Clark’s Restaurant
Dinner Menu

Salads and Soups

Shrimp and Corn Chowder
  cup $6  bowl $7

Bleu Cheese Cranberry Salad
  greens with cranberries, pecans, tomatoes, and bleu cheese - side salad $9

Appetizers

Fried Green Tomatoes
  thin sliced fried breaded
  green tomatoes with honey mustard and mango chutney $9

Chicken Tenders
  fried or blackened
  hand cut white meat
  chicken tenders with honey mustard $8

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 $9

Entrées

Filet Mignon
  a hand cut 6 oz filet, seasoned and char broiled served atop mashed potatoes and drizzled with a mushroom demi-glace – served with seasonal vegetables market price

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 $25

Ribeye
  a 12 oz, hand cut Ribeye, cooked to temperature and served with seasonal vegetables and mashed potatoes market price

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 $23

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 $23

Calabash Seafood Platter
  fresh shrimp, scallops and flounder served fried, broiled or blackened – served with our creamy coleslaw and creamy parmesan grits $28

Fried Oyster Dinner
  fresh oysters, lightly fried and served with our cocktail and tartar sauce, creamy coleslaw and creamy parmesan grits $31

Honey Salmon
  8 oz of fresh salmon topped with clover honey and served with creamy parmesan grits and our vegetable casserole $28
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Entrées

**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 $21

**Catfish Filet**
Fresh catfish served fried, broiled, or blackened plated with our homemade casserole of the day and parmesan polenta grits $23

**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 $22

**Chicken Linguini Alfredo**
sautéed blackened chicken, mushrooms and broccoli in a parmesan alfredo sauce with linguini noodles $21

**Bacon Cheeseburger**
ground Black Angus chuck with cheese, applewood bacon, lettuce, onion and tomatoes on a corn dusted bun with French fries and creamy Cole slaw $16

**Blackened Chicken Sandwich**
blackened chicken breast served on a corn dusted bun with lettuce and tomatoes alongside French fries and Cole slaw $16

**Southern Style Shrimp and Grits**
lightly blackened shrimp, diced kielbasa, cherry tomatoes and onion over creamy parmesan Italian style polenta grits $22

Desserts

**Clark’s Famous Apple Crisp**
our 60-year original family recipe made with York Imperial apples, fresh pecans, cinnamon and spices, whipped cream - baked slowly until crisp $12

**New York Style Cheesecake**
rich and creamy served plain or with strawberry or pineapple topping $12

**Butter Pecan Turtle**
chunks of our homemade pecan pie, creamy butter pecan ice cream, with whipped cream and fresh pecans $12

**Homemade Pecan Pie**
Made fresh daily in our kitchen. If you love pecan pie, don’t miss this one $10

**Decadent Chocolate Cake**
Rich three-layer cake with a sinful homemade icing $12

**Dessert of the Day**
Be sure to ask your server about our dessert specials! $12

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 concerning how any of our menu items are prepared.