



# Clark's Restaurant

## Dinner Menu

### Salads and Soups

**Soup of the Day**  
cup \$6 bowl \$7

**House Salad**  
side salad \$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