OYSTERS

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

Kumamoto
Washington

Royal Miyagi
Washington

Shigoku
Washington

Steamboat
Washington

Grassy Bar
California

Norumbega
Maine

Ocean Kiss
Maine

Aunt Dotty's
Massachusetts

Peter's Point
Massachusetts

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, Webb Ranch 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

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

Jumbo Shrimp Cocktail 32
Horseradish, Seasoned Saltines

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

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

Gulf Red 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

* 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
Herbs, Chervil, Bacon, Tabasco, Oyster Crackers

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

Buttermilk Pancakes 18
Strawberry Compote, Cream Cheese Chantilly

Smoked Salmon Benedict 28
Hollandaise, Capers, Dill, Smoked Paprika, English Muffin, Watercress & Frisée Salad

Grilled Cheese Egg in the Hole* 23
Sofrito, Watercress & Endive Salad

Dungeness Crab Omelette 36
Crème Fraîche, Crispy Marble Potatoes, Hollandaise

Wood Grilled Shrimp Toast 28
Pea Tendrils, Shaved Celery, Harissa Aioli

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

Mussels & Clams in White Wine & Herbs 43
Wood-Charred Sourdough

Toasted Pullman BLT 26
Sunflower Sprouts, Avocado & d'Espelette Aioli

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

Lobster Roll 48
Lemon Aioli, Bibb Lettuce, Drawn Butter with Clark's Fries or Slaw

Crispy Gulf Snapper 55
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 Maine Scallops 54
Sesame Crusted Bluefin Tuna a la Plancha 53
Pan Roasted Local Halibut 53
Pan Roasted Local Seabass 52
Oak Grilled Spanish Branzino 60

A LA CARTE

Scrambled Farm Eggs *with Olive Oil & Chives* 12

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

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

Roasted Cauliflower 16
Hazelnuts, Golden Raisins, Fresno Chiles

Grilled Broccolini 16
Bagna Cauda Pesto, Clark's Breadcrumbs

Stone Ground Grits *with Butter and Parm* 12

Hand-Cut Clark's Fries *with Rosemary* 14

Crispy Marbled Potatoes *with Chimichurri* 14

DESSERTS

Key Lime Tart 16
Torched Meringue, Toasted Coconut

Chocolate Cheesecake 15
Mixed Local Berry 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

Blackberry Almond Tart 12
Crème Fraiche Chantilly

Chocolate Chunk Cookie 4

COFFEE & TEA

Intelligentsia Coffee 5
Espresso 5
Cappuccino 6
Kilogram Hot Tea 8

DESSERT WINES

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

BRANDY

Cognac—
Dudognon 10 Year Reserve 18
Ragnaud-Sabourin Reserve 37

Armagnac—
Chateau de Pellehaut 2000 47
Chateau de Pellehaut 1990 38

Calvados—
Lemorton Domfrontais 18
Michel Huard Hors d'Age 23