

CLARK & SCHWENK'S

6125 ROSWELL ROAD
ATLANTA, GEORGIA 30328

CALL 470.427.3826
WWW.CANDSOYSTERBAR.COM

Hors d'Oeuvres

- TUNA TARTAR*** | \$18
avocado, crispy shallot, soy-mirin sauce
- 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

- 6 Oysters*
- 6 Clams*
- 4 Shrimp Cocktail
- ½ lb. King Crab
- Tuna Tartar

---\$95---

LE GRAND

- 12 Oysters*
- 12 Clams*
- 8 Shrimp Cocktail
- 1 lb. King Crab
- Tuna Tartar

---\$170---

- TRUE RED KING CRAB** [DUTCH HARBOR, ALASKA] GF Market
- SHRIMP COCKTAIL*** GF \$19
- COLOSSAL CRAB COCKTAIL** GF \$22

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

ROASTED SHELLFISH PLATTER FOR TWO ... Market

prawns, clams, lobster, king crab, oysters,
fennel, tomato, chili saffron butter

ENTRÉE SPECIALITIES

- SEA BASS PLAKI** \$38
oven-baked sea bass, vidalia onions, roma tomato, fingerling potato,
green greek olive, fresh herbs, light tomato fish broth
- BRANZINO** \$34
sautéed broccolini, shallots, crushed red pepper,
olive oil crushed potatoes, fennel, capers, preserved lemon
- SNAPPER** \$34
carolina gold fried rice, mushrooms, shishito peppers,
okra, carrots, cajun beurre blanc
- TUNA** \$34
togarashi-seared, sautéed maitake mushrooms, jasmine rice,
soy chili garlic, hot sesame oil
- GROUPER** \$36
creamy lobster, corn and pea risotto, ginger seafood emulsion

Steaks

ADD PEPPERCORN SAUCE: \$5
ADD CHIMICHURRI SAUCE: \$4
ADD BÉARNAISE SAUCE: \$3

- PRIME BONE-IN RIBEYE*** GF | \$58
22 oz. cut
- PRIME NY STRIP*** GF | \$46
12 oz. cut
- CENTER CUT FILET*** GF | \$38
8 oz. cut
- HANGER STEAK*** GF | \$25
8 oz. cut

Crab and Lobster

- TRUE RED KING CRAB** GF
[DUTCH HARBOR, ALASKA]
Market Price
- WHOLE MAINE LOBSTER** GF
Market Price
- MAINE LOBSTER TAILS** GF
two 6 oz. tails
\$45

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.