

Clover Club

210 Smith St 11201-6437 · +17188557939 · Updated: Jan 14, 2026

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MAIN 20

Oysters On The Half Shell \$16.00

1/2 dozen of the freshest oysters from the east coast, served w/ red wine mignonette & cocktail sauce.

Deviled Eggs W/ Four Flavors \$8.00

classic deviled eggs served four ways, topped with crispy bacon croutons, smoked paprika & garlic bread crumbs, house smoked trout & mushrooms duxelles. one of each.

Mac & Cheese \$11.00

baked with gruyere, white cheddar, smoked heritage pork bacon and garlic breadcrumbs. (we can serve this without meat if you prefer... but, bacon makes everything better.).

House Cured Scottish Salmon \$14.00

scottish salmon cured with beet and dill, served with potato cakes, poppy seed creme fraiche and herb salad.

Steak Tartare \$13.00

traditional tartar made from grass-fed sirloin, and lightly dressed with capers, dijon, cornichons and fresh herbs and served with red watercress salad and grilled country bread.

Lamb Burger W/ Goat Cheese \$13.00

5 oz of lean american lamb, served on a toasted roll with sliced onion, chevre goat cheese & a side of crisps or green salad. prepared medium rare, unless specified.

Oysters Rock Your Face Off \$13.00

fried oysters served on the half shell with a rockefeller aioli.

Crostini \$7.00

tomato soaked country bread, roasted, and topped with sliced heirloom tomato, aged cheddar and fresh dill.

Grilled Shrimp Skewer \$11.00

sweet pepper-marinated gulf shrimp served over creamed corn, wild blueberries and shaved fennel.

American Caviar Service \$49.00

1 oz of american caviar served with ricotta bilinis, eggs mimosa, red onion, chives and creme fraiche.

Fritto Misto \$11.00

tempura battered seasonal vegetables, served with olive oil aioli, baby spinach puree and aged balsamic vinegar.

Tomato & Watermelon Salad \$10.00

heirloom tomato and watermelon with grilled halloumi cheese, crispy chick peas, mint, oregano and watermelon vinaigrette.

Pulled Pork Minis \$12.00

barbequed pulled pork topped with green tomato chow-chow, spicy remoulade and served on silver dollar buns.

Charcuterie	\$15.00
sliced la quercia prosciutto americano served with pickled shishito peppers and baguette.	
Steak Over Toast	\$14.00
tender herb-marinated hanger steak, sliced and served over toasted baguette with a spicy horseradish cream sauce.	
Cheese Plate	\$14.00
selection of three cheeses (changes daily) served with baguette & raisin walnut bread. all cheeses from stinky brooklyn.	
Steak And Onion Rings	\$19.00
hangar steak with tomato hollandaise and crispy sweet onion rings.	
Crisps	\$6.00
all right, so they are potato chips... but they are tossed in duck fat and served with a truffle creme fraiche.	
Spicy Marinated Olives	\$6.00
a house mix of mediterranean olives, marinated in garlic, olive oil, chili flakes and citrus zest.	
Salty & Sweet Spiced Almonds	\$6.00
spiced with cinnamon, nutmeg, clove, ginger and a hint of orange.	

SOMETHING SWEET 3

Bread Pudding	\$9.00
brioche bread pudding served with a bourbon caramel sauce, currants and topped with bit of whipped cream.	
Milk Chocolate Tart	\$9.00
valronha chocolate and tomato-caramel tart finished with basil ice cream and toasted pistachios.	
New Orleans Egg Cream	\$9.00
lemon curd, malted milk nougat, gin and lime ice cream and orange blossom foam.	