouts, Avocado & d'Espelette Aioli	
Pan Roasted Black Angus Hamburger*	30
Sauce Gribiche & Gruyere	
Lobster Roll	48
Lemon Aioli, Bibb Lettuce, Drawn Butter	
Mussels & Clams in White Wine & Herbs	42
Wood-Charred Sourdough	
Linguine with Clams	44
Herbs, Jalapeño, White Wine, Cream	
Chicken Breast Paillard	38
Harissa Butter, Arugula, Fennel, Celery, Parmesan	
Crispy Local Snapper	55
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 Seared Maine Scallops	50
Pan Seared California Seabass	52
Local King Salmon A la Plancha	54
Pan Roasted Alaskan Halibut	54
Oak Grilled Whole Spanish Branzino	65

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

Scrambled Farm Eggs with Olive Oil & Chives	12
Shells & Cheese with Lump Crab	22
Clark's Breadcrumbs, Fines Herbes	
Grilled Tuscan Kale	16
Toasted Pine Nuts, Parmesan, Chile Flakes	
Grilled Broccolini	16
Bagna Cauda Pesto, Clark's Breadcrumbs	
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
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	
Butterscotch Pot De Creme	16
Macadamia Nut Lace Cookie, Crème Fraiche, Sea Salt	
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

