Clark’s Restaurant
Dinner Menu

Salads and Soups

Shrimp and Corn Chowder

- cup 7
- bowl 8

Bleu Cheese Cranberry Salad

greens with cranberries, pecans, tomatoes, and bleu cheese - side salad 11

Appetizers

Fried Green Tomatoes

thin sliced fried breaded

green tomatoes with

honey mustard and

mango chutney 11

Chicken Tenders

fried or blackened

hand cut white meat

chicken tenders with

honey mustard 12

Calabash Oysters

fresh oysters breaded

with calabash breading

served with cocktail

and tartar sauce 16

Southern Chicken Livers

savory flash fried chicken

livers served with honey

mustard and Franks red

hot sauce 11

Entrées

Filet Mignon

a hand cut 8 oz filet, seasoned and char broiled

served atop mashed potatoes and drizzled

with a mushroom demi-glace – served with

seasonal vegetables 45

Ribeye

a 14 oz, hand cut Ribeye, cooked to temperature

and served with seasonal vegetables and

mashed potatoes 42

Fried Chicken

our most famous item on our menu – hormone

free chicken breaded in lightly seasoned flour

and fried until golden brown, served with mixed

green beans and red skinned mashed potatoes 26

Fried Oyster Entrée

fresh oysters, lightly fried and served with

our cocktail and tartar sauce, creamy coleslaw

and creamy parmesan grits 32

Calabash Seafood Platter

fresh shrimp, scallops and flounder served

fried, broiled or blackened – served with our

creamy coleslaw and creamy parmesan grits 31

Chopped Hamburger Steak

ground Black Angus chuck cooked to

temperature and topped with caramelized onions

and sautéed mushrooms drizzled in demi-glace

and served with garlic red skinned mashed

potatoes and seasoned green beans 25

Chicken Linguini Alfredo

sautéed blackened chicken, mushrooms and

broccoli in a parmesan alfredo sauce with

linguini noodles 24

Low Country Stir Fry

a classic Clark’s favorite – consists of

shrimp, chicken, and kielbasa sautéed with a

blend of fresh vegetables in teriyaki and served

over savory brown rice 26

Blackened Chicken Sandwich

blackened chicken breast served on a corn dusted

bun with lettuce and tomatoes alongside

French fries and Cole slaw 18

Beef Liver and Onions

our thinly sliced calf’s liver sautéed and

topped with caramelized onions and served

with red skinned mashed potatoes

with seasonal vegetables 24

Honey Salmon

8 oz of fresh salmon topped with clover

honey and served with creamy parmesan

grits and our vegetable casserole 31

Catfish Filet

Fresh catfish served fried, broiled, or blackened

plated with our homemade casserole of the day

and parmesan polenta grits 25

Roasted Chicken

our delicious, tender and juicy slow roasted baked

chicken cooked with aromatic vegetables and

served over a bed of our savory rice and drizzled

with a kale and garlic aioli, served also

with our fresh seasonal vegetables 26

Bacon Cheeseburger

ground Black Angus chuck with cheese, applewood

bacon, lettuce, onion and tomatoes on corn dusted

bun with French fries and creamy Coleslaw 18

Southern Style Shrimp and Grits

lightly blackened shrimp, diced kielbasa, cherry tomatoes and onion over creamy

parmesan Italian style polenta grits 23

State law requires all restaurants inform customers that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please feel free to ask your server for further information about how any of our menu items are prepared.