



Clark's
INN & RESTAURANT
est. 1946

Lunch

Beginners

Clark's Homemade Soup of the Day	Cup.....5.95	Bowl.....6.95
Shrimp and Corn Chowder	Cup.....6.95	Bowl.....7.95
Fried Green Tomatoes <i>Served with chutney and honey mustard sauce</i>6.95	
Homemade Hand Breaded Onion Rings <i>Stacked High!</i>6.95	
Million Dollar Bread6.95	
<i>Grilled with garlic butter & topped with our secret cheese spread</i>		
Southern Fried Chicken Livers <i>With honey mustard sauce</i>7.95	
Fried Fresh Mushrooms <i>Served with a tangy horseradish sauce</i>7.95	
Fried Apalachicola Oysters <i>Lightly battered and southern fried</i>14.95	
Crispy Chicken Tenders with Honey Mustard Sauce8.95	

Super Sandwiches

Served with our creamy Cole slaw and potato fries (add a house salad 2.95)

Monte Cristo12.95	
<i>Layers of honey baked ham & Swiss cheese on grilled Texas toast served with warm syrup</i>		
Smoked Turkey Delight12.95	
<i>Thinly sliced smoked turkey layered with crispy bacon on a delicious butter croissant w/mayo</i>		
Clark's Classic Triple Decker Club13.95	
<i>Turkey, ham, bacon and cheese on whole wheat or white toast with lettuce, tomato, & mayo</i>		
Club Royal14.95	
<i>Layers of honey baked ham, smoked turkey, Swiss cheese, cheddar cheese, apple wood smoked bacon, lettuce, tomato & mayo on a corn dusted toasted bun</i>		
Shrimp Salad Croissant15.95	
<i>Back by popular demand!</i>		
Homemade Chicken Salad Croissant13.95	
<i>A local favorite!</i>		
Po Boy Fried Shrimp & Oyster Sandwich16.95	
<i>Served on a French roll with lettuce, tomato, and remoulade sauce</i>		
Fried Catfish Sandwich15.95	
<i>Fried catfish served on a corn dusted toasted bun</i>		
Deluxe Chicken Sandwich14.95	
<i>Lightly breaded & grilled chicken breast filet topped with Swiss cheese, cheddar cheese, apple wood smoked bacon, lettuce, tomato with honey mustard on a corn dusted toasted bun</i>		
Prime Rib Sandwich16.95	
<i>Our thinly sliced prime rib with melted Swiss on buttered Texas toast served with creamy horseradish and au jus</i>		
Clark's Famous Classic 9oz. Angus Burger15.95	
<i>Hefty and juicy lean beef grilled to perfection topped with melted cheese, lettuce, tomato, onions, and sugar cured smoked bacon (served med-well to well to comply with SC law)</i>		
<i>With onion rings instead of fries add</i>	2.95

Our oil for frying is non-hydrogenated and has zero grams of trans fat.

Be sure to ask about our Dessert of the Day!

Sumptuous Salads

Clark's House Salad <i>Fresh mixed greens with carrots, tomatoes, pickles and croutons</i>	4.95
<i>We proudly serve our signature homemade dressings which include: Balsamic Vinaigrette, Ranch, Honey Mustard, Bleu Cheese, Italian, 1000 Island, Red Wine Vinaigrette</i>	
Traditional Caesar Salad	7.95
Honey Glazed Grilled Chicken Salad	14.95
<i>Served in a taco shell on a bed of mixed greens with tomatoes, chopped eggs, grated cheese, bacon and honey mustard on the side</i>	
Bleu Cheese Cranberry Salad	12.95
<i>Mixed greens tossed with dried cranberries, pecans, sweet grape tomatoes & our own Balsamic vinaigrette; topped with bleu cheese crumbles</i>	
<i>With Chicken</i>	14.95
Mandarin Orange Pecan Salad	12.95
<i>Mixed greens tossed with mandarin orange slices, pecans, raisins & our house dressing</i>	
<i>With Chicken</i>	14.95
Homemade Chicken Salad	12.95
Grilled Chicken Garden or Caesar Salad	13.95
Taco Salad	13.95
<i>Our taco shell loaded with mixed greens, shredded cheese, tomatoes, onions and taco beef</i>	
Seafood Avocado Salad	17.95
<i>Mixed greens topped with diced tomatoes, sliced avocado & grilled shrimp</i>	
Our Famous Homemade Shrimp Salad	15.95

Anytime Favorites

All entrées, except the Chicken Stir Fry and the Chicken Linguini Alfredo, are served with a choice of two side items (*substitute a house salad for a side 2.95*)

Chicken Stir Fry <i>Vegetables & chicken sautéed with teriyaki glaze over our savory rice</i>	14.95
Chicken Linguini Alfredo	15.95
<i>Sautéed chicken and linguini tossed with our white cheese sauce and seasonings</i>	
Clark's Famous Baked Chicken	17.95
<i>Baked slowly until tender and juicy using our original 1946 recipe!</i>	
Clark's Famous Fried Chicken	17.95
<i>Crispy, golden, tender and still prepared with co-founder Sweetie Clark's original recipe!</i>	
Southern Fried Chicken Livers <i>Served with our spiced apples</i>	15.95
Angus Chopped Steak <i>Served with sautéed onions or mushroom gravy</i>	18.95
Beef Liver and Onions	16.95
Fried Catfish Filet <i>Lightly battered & southern fried</i>	18.95
Filet of Flounder <i>Offered broiled or fried</i>	18.95
Fried Shrimp <i>Lightly battered</i>	18.95

Entrée side items: original savory rice, mashed potatoes, fries, vegetable of the day, or Cole slaw

Something Sweet

Clark's Apple Crisp	6.95
Homemade Pecan Pie	6.95
Butter Pecan Turtle.....	7.95
Banana Split	9.95
Hot Fudge Sundae.....	8.95
Ice Cream or Sherbet	3.95
Dessert of the Day	8.95

Old Fashioned Malt or Shake	
Chocolate	Pineapple
Strawberry	Vanilla
6.95	

To Drink

Soft Drinks	2.50
Iced or Hot Tea.....	2.25
Coffee.....	2.25
Milk	2.95

Beer List

Amstel Light	Heineken
Blue Moon	Michelob
Bud Light	Miller
Budweiser	Sam Adams
Coors Light	Ultra
Corona	Yuengling

Ask your server about our special and seasonal beer selections!

For parties of 6 or more a 20% gratuity will be added.

When to-go orders are available a service charge is applied.

Customers may share entrées for an additional 4.00 as each half is served with a full portion of both side items.

Wine List

	<u>Glass</u>	<u>Bottle</u>
Sparkling White		
William Wycliff Brut		26
Chardonnay		
Le Terre, California	7	26
Dark Horse, California.....	9	34
Simi, Sonoma.....	10	38
Louis Jadot, France	12	46
Sauvignon Blanc		
Simi, Sonoma.....	10	38
Whitehaven, New Zealand.....	12	46
Pinot Grigio		
Caposaldo, Veneto.....	8	30
Acrobat, Oregon.....	11	42
Riesling & Moscato		
Blufeld Riesling, Mosel.....	8	30
Caposaldo Moscato, Vento.....	10	38
White Zinfandel		
Canyon Road.....	7	26
Red Zinfandel & Red Blend		
Ravenswood Zinfandel.....	7	26
Apothic Red Blend	10	38
Shiraz		
Greg Norman Est.....	12	46
Merlot		
Le Terre, France	7	26
Blackstone, California	9	34
Paso Creek, Paso Robles	10	38
Cabernet Sauvignon		
Canyon Road.....	7	26
Hidden Crush, California.....	10	38
Simi, Sonoma.....	15	58
Pinot Noir		
Canyon Road.....	7	26
10 Span, Central Coast.....	9	34
The Seeker, France.....	11	42