

# CLARK & SCHWENK'S

12040 ETRIS ROAD  
ROSWELL, GEORGIA 30075

CALL 470.321.5077  
WWW.CANDSOYSTERBAR.COM

## Hors d'Oeuvres

**SHRIMP SPRING ROLLS** | \$9  
sweet chili sauce

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

**CHARGRILLED OYSTERS** | \$14  
garlic butter, parmesan

**OYSTERS ROCKEFELLER** | \$16  
spinach, bacon, pernod, parmesan

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

**JUMBO LUMP CRAB CAKE** | \$20  
4 oz., grainy mustard sauce

**1/2 LB. PEEL & EAT SHRIMP** | \$13  
old bay, garlic butter

## Salads

ADD SALMON: \$10  
ADD SHRIMP: \$9  
ADD CHICKEN: \$8

**HOUSE** | \$9  
tomato, radish, grilled corn, onion,  
avocado, choice of dressing:  
*blue cheese, house vinaigrette,  
herb buttermilk ranch*

**CAESAR** | \$9  
anchovy, parmesan, crouton

**CHOPPED** | \$12  
heart of palm, bacon, egg, blue cheese,  
tomato, cherry pepper, onion,  
shallot vinaigrette

**"BETTER THAN" WEDGE** | \$12  
iceberg, blue cheese,  
tomato, smoked bacon

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

## CHOWDER HOUSE CHOWDER



cup \$5<sup>95</sup> | bowl \$8<sup>75</sup>

**NEW ENGLAND CLAM**

## 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

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



## 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] | 8 pieces ..... \$22

**WILD ISLE ORGANIC SALMON\*** [SCOTLAND] ..... \$26

**DIVER SCALLOPS** [MAINE] ..... \$28

**SEA BASS** [CHILE] ..... \$34

**GROUPE** [FLORIDA] ..... \$34

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

**CUP OF CHOWDER & SALAD** ..... \$10  
choice of caesar, house, chopped or wedge

**BOWL OF CHOWDER & SALAD** ..... \$12  
choice of caesar, house, chopped or wedge

**FRIED SHRIMP** [6 PIECES] ..... \$14  
french fries, coleslaw, cocktail & tartar sauces

**FISH & CHIPS** ..... \$15  
french fries, coleslaw, lemon

**SICHUAN PEPPER DUSTED SALMON** ..... \$18  
bok choy, ginger-shiitake mushroom glaze, jasmine rice

**BAKED ICELANDIC COD** ..... \$18  
tomato, lemon, capers, dill, white wine, vegetable basmati rice

## TACOS

**BAJA FISH** \$12 | **BLACKENED SHRIMP** \$14

*both served with: white sauce, cabbage, cilantro,  
pico de gallo, corn or flour tortillas*

## Sandwiches

*House Salad or Fries & Coleslaw*  
ADD BACON: \$2 • ADD CHEESE: \$1

**1/2 LB. "C.B.S." BURGER** | \$15  
chuck, brisket and short rib;  
lettuce tomato, onion, pickle

**CRISPY COD** | \$14  
lettuce, pickle, tartar, soft bun

**CRAB CAKE** | \$18  
lettuce, pickle, tartar, sesame seed bun

**GRILLED CHICKEN BREAST** | \$12  
watercress, apple,  
brie, dijon honey, soft bun

**LOBSTER ROLL** | \$26  
*your choice of preparation: maine-style  
(chilled with mayo and celery)  
or connecticut-style  
(warm with drawn butter)*

## Vegetables & Potatoes

HARICOT VERTS • \$7

LEMON-GARLIC SPINACH • \$7

MATCHSTICK ZUCCHINI,  
PECORINO & ALMONDS • \$6

WHIPPED POTATOES • \$5

RED PARSLEY POTATOES • \$5

HOUSE FRIES • \$5

## Desserts

**WARM BEIGNETS** | \$8  
sweet & sticky praline saue

**CRÈME BRÛLÉE** | \$8  
fresh berries

**MOLTEN CHOCOLATE LAVA CAKE** | \$8  
vanilla fleur de sel gelato

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

**ESPRESSO MARTINI** | \$14  
vanilla vodka, kahlua,  
frangelico, demerara syrup,  
sea salt chocolate shavings

**ESPRESSO** | \$4<sup>50</sup>

**CAPPUCCINO** | \$5<sup>50</sup>

EXECUTIVE CHEF: GIOVANNI RAMIREZ