



clark's
ASPEN

TAKEOUT MENU

517 E Hyman Ave.
Aspen, CO 81611

Order Online:
www.exploretock.com/ClarksAspen

By Phone: 970.710.2546

Served Daily: 11:00am - 8:00 pm

COCKTAILS

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
Clark's Margarita Espolon blanco tequila, grand marnier, fresh lime, simple syrup, salt and limes	15
Jalisco Fields Gran Centenario Añejo Tequila, Velvet Falernum, Apricot, Fresh Lime, Polynesian Bitters	15
Clark's Crush St. Germain, Falernum, Chartreuse, Lemon & Lime, Cava	15

BEVERAGES

Mexican Coke	4	Sprite	4
Topo Chico	4	Maine Root	
Diet Coke	4	Ginger Brew	4

DESSERT

Key Lime Tart Torch'd Meringue, Blueberry Compote	9 slice / 45 whole
Basque Cake Marcona Almonds, Cream Cheese Ice Cream	11

CAVIAR

Sustainable Caviar with Classic
Accompaniments & Warm Cornmeal Blini*

Cassic White Sturgeon, 30g, California	96
Imperial Kaluga, 30g, China	116
Siberian Sturgeon, 30g, Poland	130
Black River Osetra, 30g, Uruguay	160

SALADS & APPS

Bibb & Watercress Salad Fines Herbs, Red Onion, Sherry Vinaigrette	13
Clark's Wedge Salad Niman Lardons, Hardboiled Farm Egg, Red Onion Point Reyes Blue Cheese, Herbs, Buttermilk Dressing add three jumbo cocktail shrimp +12 add grilled chicken +12	15
New England Clam Chowder Chive, Chervil, Bacon, Oyster Crackers	16
Little Annie's Chili Cornbread Croutons, Sour Cream, Cheddar	16

COLD BAR

Shrimp or Crab Louie Iceberg Salad, Capers, Herbs, Thousand Island Dressing	27
Jumbo Shrimp Cocktail Horseradish, Saltines	23
Gulf Red Snapper Ceviche Golden Roe, Cucumber, Serrano, Cilantro	23

A LA CARTE

Shells & Cheese with Lump Crab	15
Grilled Tuscan Kale Toasted Pine Nuts, Parmesan, Chile Flake	12
Stone Ground Grits with Butter & Parm	9
Hand Cut Clark's Fries with Rosemary	9
Crispy Marble Potatoes with Chimichurri	9

SPECIALTIES

Country Style Sourdough Loaf	16
Lobster Roll Drawn Butter, Bibb Lettuce with Clark's Fries or Slaw	39
Pan Roasted Black Angus Hamburger* Sauce Gribiche, Gruyere with Clark's Fries or Slaw	21
Toasted Housemade Pullman BLT Applewood Smoked Bacon, Avocado, Espelette Aioli	15
Crab Cake* Watercress & Frisee Salad, Pickled Shallots, Lemon Aioli	28
Mussels & Clams in White Wine & Herbs Wood-Charred Sourdough	32
Linguine with Clams Herbs, Jalapeno, Butter, White Wine	32
Crispy Red Snapper Stone Ground Grits, Sofrito, Lemon Zest	37
Clark's Cioppino Roasted Garlic Toast, Basil, Oregano	45
Fresh Catch of the Day* Served with Endive & Watercress Salad, Grilled Lemon, and Choice of Tartar Sauce, Roasted Garlic & Herb Butter or Smoked Paprika Vinaigrette, Red Chimichurri	
Pan Roasted Halibut	42
Grilled Red Snapper	40

*Tito's donates \$1 per cocktail sold to the Stand with Austin Fund, up to \$5,000.

FAMILY STYLE
TAKEOUT MENU

C O L D B A R

Shuck your Own Oysters by the Dozen 6 East & 6 West Coast Oysters, Condiments Includes Clark's Cooler, Custom Shucking Knife	60
10 Piece Jumbo Shrimp Cocktail Horseradish, Lemon, Buttered Saltines	44
Red Snapper Ceviche* Golden Roe, Cucumber, Serrano, Orange, Crackers	46
Classic Wedge Salad serves 3-4 Bacon Lardons, Bluecheese, Red Onion, Harboiled Egg	34

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

Country Style Sourdough Loaf	16
New England Clam Chowder served Hot or Cold with Hot Sauce and oyster crackers	32/quart
Annie's Chili served Hot or Cold with Cornbread Croutons	32/quart
Lobster Roll Kit makes 4 sandwiches Toasted Rolls, Lobster Salad, Bibb Lettuce, Slaw	150
Crab Cakes 2 each, broil and serve Watercress & Frisee Salad, Lemon Aioli	56
Clark's Cioppino Kit heat and serve for four with Garlic Toast	180
Baked Shells & Cheese serves 3-4	30
Crispy Marble Potatoes with Chimichurri	18

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!