

CLARK & SCHWENK'S

12040 ETRIS ROAD
ROSWELL, GEORGIA 30075

CALL 470.321.5077
WWW.CANDSOYSTERBAR.COM

Cocktails

BOTTOMLESS MIMOSAS

we'll keep them coming!

--- \$18 ---

C&S BLOODY MARY

bay vodka, charleston bloody mary mix, pickled green beans

--- \$8 ---

BOURBON MILK PUNCH

bulleit bourbon, heavy cream, spiced simple syrup, grated nutmeg

--- \$12 ---

RAMOS GIN FIZZ

bombay gin, lemon & lime, egg white, orange flower water

--- \$10 ---

SUNRISE MIMOSA

reposado tequila, prosecco, orange juice, fresh orange, housemade grenadine

--- \$12 ---

Hors d'Oeuvres

HALF BRULÉED GRAPEFRUIT

organic vanilla yogurt scented with ginger, honey and mint

--- \$7 ---

CRISPY CALAMARI

sweet pepper giardiniera, lemon aioli, marinara

--- \$13 ---

CHARGRILLED OYSTERS

garlic butter, parmesan

--- \$14 ---

OYSTERS ROCKEFELLER

spinach, bacon, pernod, parmesan

--- \$16 ---

1/4 LB. JUMBO LUMP CRAB CAKE

grainy mustard sauce

--- \$20 ---

MUSSELS MARINIÈRES

shallots, white wine, cream

--- \$14 ---

FRESH FRIED CLAM STRIPS

cocktail sauce, tartar sauce, lemon

--- \$9 ---

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. 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

TRUE RED KING CRAB [DUTCH HARBOR, ALASKA] | \$30

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

ITALIAN SASHIMI* | \$14

snapper and salmon pounded raw, extra virgin olive oil, lemon, chives, shallots, capers, toast points

BRUNCH SPECIALITIES

BANANAS FOSTER FRENCH TOAST \$12

caramelized bananas, praline sauce, vanilla ice cream

"FRENCH STYLE" SOFT SCRAMBLED EGGS TARTAN \$12

butter toasted ciabatta, asparagus, shiitake mushroom, truffle, fines herbes, home fries

AVOCADO TOAST \$12

whole grain bread, fried eggs, arugula, lemon, olive oil

POWER BOWL \$12

quinoa, sunny eggs, roasted beet, spinach, mushroom, tomato, lemon citronette

HOUSEMADE CORNED BEEF HASH \$14

two eggs, home fries, toast

TRUFFLED SHRIMP & GRITS \$14

country ham gravy, fried egg

LOBSTERMAN'S BREAKFAST \$15

two fried eggs, bacon, home fries, french toast

"CASCO BAY" OMELETTE \$18

lobster, spinach, tomato, goat cheese, hollandaise, home fries

BENEDICTS

CLASSIC EGGS BENEDICT \$12

poached eggs, english muffin, canadian bacon, hollandaise, home fries

EGGS HUSSARDE \$14

poached eggs, english muffin, mushroom & ham marchand de vin sauce, hollandaise, home fries

EGGS SARDOU \$14

poached eggs, english muffin, creamed spinach, artichoke, hollandaise, home fries

SMOKED SALMON BENEDICT \$15

poached eggs, english muffin, avocado, capers, dill, home fries

Sandwiches & More

*Served with Your Choice of:
House Salad or Fries & Coleslaw*

ADD BACON: \$2

ADD CHEESE: \$1

BRUNCH BURGER | \$14

8 oz. chuck, brisket and short rib patty; fried egg, canadian bacon, herb roast tomato, manchego cheese, hollandaise sauce

LOBSTER ROLL | \$26

your choice of preparation: maine-style (chilled with mayo and celery) or connecticut-style (warm with drawn butter)

CRISPY COD SANDWICH | \$14

lettuce, pickle, tartar, soft bun

CRAB CAKE SANDWICH | \$18

lettuce, pickle, tartar, sesame seed bun

CHICKEN SANDWICH | \$12

grilled chicken breast, watercress, apple, brie, dijon honey, soft bun

BAJA FISH TACOS | \$13

BLACKENED SHRIMP TACOS | \$14

both served with: white sauce, cabbage, cilantro, pico de gallo, salsa verde

CHOWDER HOUSE CHOWDERS



cup \$5⁹⁵ | bowl \$8⁷⁵

NEW ENGLAND CLAM

MANHATTAN CLAM

RHODE ISLAND "LIGHT" CLAM

CHOWDER FLIGHT *try all 3!* \$9

Brunch Sides

HOME FRIES • \$4

CHEDDAR GRITS • \$4

BACON • \$5

CANADIAN BACON • \$5

CORNED BEEF HASH • \$5

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