OYSTERS

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

Penn Cove
Washington

Baywater Sweets
Washington

Summerstone
Washington

Grassy Bar
Morro Bay, California

Eel Lake
Nova Scotia

Aphrodites
Maine

Aunt Dotty
Massachusetts

Coot Cove
Massachusetts

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

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

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

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

Santa Barbara Uni Sashimi* 30
Meyer Lemon & Shiso

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

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

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

Wood Grilled Oysters Rockefeller 31
Melted Leeks, Spinach, Bacon Breadcrumbs

Crab Cake 35
Watercress & Frisée Salad, Pickled Shallots, Hollandaise

Wood Grilled Shrimp Toast* 28
Pea Shoots, Shaved Celery, Harissa Aioli

Lobster Roll 48
Lemon Mayo, Shallot, Bibb Lettuce, Drawn Butter

Pan Roasted Black Angus Hamburger* 30
Sauce Gribiche & Gruyere with Clark's Fries or Slaw

Mussels & Clams in White Wine & Herbs 42
Garlic, Chili Flake, Wood-Charred Sourdough

Local Spiny Lobster Thermidor 36/60
Celery, Frisee, Parmesan, Fines Herbes, Madeira Wine, Meyer Lemon, Wood-Charred Sourdough

Linguine with Clams 44
Herbs, Jalapeño, Cream and White Wine

Chicken Breast Paillard 38
Harissa Butter, Chili Flake, Arugula, Fennel, Celery, Parmesan

Crispy Local Corvina a la Plancha 52
Stone Ground Grits, Sofrito, Lemon Zest

Clark's Cioppino 60
Roasted Garlic Toast, Basil, Oregano

Oak Grilled Prime New York Strip * 65
Sauce Romesco, Salsa Verde, Crispy Celery Root

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 60
Pan Seared Espelette Crusted Swordfish 55
Pan Roasted Ling Cod 50
Oak Grilled Marinated Gulf Shrimp 45
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

Oak Grilled Broccolini 16
Lemon & Parmesan Aioli, Clark's Breadcrumbs

Roasted Cauliflower 16
Hazelnuts, Golden Raisins, Fresno Chiles

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. 'Savannah' Verdelho Reserve 16
Madiera, Portugal, NV
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 25
Ragnaud-Sabourin Grand Champagne 1er Cru 38

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

Calvados—
Domaine Lemorton Domfrontais 24

Grappa—
Invitti + ARPEPE 25