LUNCH

Serving Ladies & Gentlemen Since 1884

P.J. Clarke's

We Support Local Farms, Markets, and Producers

FROM THE RAW BAR

East & West Coast Oysters M/P
½ Dozen | Dozen | Shucker's '13'

Littlenecks & Cherrystones M/P
½ Dozen | Dozen

Jumbo Shrimp Cocktail 19.75

Angry Lobster Cocktail 28.60

Maine Lobster Cocktail 28.60
Mustard Sauce, Lemon Wedge

Plateau 39.25
4 Littlenecks, 4 Cherrystones, 4 Oysters, 4 Jumbo Shrimp

Deluxe 76.10
1 lb. Chilled Maine Lobster, 4 Littlenecks, 4 Cherrystones, 6 Oysters, 6 Jumbo Shrimp

Royale 130.20
1 lb. Chilled Maine Lobster, 6 Littlenecks, 6 Cherrystones, 12 Oysters, 6 Jumbo Shrimp, Tuna Tartar

Tartar 16.50
Yellowfin Tuna, Sesame, Scallion, Seaweed, Soy

Ceviche 15.70
Fluke, Aji Criollo, Lime, Cilantro, Red Onion

Crudo 14.50
Faroe Island Salmon, Virgin Olive Oil, Maldon Sea Salt, Capers, Meyer Lemon, Calabrese Chili

SMALL SALADS

Caesar 10.90
Romaine Hearts, Parmesan, Hand Torn Croutons, Boquerones

Arugula 11.90
Red Onion, Shaved Reggiano, Virgin Olive Oil, Lemon Juice

Goat's Cheese 13.10
Baby Kale, Endive, Beets, Toasted Almonds, Sherry Vinaigrette

Wedge 11.10
Buttermilk Blue, Bacon, Tomato

SHARES

Housemade Tater Tots 12.10
Cheddar, Russets, Spiced Ketchup

Crispy Zucchini Chips 12.65
Tzatziki, Feta, Lemon

Tuna & Avocado Tacos 14.70
Lime, Serrano, Cucumber

Maryland Crab Cake 18.60
Jumbo Lump, Chunky Tartar Sauce

Skillet-Baked Mac & Cheese 13.65
Vermont Cheddar, Buttered Crumbs

Crispy Local Calamari 14.85
Traditional or Point Judith Style

Portobello Fries 13.10
Basil Aioli, Parmesan Gremolata

P.J. Clarke's Trio of Mini Burgers 15.70
Cheeseburger, BBQ, "The Cadillac"

Char-Grilled Octopus 18.20
Capers, Onion, Chickpeas, Lemon

SOUPS

Three Onion Gratinée 9.10
Caramelized Onions, Sourdough Croutons, Melting Gruyère

Cherrystone Clam Chowder 10.80
Potato, Celery, Onion, Parsley, Pancetta

Roast Butternut Squash 10.50
Vegetable Stock, Pumpkin Seeds, Spices

LOBSTER ROLLS

Pommes Gaufrettes, Classic Roll

Classic Maine M/P
Minced Celery & Onion, Mayonnaise

Connecticut M/P
Butter Poached, Snipped Chives, Lemon

Naked M/P
Warm Chunks of Lobster, Drawn Butter

BIG SALADS

Caesar | Kale | K Street Chopped

Neat	17.50
Grilled Amish Chicken	20.30
Sliced Angus Skirt Steak	26.30
Faroe Island Salmon	25.70
Maryland Crab Cake	27.95
Jumbo Grilled Shrimp	26.60

Warm Lobster Cobb 28.25
Avocado, Cucumber, Bacon, Egg, Buttermilk Blue, Tomato, Bibb

Seared Tuna 25.75
String Beans, Bibb, Chickpea, Olive, Pepperoncini, Blistered Tomato, Roast Peppers, Olive-Caper Sauce

Chicken Paillard 24.80
Arugula, Shaved Parmesan, Red Onion, Asparagus, Virgin Olive Oil, Lemon

HAMBURGERS

Shoestring or Sweet Potato Fries

The Clarke Burger 17.95
Tomato, Cheese, Lettuce, Bread & Butter Pickles

"The Cadillac" 19.75
Double Smoked Bacon, American Cheese

1884 Wagyu Prime Burger 25.90
Prime Wagyu Short Rib Blend, Brioche Bun, Cremini Mushrooms, Caramelized Onions, Tomato Jam

BBQ Blue Burger 18.55
Buttermilk Blue Cheese, Crispy Onions

Organic Turkey Burger 20.10
Roast Garlic Aioli, Tomato, Lettuce, Bread & Butter Pickles

[$1] *American, Buttermilk Blue, Aged Gruyère, Sharp Cheddar*
[$2] *Caramelized Onions, Fried Cage Free Egg*
[$3] *Avocado, Double Smoked Bacon, Cremini Mushrooms*

SANDWICHES

Housemade Chips, Local Brooklyn Pickle

Maryland Crab Cake 21.10
Jumbo Lump, Chunky Tartar Sauce, Coleslaw

Buttermilk Fried Chicken 17.65
Lettuce, Tomato, Chipotle Lime Ranch

Roast Vegetable & Burrata 16.45
Burrata Mozzarella, Zucchini, Peppers, Eggplant, Portobello, Arugula, Ciabatta Roll, Olive Oil

MAIN COURSES

Free Range Chicken Pot Pie 22.10
Buttermilk Cheddar Crust, Farm Vegetables

King George's Shepherd's Pie 20.30
Beef & Lamb, Pan Gravy, Mushrooms, Vegetables, Peas, Mashed Gratinée, Branston Pickle, Stone Ground Mustard

Brick-Pressed Chicken 23.50
Brussels Sprouts, Roasted Garlic Mash, Lemon-Sage Sauce

Tottenham Fish & Chips 23.85
Chunky Tartar Sauce, Malt Vinegar, Maldon Sea Salt, Lemon Wedge

Grilled Mahi Mahi Tacos 21.55
Chipotle, Avocado, Cilantro, Fresh Corn Tortilla, Wedge of Lime

Angus Skirt Steak Frites 31.25
Bearnaise, Chimichurri, or Maitre'd Butter

Fulton Fish Market Selection
Simply Grilled or Chef's Preparation

SIDES

Shoestring Fries	5.45
Garlic Butter Parsley Fries	6.90
Sweet Potato Fries	5.65
Crispy Onion Strings	5.85
Creamed or Sautéed Spinach	6.70
Plancha Asparagus	8.20
Roasted Brussels Sprouts	7.10
Buttermilk Mashed Potatoes	6.50
Mashed Potatoes with Beef Jus	7.25
Coleslaw	4.50

Thea's English Standard Iced Teas
All Natural, Zero Calories

Black Rose + Green Honey
Honeysuckle Mint + Red Mango
White Blueberry + Wonderberry

THIRD AVENUE, NYC | LINCOLN SQUARE, NYC | ON THE HUDSON, NYC | WASHINGTON, D.C. | PHILADELPHIA | BRAZIL

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness.

DINNER

Serving Ladies & Gentlemen Since 1884

P.J. Clarke's

We Support Local Farms, Markets, and Producers

FROM THE RAW BAR

East & West Coast Oysters M/P
½ Dozen | Dozen | Shucker's '13'

Littlenecks & Cherrystones M/P
½ Dozen | Dozen

Jumbo Shrimp Cocktail 19.75

Angry Lobster Cocktail 28.60

Maine Lobster Cocktail 28.60
Mustard Sauce, Lemon Wedge

Plateau 39.25
4 Littlenecks, 4 Cherrystones, 4 Oysters, 4 Jumbo Shrimp

Deluxe 76.10
1 lb. Chilled Maine Lobster, 4 Littlenecks, 4 Cherrystones, 6 Oysters, 6 Jumbo Shrimp

Royale 130.20
1 lb. Chilled Maine Lobster, 6 Littlenecks, 6 Cherrystones, 12 Oysters, 6 Jumbo Shrimp, Tuna Tartar

Tartar 16.50
Yellowfin Tuna, Sesame, Scallion, Seaweed, Soy

Ceviche 15.70
Fluke, Aji Criollo, Lime, Cilantro, Red Onion

Crudo 14.50
Faroe Island Salmon, Virgin Olive Oil, Maldon Sea Salt, Capers, Meyer Lemon, Calabrese Chili

SMALL SALADS

Caesar 10.90
Romaine Hearts, Parmesan, Hand Torn Croutons, Boquerones

Arugula 11.90
Red Onion, Shaved Reggiano, Virgin Olive Oil, Lemon Juice

Goat's Cheese 13.10
Baby Kale, Endive, Beets, Toasted Almonds, Sherry Vinaigrette

Wedge 11.10
Buttermilk Blue, Bacon, Tomato

SHARES

Housemade Tater Tots 12.10
Cheddar, Russets, Spiced Ketchup

Crispy Zucchini Chips 12.65
Tzatziki, Feta, Lemon

Tuna & Avocado Tacos 14.70
Lime, Serrano, Cucumber

Maryland Crab Cake 18.60
Jumbo Lump, Chunky Tartar Sauce

Skillet-Baked Mac & Cheese 13.65
Vermont Cheddar, Buttered Crumbs

Crispy Local Calamari 14.85
Traditional or Point Judith Style

Portobello Fries 13.10
Basil Aioli, Parmesan Gremolata

P.J. Clarke's Trio of Mini Burgers 15.70
Cheeseburger, BBQ, "The Cadillac"

Char-Grilled Octopus 18.20
Capers, Onion, Chickpeas, Lemon

SOUPS

Three Onion Gratinée 9.10
Caramelized Onions, Sourdough Croutons, Melting Gruyère

Cherrystone Clam Chowder 10.80
Potato, Celery, Onion, Parsley, Pancetta

Roast Butternut Squash 10.50
Vegetable Stock, Pumpkin Seeds, Spices

LOBSTER ROLLS

Pommes Gaufrettes, Classic Roll

Classic Maine M/P
Minced Celery & Onion, Mayonnaise

Connecticut M/P
Butter Poached, Snipped Chives, Lemon

Naked M/P
Warm Chunks of Lobster, Drawn Butter

BIG SALADS

Caesar | Kale | K Street Chopped

Neat 17.50

Grilled Amish Chicken 20.30

Sliced Angus Skirt Steak 26.30

Faroe Island Salmon 25.70

Maryland Crab Cake 27.95

Jumbo Grilled Shrimp 26.60

Warm Lobster Cobb 28.25
Avocado, Cucumber, Bacon, Egg, Buttermilk Blue, Tomato, Bibb

Seared Tuna 25.75
String Beans, Bibb, Chickpea, Olive, Pepperoncini, Blistered Tomato, Roast Peppers, Olive-Caper Sauce

Chicken Paillard 24.80
Arugula, Shaved Parmesan, Red Onion, Asparagus, Virgin Olive Oil, Lemon

STEAKS

Properly Seared Under Our 1200° Broiler
Choose Pommes Frites or Arugula Salad
Neat, Chimichurri, Bearnaise, Maitre'd

Angus Skirt Steak (12 oz) 31.25

Bone-In NY Strip (18 oz) 46.70

Rib Eye, Brick Pressed (20 oz) 38.25

Bone-In Barrel Cut Filet (14 oz) 51.50

Peppercorn Crown Filet (8 oz) 43.05

[$12] *Jumbo Grilled Garlic Shrimp*
[M/P] *Maine Lobster Tail*

HAMBURGERS

Shoestring or Sweet Potato Fries

The Clarke Burger 17.95
Tomato, Cheese, Lettuce, Bread & Butter Pickles

"The Cadillac" 19.75
Double Smoked Bacon, American Cheese

1884 Wagyu Prime Burger 25.90
Prime Wagyu Short Rib Blend, Brioche Bun, Cremini Mushrooms, Caramelized Onions, Tomato Jam

BBQ Blue Burger 18.55
Buttermilk Blue Cheese, Crispy Onions

Organic Turkey Burger 20.10
Roast Garlic Aioli, Tomato, Lettuce, Bread & Butter Pickles

[$1] *American, Buttermilk Blue, Aged Gruyère, Sharp Cheddar*
[$2] *Caramelized Onions, Fried Cage Free Egg*
[$3] *Avocado, Double Smoked Bacon, Cremini Mushrooms*

MAIN COURSES

Free Range Chicken Pot Pie 22.10
Buttermilk Cheddar Crust, Farm Vegetables

King George's Shepherd's Pie 20.30
Beef & Lamb, Pan Gravy, Mushrooms, Vegetables, Peas, Mashed Gratinée, Branston Pickle, Stone Ground Mustard

Beef Short Ribs "Osso Bucco" 27.40
Buttermilk Mashed Yukon, Sautéed Spinach, Gremolata, Braising Jus

Brick-Pressed Chicken 23.50
Brussels Sprouts, Roasted Garlic Mash, Lemon-Sage Sauce

Tottenham Fish & Chips 23.85
Chunky Tartar Sauce, Malt Vinegar, Maldon Sea Salt, Lemon Wedge

Grilled Mahi Mahi Tacos 21.55
Chipotle, Avocado, Cilantro, Fresh Corn Tortilla, Wedge of Lime

Fulton Fish Market Selection
Simply Grilled or Chef's Preparation

The Daily Roast

Today's Roast, Carved
Buttermilk Mashed Potatoes & Market Vegetables
Limited Portions

SIDES

Shoestring Fries 5.45

Garlic Butter Parsley Fries 6.90

Sweet Potato Fries 5.65

Crispy Onion Strings 5.85

Creamed or Sautéed Spinach 6.70

Plancha Asparagus 8.20

Roasted Brussels Sprouts 7.10

Buttermilk Mashed Potatoes 6.50

Mashed Potatoes with Beef Jus 7.25

Coleslaw 4.50

Thea's English Standard Iced Teas
All Natural, Zero Calories

Black Rose + Green Honey + Honeysuckle Mint
Red Mango + White Blueberry + Wonderberry

THIRD AVENUE, NYC | LINCOLN SQUARE, NYC | ON THE HUDSON, NYC | WASHINGTON, D.C. | PHILADELPHIA | BRAZIL

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness.