

# 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 | \$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

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

--- \$140 ---



### LE GRAND

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

--- \$255 ---

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

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

GROUPEL [GULF OF MEXICO] GF ..... \$44

SEA BASS [CHILE] GF ..... Market

U-IO SCALLOPS [MAINE] GF | subject to availability ..... Market

## \*\*\*\*\* LUNCH SPECIALITIES \*\*\*\*\*

FRIED SHRIMP PLATTER with fries and slaw ..... \$22

FRIED OYSTER & SHRIMP PLATTER with fries and slaw ..... \$23

FRIED OYSTER PLATTER with fries and slaw ..... \$24

THE DAILY TRIO featured sandwich, soup and salad ..... \$18

TUNA POKÉ BOWL ..... \$22

sushi rice, avocado, seaweed salad, cucumber, radish

SPICY SALMON POKÉ BOWL ..... \$20

sushi rice, avocado, seaweed salad, pickled cucumber and onion,  
radish, carrot

PANKO CRUSTED FLOUNDER ..... \$28

truffled caesar salad, charred asparagus

SALMON GFM ..... \$30

carolina gold fried rice, mushrooms, shishito peppers, okra,  
carrots, cajun beurre blanc

## Sandwiches & More

House Salad, Coleslaw or Fries

### SHRIMP PO'BOY | \$17

pickles, lettuce, tomato, remoulade

### NASHVILLE HOT CRISPY FISH | \$15

vinegary cabbage, tartar sauce  
and pickle on texas toast

### FILET STEAK | \$19

blue cheese thyme butter,  
herb spicy mayo, onions & peppers,  
arugula, crusty bread

### CBS BACON CHEESEBURGER | \$18

cheddar, lettuce, tomato, onion

### SALMON BURGER | \$17

arugula, tomato, pickles, onions,  
capers, remoulade

### FRESH FISH WRAP | \$15

cabbage, radish sprouts, jalapeño,  
tomato pico, honey lime crema,  
avocado, spinach tortilla

### BLACKENED SHRIMP TACOS | \$14

honey lime crème, shaved cabbage,  
charred corn pico, avocado

## 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.