
OYSTERS

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

4.75 EACH

Fanny Bay British Columbia	Murph's Lucky Charm Prince Edward Island
Baywater Indigo Washington	Northern Belle Prince Edward Island
Hammersley Washington	Duxbury Massachusetts
Grassy Bar California	Scudder's Gem Massachusetts

Dressed Oyster	6 ea
Honey Vinaigrette, Mint, Cucumber, Crispy Shallot	

COLD BAR

Santa Barbara Uni (4 pc) Meyer Lemon, Shiso Leaf	30
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
Jumbo Shrimp Cocktail Horseradish, Seasoned Saltines	32
Bluefin Tuna Carpaccio* Olives, Capers, Garlic Aioli, Jalapeño, Sunflower Sprouts	29
Crudo Plate* Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive	28
Local Rockfish Ceviche* Golden Roe, Cucumber, Serrano, Cilantro, Finger Lime	27
Classic Steak Tartare* Farm Egg, Shoestring Fries, Dijonnaise	31
Petit Plateau de Fruits de Mer* Oysters, Lobster, Prawns, Crudo	115
Grand Plateau de Fruits de Mer* Oysters, Lobster, Prawns, Crudo, Ceviche	185

SANDWICHES

Pan Roasted Black Angus Hamburger* Sauce Gribiche & Gruyere with Clark's Fries or Slaw	30
Tuna Salad Sandwich Olive & Parsley Vinaigrette, Mayo, Clark's Fries or Slaw	26
Toasted Pullman BLT Avocado, Harissa Aioli, Clark's Fries or Slaw	26
Grilled Cheese Egg in the Hole* Gruyere, Farm Egg, Sofrito, Endive & Watercress Salad	23

CAVIAR

Sustainable Caviars with Classic
Accompaniments & Warm Blini*

Golden Kaluga, 30g, Qiandao Lake	190
Black River Osetra Imperial, 30g, Uruguay	175
Russian Osetra, 30g, Qiandao Lake	165
Siberian Sturgeon, 30g, Poland	145
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 =====

Blueberry Pancakes	20
Candied Pistachios, Maple Syrup, Bacon Lardons	
New England Clam Chowder	18
Chervil, Bacon, Tabasco, Oyster Crackers	
Roasted Squash & Brie	24
Patty Pan & Kuri Squash, Basil Pesto, Toasted Pistachio	
Oak Grilled Spanish Octopus	28
Olives, Fresno Chiles, Bay Leaf Aioli, Sourdough Croutons	
Wood Grilled Oysters	31
Melted Leeks, Spinach, Bacon Breadcrumbs	
Wood Grilled Shrimp Toast*	28
Pea Shoots, Shaved Celery, Harissa Aioli	
Crab Cake	35
Watercress & Frisée Salad, Pickled Shallots, Hollandaise	
Dungeness Crab Omelette	36
Hollandaise, Crispy Marbled Potatoes	
Lobster Roll	48
Lemon Mayo, Bibb Lettuce with Clark's Fries or Slaw	
Mussels & Clams in White Wine & Herbs	42
Wood-Charred Sourdough	
Linguine with Clams	44
Herbs, Jalapeño, White Wine, Cream	
Spiny Lobster Rigatoni	65
'Nduja, Bacon Breadcrumbs, Fines Herbs, Lemon Zest	
Chicken Breast Paillard	38
Harissa Butter, Arugula, Fennel, Celery, Parmesan	
Crispy Local Rockfish	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 Roasted Garlic & Herb Butter, Red Chimichurri, Smoked Paprika Vinaigrette, or Salsa Verde

Pan Seared New England Scallops	58
South Pacific Barramundi a la Plancha	55
Pan Seared San Francisco Bay Halibut	56
Oak Grilled Whole Spanish Branzino	60

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

Scrambled Farm Eggs with Olive Oil & Chives	12
Crispy Bacon	7
Shells & Cheese with Lump Crab	20
Clark's Breadcrumbs, Fines Herbes	
Grilled Tuscan Kale	16
Toasted Pine Nuts, Parmesan, Chile Flakes	
Grilled Broccolini	16
Chili Crunch, Lemon, Parmesan Aioli	
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
Graham Cracker Crust, Torched Meringue, Toasted Coconut	
Chocolate Sesame Crunch Bar	16
Passionfruit Curd, Salted Caramel, Candied Cocoa Nibs	
Basque Cake	16
Pear Compote, Toasted Buttermilk Ice Cream, Candied Rosemary, Marcona Almonds	
Butterscotch Pot de Crème	16
Macadamia Nut Lace Cookie, Creme Fraiche, Sea Salt	
Affogato	12
Espresso over Mascapone Ice Cream, Chocolate Biscotti	
Scoop of Housemade 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 Reserve	16
Madeira, Portugal NV	
Huet <Clos du Bourg> MOELLEUX	18
Vouvray, Loire Valley FR '23	
Kopke 'L.B.V.' Port Douro PT '18	15

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

Cognac—	
Park VS	18
Dudognon 10 Year Reserve	20
Ragnaud-Sabourin No. 20 Reserve Speciale	38
Armagnac—	
Chateau de Pellehaut Reserve 10 Year	20
Calvados—	
Michel Huard-Guillouet Hor d'Age	20
Manoir de Montreuil Selection	18