

APPETIZERS

	<u>½ Dz</u>	<u>1 Dz</u>
Chilled Oysters- <i>Ginger~Cider Mignonette, Daily Selection</i>	28	48
Prawn Cocktail- <i>Horseradish, Cured Lemon, Frisée</i>		18
Ceviche- <i>Charred Octopus, Scallops, Sea Bass, Avocado</i>		25
New England Clam Chowder <i>Littleneck Clams, Applewood Smoked Bacon</i>		15
Monterey Bay Calamari <i>Blue Lake Beans, Lemon, Shaved Parmesan, Chipotle Aioli</i>		22
Caesar <i>Hearts of Romaine, Parmigiano Reggiano, White Anchovy, Garlic Croutons</i>		14
Dungeness Crab Cakes <i>Pan Seared, Fennel-Jicama Slaw, Red Pepper Remoulade</i>		36
Charcuterie <i>Prosciutto, Coppa, Sopressa, Finocchiona, Crostini</i>		26
Artisanal Cheese Plate <i>Mimolette-France, Brillat Savarin- France, Iberico Curado- Spain, Sun Dried Fruit Chutney</i>		26
Duck Confit & Grits <i>Liberty Farms Duck, Grilled Kale</i>		16
Wild Mushroom & Leek Flatbread <i>Prosciutto, Arugula, Mozzarella</i>		18
Garlic Herb Fries		16

ENTRÉES

The Clement Brasserie Burger <i>Brioche Bun, Angus Beef, Cheddar Cheese, Aioli, French Fries & Pickled Vegetables</i>		22
Rock Cod Tacos <i>Monterey Bay Rock Cod, Cilantro Slaw & Pasilla Salsa</i>		18
12oz New York <i>Prime Beef, Yukon Potato Gratin, Blue Lake Beans, Bordelaise Sauce</i>		58
Butternut Squash Ravioli <i>Chantrelles, Bloomsdale Spinach, Sage Brown Butter, Toasted Hazelnuts</i>		38
Prawn & Dungeness Crab Pappardelle <i>Oven Roasted Tomato, Capers, Lobster Crème Fraîche, Fine Herbs, Preserved Lemon</i>		52

* "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."