



Clark's Restaurant

Dinner Menu

Salads and Soups

Shrimp and Corn Chowder

cup 7 bowl 8

House Salad

side salad 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

Southern Style Shrimp and Grits

lightly blackened shrimp, diced kielbasa, cherry tomatoes and onion over creamy parmesan Italian style polenta grits 23

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

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.