

# CLARK & SCHWENK'S

12040 ETRIS ROAD  
ROSWELL, GEORGIA 30075

CALL 470.321.5077  
WWW.CANDSOYSTERBAR.COM

## Hors d'Oeuvres

**SHRIMP SPRING ROLLS** | \$9  
sweet chili sauce

**CRISPY CALAMARI** | \$13  
sweet pepper giardiniera,  
lemon aioli, marinara

**CHARGRILLED OYSTERS** | \$14  
garlic butter, parmesan

**OYSTERS ROCKEFELLER** | \$16  
spinach, bacon, pernod, parmesan

**MUSSELS MARINIÈRES** | \$14  
shallots, white wine, cream

**JUMBO LUMP CRAB CAKE** | \$20  
4 oz., grainy mustard sauce

**1/2 LB. PEEL & EAT SHRIMP** | \$13  
old bay, garlic butter

## Salads

ADD SALMON: \$10  
ADD SHRIMP: \$9  
ADD CHICKEN: \$8

### HOUSE | \$9

tomato, radish, grilled corn, onion,  
avocado, choice of dressing:  
*blue cheese, house vinaigrette,  
herb buttermilk ranch*

### CAESAR | \$9

anchovy, parmesan, crouton

### CHOPPED | \$12

heart of palm, bacon, egg, blue cheese,  
tomato, cherry pepper, onion,  
shallot vinaigrette

### "BETTER THAN" WEDGE | \$12

iceberg, blue cheese,  
tomato, smoked bacon

### LOBSTER COBB | \$26

romaine and iceberg, lobster, avocado,  
egg, bacon, tomato, blue cheese,  
herb buttermilk ranch dressing

## CHOWDER HOUSE CHOWDER



cup \$5<sup>95</sup> | bowl \$8<sup>75</sup>

### NEW ENGLAND CLAM

## Raw Bar

FRESH & DELICIOUS

RIGHT OFF THE BOAT

## PLATEAUX DE FRUITS DE MER



### LE PETITE

6 Oysters\*

6 Clams\*

4 Shrimp Cocktail

1 lb. King Crab

--- \$70 ---

### LE GRAND

12 Oysters\*

12 Clams\*

8 Shrimp Cocktail

2 lbs. King Crab

--- \$140 ---

**TUNA TARTAR\*** ..... \$15  
avocado, crispy shallot, soy-mirin sauce

**COLOSSAL SHRIMP COCKTAIL\*** [4 PIECES] ..... \$19



## MARKET FISH



### GRILLED, BROILED OR BLACKENED

*Buttered Parsley Red Potatoes, Haricot Vert & Choice of Sauce:*

LEMON-HERB BUERRE BLANC  
FINES HERBES VINAIGRETTE  
SOY-GINGER VINAIGRETTE

### ADDITIONAL SAUCES \$3

**JUMBO SHRIMP** [TEXAS] | 8 pieces ..... \$22

**WILD ISLE ORGANIC SALMON\*** [SCOTLAND] ..... \$26

**DIVER SCALLOPS** [MAINE] ..... \$28

**SEA BASS** [CHILE] ..... \$34

**GROUPE** [FLORIDA] ..... \$34

## SEAFOOD PLATTERS

**BROILED FISHERMAN'S PLATTER** ..... \$28

cod, shrimp (4) and scallops (2); parsley red potatoes,  
market vegetable, herb buerre blanc

**FRIED FISHERMAN'S PLATTER** ..... \$30

cod, shrimp (4), oysters (4), fresh clam strips; fries & slaw

## ENTRÉE SPECIALITIES

**SICHUAN PEPPER DUSTED SALMON** ..... \$28

bok choy, ginger-shiitake mushroom glaze, jasmine rice

**SEARED SCALLOPS** ..... \$30

truffle sweet potato grits, matchstick zucchini with pecorino &  
almonds, chorizo emulsion

**SAUTÉED SEA BASS** ..... \$36

confit garlic whipped potatoes, asparagus,  
light lemon sauce with artichokes, capers & tomatoes

**GENUINE GULF GROUPE & JUMBO LUMP CRAB** ..... \$38

blackened grouper, jumbo lump crab, vegetable basmati rice,  
cajun buerre blanc

## Steaks, Crab & Lobster

**PRIME BONE-IN RIBEYE\***  
22 oz. cut; with red potatoes  
and market vegetables  
\$50

**PRIME NY STRIP\***  
12 oz. cut; with red potatoes  
and market vegetables  
\$38

**CENTER CUT FILET\***  
with red potatoes and market vegetables  
\$35

**MAINE LOBSTER TAILS**  
two 6 oz. tails, house fries, coleslaw  
\$45

## Vegetables & Potatoes

HARICOT VERTS • \$7

LEMON-GARLIC SPINACH • \$7

MATCHSTICK ZUCCHINI,  
PECORINO & ALMONDS • \$6

WHIPPED POTATOES • \$5

RED PARSLEY POTATOES • \$5

HOUSE FRIES • \$5

## Desserts

**WARM BEIGNETS** | \$8  
sweet & sticky praline saue

**CRÈME BRÛLÉE** | \$8  
fresh berries

**MOLTEN CHOCOLATE LAVA CAKE** | \$8  
vanilla fleur de sel gelato

**GELATO** | \$6  
dark chocolate *or* vanilla fleur de sel

**ESPRESSO MARTINI** | \$14  
vanilla vodka, kahlua,  
frangelico, demerara syrup,  
sea salt chocolate shavings

**ESPRESSO** | \$4<sup>50</sup>

**CAPPUCCINO** | \$5<sup>50</sup>

EXECUTIVE CHEF: GIOVANNI RAMIREZ