OYSTERS

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

Beach Glass
Washington

Kumamoto
Washington

Royal Miyagi
Washington

Shigoku
Washington

Steamboat
Washington

Eider Cove
Maine

Bass Point
Massachusetts

Puffer's Petite
Massachusetts

Voyager Petite
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, 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

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

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

Local White Seabass 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

Russian Osetra, 30 g, *Israel* 165

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.*

SPECIALTIES

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
Sunflower Sprouts, Tomatoes, 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 45
Wood-Charred Sourdough

Clark's Cioppino 62
Roasted Garlic Toast, Basil, Oregano

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

Chicken Paillard 38
Harissa Butter, Arugula, Fennel, Celery, Parmesan

Crispy Local Snapper 55
Stone Ground Grits, Sofrito, Lemon Zest

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

Crispy Fried Shrimp 42
Pepper Crusted Seared Bluefin Tuna 55
Pan Roasted Local Seabass 52
Pan Roasted Pacific Halibut 50
Oak Grilled Spanish Branzino 60

A LA CARTE

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

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

Scoop of Ice Cream or Sorbet 9

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