
C A V I A R

*with Classic Accompaniments & Cornmeal Blini**

Classic White Sturgeon, 30g, California	96
Golden Kaluga, 30g, China	116
Siberian Sturgeon, 30g, Poland	130
Russian Osetra, 30g, Israel	140
Black River Osetra, 30g, Uruguay	160

C O L D B A R

Shuck your Own Oysters by the Dozen 6 East & 6 West Coast, Condiments & Knife Included!	60
10 Piece Jumbo Shrimp Cocktail Horseradish, Lemon, Buttered Saltines	44
Red Snapper Ceviche* Golden Roe, Cucumber, Serrano, Orange, Crackers	30
Classic Wedge Salad <i>serves 3-4</i> Bacon Lardons, Bluecheese, Red Onion, Harboiled Egg	30

S P E C I A L I T I E S

Country Style Sourdough Loaf	14
New England Clam Chowder <i>served Hot or Cold with Hot Sauce and oyster crackers</i>	32/quart
Annie's Chili <i>served Hot or Cold with Cornbread Croutons</i>	32/quart
Lobster Roll Kit <i>makes 4 sandwiches</i> Toasted Rolls, Lobster Salad, Bibb Lettuce, Slaw	150
Crab Cakes 2 each, broil and serve <i>with Frisee Salad & Lemon Aioli</i>	50
Clark's Cioppino Kit <i>heat and serve for four</i> <i>with Garlic Toast</i>	160
Baked Shells & Cheese <i>serves 3-4</i>	30
Crispy Marble Potatoes with Chimichurri	18

L O B S T E R B O I L

please order 24 hours in advance of pickup

Whole Maine Lobster <i>with Sweet Corn, Red Potatoes, Clams & Shrimp</i> <i>served Hot in a Clark's Cooler with Custom Bibbs & Crackers</i>	100/per person
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C O C K T A I L K I T S

Martini Kit (serves 4) Tito's Vodka, Vermouth, Olive Brine, Pimento Olives, Lemon	45
Espresso Martini Kit (serves 4) Lift Vodka, St. George Nola, Nocino, Stumptown Espresso	45
Pimm's Cup Kit (serves 5) Pimm's, Hayman's Gin, Cocchi Americano, Cucumber, Grapefruit Tincture, Lemon, Topo Chico	55

*See our wine list for 25% off to-go wine bottles.

*15% packaging & gratuity added to all orders



clark's

ASPEN

Family Style Takeout Menu

517 E Hyman Ave.
Aspen, CO 81611

Order Online:
www.exploretock.com/ClarksAspen

By Phone: 970.710.2546

Served Daily: 11:00am - 9:30 pm

Cooking Instructions:

Chowder & Chili: Warm over medium heat in a sauce pan until bubbling. Divide into bowls and serve with garnishes.

Lobster Rolls: Warm buns in a 350 degree oven until toasty. Press bibb lettuce pieces into the buns and top with lobster salad. Serve with warm butter, slaw and lemon wedges.

Crab Cakes: Broil crab cakes in a 350 degree oven in the aluminum tray until warmed through, flipping once. Dress frisee salad and serve on top of cakes with lemon wedges.

Cioppino Kit: Heat broth in a large saucepan until simmering. Add seafood and simmer gently until warmed through. Heat garlic toast in a 350 degree oven until browned. Divide soup between four bowls and serve with toast.

Shells & Cheese: Bake uncovered in a 350 degree oven until browned and bubbly.

Marble Potatoes: Bake uncovered in a 350 degree oven until warmed through. Garnish with garlic & rosemary.

How to Shuck an Oyster

With the flat side of the oyster facing up, use a dish towel or glove to hold the oyster with the hinge facing you. Stick the top of the knife into the hinge at a 45° angle.

Use slight pressure to wiggle the knife side to side to loosen the hinge. The shell will start to open slightly with a pop. Don't push too hard! You don't want to cut the meat.

Hold the oyster in your gloved or towel-covered hand. As the shell opens, run the knife between the shells along the whole perimeter to separate the oyster from the upper shell. Slide the knife under the meat in the lower shell to release it completely. Enjoy!