

Proud Supporters Of:



EAST COAST OYSTERS
FROM LONG ISLAND & NEW ENGLAND
MIGNONETTE, COCKTAIL SAUCE, LEMON
1/2 DOZEN OR DOZEN
MP

We Serve the Freshest,
Tastiest Oysters in the City

SOUPS

- CREAMY TOMATO SOUP** 12
FARMSTEAD CHEDDAR CHEESE TOAST
- CHICKEN & DUMPLING SOUP** 12
PLUMP DUMPLINGS, CARROTS, CELERY
DILL, RICH CHICKEN BROTH
- NEW ENGLAND CLAM CHOWDER** 14
POTATO, CELERY, CREAM, SMOKED BACON

STARTERS

- GRILLED SHRIMP & SHISHITOS** 15
LIME & SEA SALT
- CHEESESTEAK EGG ROLLS** 16
CREAMY MUSTARD MAYO
- SWEET & STICKY RIBS** 17
HONEY BBQ GLAZE, PICKLED SHALLOTS
- JUMBO GULF SHRIMP COCKTAIL** 21
CLASSIC COCKTAIL SAUCE, LEMON
- CRISPY CALAMARI** 17
MINT REMOULADE OR POINT JUDITH STYLE
- BOWL OF BUFFALO WINGS** 16
FRANKS HOT SAUCE, CELERY,
BUTTERMILK BLEU CHEESE

WARM LOBSTER COBB
AVOCADO, CUCUMBER, BACON, EGG,
BUTTERMILK BLEU, TOMATO, BIBB
36

SALADS

- BABY ARUGULA** 15
FRESH GOAT'S CHEESE, TOASTED ALMONDS,
HONEY CRISP APPLES, LEMON VINAIGRETTE
- ICEBERG WEDGE** 13
BUTTERMILK BLEU, BACON,
TOMATO, SCALLION
- CHICKEN CAESAR SALAD** 24
SLICED BREST, ROMAINE HEARTS,
PARMESAN, KITCHEN CROUTONS
- GRILLED SALMON CHOPPED SALAD** 27
ICEBERG, RADICCHIO, CUCUMBER, CELERY,
BELL PEPPERS, GREEN BEANS,
CHICKPEAS, FENNEL, KALAMATA OLIVES

+ AVOCADO [\$3]



SEAFOOD

- PROPER FISH & CHIPS** 23
CRAFT BEER BATTER, CHUNKY TARTAR SAUCE,
MALT VINEGAR, SEA SALT, LEMON WEDGE
- CHAR-GRILLED FISH TACOS** 24
ATLANTIC HADDOCK, SLICED JALAPENO
AVOCADO CREMA, LIME, CILANTRO
- ALASKAN HALIBUT** 28
FARM VEGETABLES, LEMON DILL BUTTER SAUCE
- PAN ROAST FAROE ISLAND SALMON** 27
ROAST ACORN SQUASH, PARSLIED BROWN RICE,
CREAMY MUSTARD DRESSING

THE PJ'S LOBSTER ROLL
1 1/2 MAINE LOBSTERS, 'ROLLED' & CRACKED
CLASSIC MAYONNAISE OR WARM BUTTERED
36

SANDWICHES

SEA SALT FRIES

- CRUNCHY FISH SANDWICH** 18
ATLANTIC FLOUNDER,
BIBB LETTUCE, TOMATO,
CHUNKY TARTAR SAUCE, SOFT ROLL
- ROAST CHICKEN B.L.T** 19
DOUBLE SMOKED BACON, AVOCADO,
TOMATO, BIBB, ORGANIC 7 GRAIN,
LEMON MAYONNAISE
- BROOKLYN POT ROAST** 19
FALL-APART POT ROAST, RICOTTA,
ROAST GARLIC AIOLI, ARUGULA,
TOASTED BAGUETTE

- THREE CHEESE & AVOCADO MELT** 17
GRUYERE, CHEDDAR, GOAT CHEESE,
CHOPPED AVOCADO, MICRO GREENS
ORGANIC 7 GRAIN

SIDE ORDERS

- SEA SALT FRIES** 7
- ROAST FALL VEGETABLES** 9
ACORN SQUASH, POTATOES, CARROTS
SHALLOTS & SAGE
- CRISPY BOARDWALK ONIONS** 8
ROAST GARLIC AIOLI
- BRUSSELS SPROUTS** 10
BACON SHALLOT RELISH
- BAKED MACARONI & CHEESE** 12
BACON, PEAS, VERMONT CHEDDAR

MAIN COURSES

- PARMESAN CRUSTED CHICKEN** 25
BUTTERED BRAISED LEEKS,
OLD FASHIONED SAGE GRAVY
- PRIME SKIRT STEAK FRITE [10oz]** 33
BLEU CHEESE FONDUE, SEA SALT FRIES
- BEEF SHORT RIB STEW** 26
ROOT VEGETABLES, MASHED POTATOES
HORSERADISH CREME
- COUNTRY CHICKEN POT PIE** 25
BUTTERMILK CHEDDAR CRUST, RICH BROTH,
FARM VEGETABLES

CLARKE BURGERS

SEA SALT FRIES

Since 1884, our beef has been chosen locally, blended & ground daily. We griddle our Hamburgers simply so the flavor remains uncompromised. Placed between two 'gloves', served with a slice of onion under the bun to scent the bread ever so slightly. For 136 years, it seems to be working...

- THE CLARKE BURGER** 19
TOMATO, LETTUCE, ONION
PICKLES
- THE CADILLAC** 21
DOUBLE SMOKED COUNTRY BACON,
AMERICAN CHEESE, TOMATO,
LETTUCE, ONION, PICKLES
- AVOCADO SRIRACHA BURGER** 19
MASHED AVOCADO, JALAPENOS
JACK CHEESE, SRIRACHA AIOLI
- BBQ BLEU BURGER** 19
BUTTERMILK BLEU CHEESE,
SWEET & SMOKY BBQ SAUCE,
CRISPY ONIONS, PICKLES

- HORSERADISH CHEDDAR BURGER** 19
HORSERADISH CHEDDAR, SHISHITO AIOLI
CRISPY SHALLOTS, GRIDDLED TOMATO
- SAUTEED ONIONS, CRISPY ONIONS, SRIRACHA AIOLI** [\$1]
- AMERICAN, BUTTERMILK BLEU, AGED GRUYÈRE, VERMONT CHEDDAR, HORSERADISH CHEDDAR** [\$2]
- DOUBLE SMOKED BACON, AVOCADO, FRIED EGG, GLUTEN FREE BUN** [\$3]