

Serving Ladies & Gentlemen
Since 1884

P.J. Clarke's



Follow us from
planting to harvest
on our own farm
in the Hudson Valley.

@pjclarkes

RUM TUM TUM
COCONUT RUM, PINEAPPLE
& ORANGE JUICE

JALAPEÑO MARGARITA
TEQUILA, JALAPEÑO, CUCUMBER,
TRIPLE SEC & LIME

SHIFTY SANGRIA
CAB SAUVIGNON, PLUM WINE,
BRANDY & SEASONAL FRUIT

FRENCH MARTINI
VODKA, PINEAPPLE JUICE
& CREME DE CASSIS

*We Serve the Freshest,
Tastiest Oysters in the City*

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



STARTERS



TOMATO GAZPACHO
SAN MARZANO TOMATO, BASIL

12

GRILLED SHRIMP & SHISHITOS
LIME & SEA SALT

14

HUMMUS
EVOO, SMOKED PAPRIKA, VEGETABLES

10

DEVILED EGGS
PICKLED ONIONS, WHIPPED YOLKS

10

JUMBO GULF SHRIMP COCKTAIL
CLASSIC COCKTAIL SAUCE, LEMON

19

CRISPY CALAMARI & PEPPERS
POINT JUDITH STYLE WITH MINT REMOULADE

12

BUFFALO WINGS
CELERY STICKS, BUTTERMILK BLEU CHEESE
FRANK'S HOT SAUCE

12

SALADS

WATERMELON BURRATA
SWEET WATERMELON, BURRATA,
HEIRLOOM TOMATO, BASIL OIL

14

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

28

BABY ARUGULA
FRESH GOAT'S CHEESE, TOASTED ALMONDS,
HONEY CRISP APPLES, LEMON VINAIGRETTE
CHICKEN [+5]
SALMON [+7]

11

CAESAR SALAD
SLICED BREAST, ROMAINE HEARTS,
PARMESAN, KITCHEN CROUTONS
CHICKEN [+5]
SALMON [+7]

14

MARKET CHOPPED SALAD
ICEBERG, RADICCHIO, CUCUMBER, CELERY,
BELL PEPPERS, GREEN BEANS,
CHICKPEAS, FENNEL, KALAMATA OLIVES
CHICKEN [+5]
SALMON [+7]

14

SEAFOOD

PROPER FISH & CHIPS
CRAFT BEER BATTER, CHUNKY TARTAR SAUCE
MALT VINEGAR, SEA SALT, LEMON WEDGE

18

CHARRED FISH TACOS
ATLANTIC HADDOCK, CORN PICO DE GALLO
CHIPOTLE CREMA, LIME, CILANTRO

18

GRILLED WHOLE BRANZINO
GARLIC, THYME, MOJO VERDE
SUGAR SNAP PEAS

26

FAROE ISLAND SALMON
SUMMER CORN & PEA SUCCOTASH
BLISTERED TOMATO JAM

24

MAIN COURSES

PICNIC FRIED CHICKEN
CHARRED CORN OFF THE COBB
19

CHEFS' MEATLOAF
BROWN SUGAR & MUSTARD GLAZE
MASHED POTATOES & PAN GRAVY

19

PRIME SKIRT STEAK FRITE [10oz]
BLUE CHEESE FONDUE, SEA SALT FRIES

29

SLOW COOKED BABY BACK RIBS
DRY RUBBED, SWEET & SMOKY BBQ SAUCE,
SEA SALT FRIES, APPLE POPPYSEED SLAW

19

SIDE ORDERS

SEA SALT FRIES

6

STREET CORN
CHILI POWDER, MAYO, COTIJA

8

JERSEY TOMATO
SLICED TOMATO, EVOO,
BALSAMIC REDUCTION, BASIL
BURRATA [+8]

8

CRISPY BRUSSEL SPROUTS
BACON SHALLOT RELISH

8

SAUTEED SPINACH
ROAST GARLIC, PARMESAN

7

BAKED MACARONI & CHEESE
BACON, PEAS, VERMONT CHEDDAR

10

CRUNCHY FISH SANDWICH
SUMMER FLUKE
BIBB LETTUCE, TOMATO,
CHUNKY TARTAR SAUCE, SOFT ROLL

17

THE GOVERNORS CLUB
HAND-CUT HOUSE ROASTED TURKEY
GRUYERE, DOUBLE SMOKED BACON
TOMATO, BIBB, LEMON MAYONAISE

16

JUMBO LOBSTER ROLL
1 1/2 POUND MAINE LOBSTER
GRIDDLED BRIOCHE
CLASSIC MAYO OR WARM BUTTERED

28

AVOCADO & GOAT CHEESE TOAST
CHAR-GRILLED CORN, CILANTRO
ALEPPO CHILI FLAKES, GRILLED BREAD,
LIME

15

BUTTERMILK FRIED CHICKEN
THICK CUT BREAST, TOMATO
LETTUCE, SPICY MAYO
BREAD & BUTTER PICKLES

16

CLARKE BURGERS

SEA SALT FRIES

THE CLARKE BURGER
TOMATO, LETTUCE, ONION
PICKLES

16

THE CADILLAC
DOUBLE SMOKED COUNTRY BACON,
AMERICAN CHEESE, TOMATO,
LETTUCE, ONION, PICKLES

18

HAWAIIAN BURGER
BLACK FOREST HAM, GRILLED PINEAPPLE
SWEET THAI SAUCE

18

BBQ BLEU BURGER
BUTTERMILK BLEU CHEESE,
SWEET & SMOKY BBQ SAUCE,
CRISPY ONIONS, PICKLES

18

HORSERADISH CHEDDAR BURGER
HORSERADISH CHEDDAR, SHISHITO AIOLI
CRISPY SHALLOTS, GRIDDLED TOMATO

17

SAUTEED ONIONS,
PICKLED PEPPER RELISH

[\$1]

AMERICAN, BUTTERMILK BLEU, AGED GRUYÈRE,
VERMONT CHEDDAR, HORSERADISH CHEDDAR

[\$2]

AVOCADO, DOUBLE SMOKED BACON,
FRIED EGG, BEER MUSTARD
GLUTEN FREE BUN

[\$3]

PHILADELPHIA

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