OYSTERS

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

Summerstone
Washington

Benditos
Baja, California

Baywater Sweets
Washington

Salt Bay
Nova Scotia

Penn Cove
Washington

Dune Buggy
Massachusetts

Grassy Bar
Morro Bay, California

Coot Cove
Massachusetts

Montecito Oyster 20 *ea*
Santa Barbara Uni, Russian Osetra Caviar, Chervil

Chargrilled Hog Island Oyster 7 *ea*
Chipotle, Bacon, Bourbon, Parmesan, Green Onion

COLD BAR

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

Local Yellowtail Crudo* 23
Charred Citrus Miso Vinaigrette, Grapefruit, Radish, Serrano

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

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

Local Rockfish Ceviche* 30
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

CAVIAR

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

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.

SPECIALTIES

New England Clam Chowder 18
Chervil, Bacon, Tabasco, Oyster Crackers

Housemade Spiced Cinnamon Roll 12
Ginger, Clove, Nutmeg, Cream Cheese Frosting

Oak Grilled Golden Beet Salad 23
Arugula Pesto, Marin Co Camembert, Frisee, Marcona Almonds

Oak Grilled Spanish Octopus 28
Olives, Fresno Chiles, Bay Leaf Aioli, Sourdough Croutons

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

CATCH OF THE DAY

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 55
Crispy Skin California King Salmon 60
Crispy Skin Baja Corvina 55
Oak Grilled Marinated Hamachi Collar 53
Oak Grilled Whole Mediterranean Branzino 60

A LA CARTE

Shells & Cheese with Lump Crab 20
Clark's Breadcrumbs, Fines Herbes

Grilled Tuscan Kale 16
Toasted Pine Nuts, Parmesan, Chile Flakes

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

DESSERTS

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 Créme 16
Whipped Creme Fraiche, Macademia Nut Lace Cookies

Affogato 12
Brandy Ice Cream, Salted Chocolate Shortbread Cookie

Scoop of Ice Cream or Sorbet 8

COFFEE & TEA

Intelligentsia Coffee 5
Espresso 5
Cappuccino 6
Kilogram Hot Tea 8

DESSERT WINES

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

BRANDY

Cognac—
Park VS Carte Blanche 18
Dudognon 10 Year Reserve 20
Ragnaud-Sabourin Grand Champagne 1er Cru 35

Armagnac—
Chateau de Pellehaut 2000 50
Chateau de Pellehaut 1990 38

Calvados—
Domaine Lemorton Domfrontais 24

Grappa—
Invitti + ARPEPE 18