

CLARK & SCHWENK'S

6125 ROSWELL ROAD
ATLANTA, GEORGIA 30328

CALL 470.427.3826
WWW.CANDSOYSTERBAR.COM

Hors d'Oeuvres

- CRISPY CALAMARI** | \$16
sweet pepper giardiniera,
lemon aioli, marinara
- RC'S CHARGRILLED OYSTERS** GF | \$22
garlic butter, parmesan
- OYSTERS ROCKEFELLER** GF | \$22
spinach, bacon, pernod,
parmesan, sweetie peps
- JUMBO LUMP CRAB CAKE** | \$30
1/4 lb., grain mustard butter
- BONE MARROW & ESCARGOT** GFM | \$24
roasted bone marrow, wild mushrooms,
escargot, veal jus, rustic bread
- SOUS VIDE OCTOPUS** GFM | \$22
crispy oregano, olive oil and lemon
potatoes, black garlic purée, pickled onion
and jalapeño, red wine vinaigrette
- CRISPY SHRIMP SPRING ROLLS** | \$16
ginger, jalapeño, carrots, cabbage, basil,
spicy lime mayo, sweet chili sauce

Salads

- SALMON: \$18
CORNMEAL FRIED OYSTERS (4): \$12
JUMBO SHRIMP (4): \$12
FILET (6 OZ.): \$22
CHICKEN: \$11
- HOUSE** GF | \$12
bibb lettuce, cherry tomato, red onion,
cucumber, granny smith apple,
avocado, green goddess dressing
- CAESAR** GFM | \$12
white anchovy, parmesan, crouton
- CHOPPED** GF | \$15
heart of palm, bacon, egg,
blue cheese, tomato, cherry pepper,
onion, shallot vinaigrette
- BABY ICEBERG WEDGE** GF | \$15
iceberg, blue cheese, tomato, smoked bacon
- LOBSTER COBB** GF | \$35
romaine and iceberg, lobster, avocado,
egg, bacon, tomato, blue cheese,
herb buttermilk ranch dressing
- CRAB LOUIS** GF | \$35
jumbo lump crab meat, iceberg
lettuce, tomato, egg, louis dressing
- LEAFY GREEN SALMON SALAD** GF | \$30
cherry tomatoes, cucumber, avocado,
edamame, radish, carrots, onions,
rice noodles, mint and basil,
lemongrass vinaigrette

CORPORATE EXECUTIVE CHEF:
TONY MANNS, JR.

EXECUTIVE CHEF: GIOVANNI RAMIREZ

Raw Bar

FRESH & DELICIOUS

RIGHT OFF THE BOAT

PLATEAUX DE FRUITS DE MER

LE PETITE



LE GRAND

6 Oysters*
6 Clams*
4 Shrimp Cocktail
1 lb. Lobster
Tuna Tartar
Colossal Crab

---\$140---

Add 1/2 lb.
King Crab
(Market Price)

12 Oysters*
12 Clams*
8 Shrimp Cocktail
2 lb. Lobster
Tuna Tartar
Colossal Crab

---\$255---

- COLOSSAL CRAB COCKTAIL*** GF \$30
- SHRIMP COCKTAIL*** GF \$22
- TUNA TARTAR*** GFM avocado, crispy shallot, soy-mirin sauce \$20

CAVIAR served with classic garnishes

- CALIFORNIA WHITE STURGEON*** Sterling Farms, California ... \$135
- GOLDEN IMPERIAL OSETRA*** Pristine Lakes, Russia ... \$225

MARKET FISH



GRILLED, BROILED OR BLACKENED



Chef's Market Set-Up of the Day & Choice of Sauce:

OLIVE OIL & LEMON CAPER + SOY CHILI-GARLIC
LEMON-HERB BUERRE BLANC

ADDITIONAL SAUCES \$3

- JUMBO SHRIMP** [TEXAS] GF | 8 pieces \$28
- VERLASSO SALMON*** [PATAGONIA] GF \$30
- FLOUNDER** [NORTH CAROLINA] GF \$34
- POMPANO** [FLORIDA] GF \$38
- BRANZINO** [GREECE] GF \$38
- ORA KING SALMON** [NEW ZEALAND] GF \$38
- HALIBUT** [ALASKA] GF \$42
- RED SNAPPER** [GULF OF MEXICO] GF \$44
- TUNA** [HAWAII] GF \$44
- GROUPE** [GULF OF MEXICO] GF \$44
- SEA BASS** [CHILE] GF Market
- U-10 SCALLOPS** [MAINE] GF | subject to availability Market

ROASTED SHELLFISH PLATTER FOR TWO GF ... Market

(6) jumbo shrimp, (8) clams, (4) scallops,
(6) oysters, (6) mussels, (1/2 lb.) king crab, (1 lb.) lobster,
fennel, tomato, chili saffron butter

ENTRÉE SPECIALITIES

- BRANZINO** GF sautéed broccolini, shallots, crushed red pepper,
olive oil crushed potatoes, fennel, capers, preserved lemon \$38
- POMPANO** GF blackened, crab, mango, and red jalapeño rice,
charred lemon asparagus, tequila paradise butter \$42
- HALIBUT** GF pan seared, zucchini, squash, tomato, mussels,
seafood broth, pistou \$42
- SNAPPER** GFM carolina gold fried rice, mushrooms,
shishito peppers, okra, carrots, cajun beurre blanc \$44
- TUNA** GF togarashi seared, sautéed maitake mushrooms,
jasmine rice, soy chili garlic, hot sesame oil \$44
- GROUPE** GF creamy lobster, corn and pea risotto,
ginger seafood emulsion \$48
- SEA BASS** GF miso glazed, sautéed bok choy and shiitake
mushrooms, dashi broth, togarashi mayo, sticky rice Market

Steaks

Provided by Meats By Linz
100% Black Hide Angus

- 8 OZ. CENTER CUT FILET*** GF | \$58
- 12 OZ. PRIME NY STRIP*** GF | \$70
- 22 OZ. PRIME BONE-IN RIBEYE*** GF | \$95
- ADD PEPPERCORN SAUCE: \$5
ADD BÉARNAISE SAUCE: \$3
ADD MUSHROOM SHALLOT DEMI: \$7

C&S Oyster Bar cannot be held responsible
for medium well to well done steaks.

Crab and Lobster

- 1 LB. ALASKAN KING CRAB** GF | Market
- WHOLE MAINE LOBSTER** GF | Market
- TWIN 7 OZ. LOBSTER TAILS** GF | \$85
Add a Lobster Tail +\$45

SOUP DU JOUR



**NEW ENGLAND
CLAM CHOWDER** | \$12

**SEAFOOD & ANDOUILLE
GUMBO** | \$14

Vegetables and Potatoes

- VICHY CARROTS** GF • \$12
- ROASTED ASPARAGUS** GF • \$12
- LEMON-GARLIC SPINACH** GF • \$12
- HARICOT VERTS** GF • \$12
- SAUTÉED MUSHROOMS** GF • \$14
- BROCCOLINI** GF • \$12
- CRISPY BRUSSELS SPROUTS** GF • \$12
- WHIPPED POTATOES** GF • \$12
- DUCK FAT ROASTED
FINGERLING POTATOES** GF • \$14
- PARMESAN TRUFFLE FRIES** • \$12
- LOBSTER RISOTTO** GF • \$20
- CAROLINA GOLD FRIED RICE** GFM • \$12

GF = GLUTEN FREE
GFM = CAN BE MODIFIED TO BE GLUTEN FREE

* Consuming raw or undercooked foods such as meat, poultry, shellfish and eggs may increase your risk of foodborne illness.