

CLARK & SCHWENK'S

3300 COBB PARKWAY
ATLANTA, GEORGIA 30339

CALL 770.272.0999
WWW.CANDSOYSTERBAR.COM

Hors d'Oeuvres

SHRIMP SPRING ROLLS | \$9
sweet chili sauce

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

RC'S CHARGRILLED OYSTERS | \$15
garlic butter, parmesan

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

JUMBO LUMP CRAB CAKE | \$22
4.25 oz., grain mustard butter

Salads

HOUSE GF | \$9
tomato, radish, grilled corn,
onion, avocado, herb buttermilk
ranch dressing

CAESAR | \$10
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

SEARED SALMON GF | \$28
spinach, egg, tomato, onion,
warm bacon dressing

LOBSTER COBB GF | \$26
romaine and iceberg, lobster, avocado,
egg, bacon, tomato, blue cheese,
herb buttermilk ranch dressing

SOUP DU JOUR



GUMBO

SHRIMP & ANDOUILLE | \$8⁹⁵

CLAM CHOWDER

NEW ENGLAND | \$8⁹⁵

MANHATTAN GF | \$8⁹⁵

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 ---

SHRIMP COCKTAIL* GF ... \$19

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



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] GF 8 pieces	\$22
FLOUNDER [NORTH CAROLINA] GF	\$26
WILD ISLE ORGANIC SALMON* [SCOTLAND] GF	\$28
DIVER SCALLOPS [MAINE] GF	\$35
GROUPE [FLORIDA] GF	\$36
SEA BASS [CHILE] GF	\$36

***** ENTRÉE SPECIALITIES *****

STEAMED SEA BASS ... \$36
bok choy, sticky rice, soy-sherry broth

CRAB & PARMESAN CRUSTED FLOUNDER ... \$30
spinach, tomato-chive oil, lobster glacé

SICHUAN PEPPER DUSTED SALMON GF ... \$32
bok choy, ginger-shiitake mushroom glaze, jasmine rice

BLACKENED GROUPE GF ... \$42
jumbo lump crab, vegetable basmati rice, cajun buerre blanc

EXECUTIVE CHEF: JOHN MCGARRY

Steaks and Lobster

PRIME BONE-IN RIBEYE* GF | \$55
22 oz. cut

PRIME NY STRIP* GF | \$45
12 oz. cut

CENTER CUT FILET* GF | \$38
8 oz. cut

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

Vegetables and Potatoes

HARICOT VERTS GF • \$8

LEMON-GARLIC SPINACH GF • \$8

**SAUTÉED MUSHROOMS
WITH SHERRY** GF • \$10

**MATCHSTICK ZUCCHINI,
PECORINO & ALMONDS** GF • \$8

WHIPPED POTATOES GF • \$6

HOUSE FRIES GF • \$6

PARMESAN-TRUFFLE FRIES GF • \$9

MACARONI & CHEESE • \$8

Desserts

KEY LIME PIE | \$8

CRÈME BRÛLÉE | \$6

CHOCOLATE FONDANT | \$8
vanilla fleur de sel gelato

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

ESPRESSO MARTINI | \$16
vanilla vodka, kahlua,
frangelico, demerara syrup,
sea salt chocolate shavings

GRAHAM'S 10 YR TAWNY | \$12

GRAHAM'S 20 YR TAWNY | \$18

GRAHAM'S 1983 VINTAGE | \$25

ESPRESSO | \$4⁵⁰

CAPPUCCINO | \$5⁵⁰

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