

CLARK & SCHWENK'S

6125 ROSWELL ROAD
ATLANTA, GEORGIA 30328

CALL 470.427.3826
WWW.CANDSOYSTERBAR.COM

Hors d'Oeuvres

- CRISPY CALAMARI** | \$14
sweet pepper giardiniera,
lemon aioli, marinara
- RC'S CHARGRILLED OYSTERS** | \$15
garlic butter, parmesan
- JUMBO LUMP CRAB CAKE** | \$18
1/4 lb., grain mustard butter
- BONE MARROW & ESCARGOT** | \$22
roasted bone marrow,
wild mushrooms, escargot,
veal jus, rustic bread
- SOUS VIDE OCTOPUS** | \$22
crispy oregano, olive oil & lemon
potatoes, black garlic purée,
pickled onion and jalapeño,
red wine vinaigrette
- CRISPY FRIED CAULIFLOWER** | \$10
turmeric beer batter,
lime greek yogurt cream sauce
- COGNAC SHRIMP** | \$18
two jumbo prawns, cognac,
cracked pepper, shallots, garlic
butter, lemon, rustic bread

Salads

- ADD SALMON: \$14
ADD JUMBO SHRIMP (4): \$10
- 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** | \$14
heart of palm, bacon, egg,
blue cheese, tomato, cherry pepper,
onion, shallot vinaigrette
- "BETTER THAN" WEDGE GF** | \$14
iceberg, blue cheese,
tomato, smoked bacon
- LOBSTER COBB GF** | \$28
romaine and iceberg, lobster, avocado,
egg, bacon, tomato, blue cheese,
herb buttermilk ranch dressing
- CRAB LOUIS GF** | \$28
jumbo lump crab meat, iceberg
lettuce, tomato, egg, louis dressing

EXECUTIVE CHEF: TONY MANNS, JR.

Raw Bar

FRESH & DELICIOUS

RIGHT OFF THE BOAT

PLATEAUX DE FRUITS DE MER



LE PETITE

LE GRAND

6 Oysters*

12 Oysters*

6 Clams*

12 Clams*

4 Shrimp Cocktail

8 Shrimp Cocktail

1/2 lb. King Crab

1 lb. King Crab

Tuna Tartar

Tuna Tartar

---\$95---

---\$170---

- TRUE RED KING CRAB** [DUTCH HARBOR, ALASKA] GF Market
- SHRIMP COCKTAIL*** GF \$19
- COLOSSAL CRAB COCKTAIL** GF \$22
- TUNA TARTAR*** \$18
avocado, crispy shallot, soy-mirin sauce

MARKET FISH



GRILLED, BROILED, SAUTÉED 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 \$22
- FLOUNDER** [NORTH CAROLINA] GF \$26
- VERLASSO SALMON*** [PATAGONIA] GF \$28
- U-10 SCALLOPS** [MAINE] GF \$35
- DAY BOAT GROUPER** [FLORIDA] GF \$36
- HALIBUT** [ALASKA] GF \$36
- SEA BASS** [CHILE] GF \$38
- AHI #1 TUNA** [HAWAII] GF \$34
- BRANZINO** [GREECE] GF \$34
- RED SNAPPER** [GULF OF MEXICO] GF \$34

***** LUNCH SPECIALITIES *****

- TUNA POKÉ BOWL** \$20
sushi rice, avocado, seaweed salad, cucumber, radish
- FRIED SHRIMP PLATTER** \$22
served with fries and slaw
- PANKO CRUSTED FLOUNDER** \$22
truffled caesar salad, charred asparagus
- SALMON** \$25
carolina gold fried rice, mushrooms, shishito peppers, okra,
carrots, cajun beurre blanc
- THE DAILY TRIO** \$15
featured sandwich, soup and salad

Sandwiches

House Salad, Coleslaw or Fries

- LOBSTER ROLL** | \$26
served cold with mayonnaise or
warm with drawn butter
- CRISPY FRIED FISH** | \$14
flounder, pickled onions & jalapeño,
shaved lettuce, cajun tartar sauce
- TUNA** | \$15
radish sprouts, avocado, tomato,
wasabi mayo, multigrain bread
- SALMON** | \$15
pickled cucumbers, onions, spinach,
tomato, herb mayo, marble rye
- HANGER STEAK** | \$18
blue cheese thyme butter,
herb spicy mayo, onions & peppers,
arugula, crusty bread

- CBS BACON CHEESEBURGER** | \$15
cheddar, lettuce, tomato, onion

- GRILLED CHICKEN** | \$12
arugula, creole tomatoes, lemon aioli

- BLACKENED SHRIMP TACOS**
crunchy cabbage slaw, tomato charred
corn pico, cilantro lime sauce
\$14

SOUP DU JOUR



NEW ENGLAND

CLAM CHOWDER | \$10

LOBSTER BISQUE | \$12

Vegetables and Potatoes

- LEMON-GARLIC SPINACH GF • \$8
- HARICOT VERTS GF • \$8
- SAUTÉED MUSHROOMS GF • \$12
- BROCCOLINI GF • \$9
- WHIPPED POTATOES GF • \$8
- DUCK FAT ROASTED
FINGERLING POTATOES GF • \$8
- SHOESTRING FRIES GF • \$8
- CAROLINA GOLD FRIED RICE GF • \$8
- COLESLAW GF • \$8

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