

# 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

## SOUP DU JOUR



### GUMBO

**SHRIMP & ANDOUILLE** | \$8<sup>95</sup>

### CLAM CHOWDER

**NEW ENGLAND** | \$8<sup>95</sup>

**MANHATTAN** GF | \$8<sup>95</sup>

## Side Salads

**HOUSE** GF | \$9  
tomato, radish, grilled corn,  
onion, crouton, 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,  
smoked bacon, tomato

**ALASKAN KING CRAB** GF | \$25  
alaskan king crab, avocado,  
tomato, grilled shiitake mushroom,  
red onion, spicy lemon vinaigrette

## Entrée Salad

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

EXECUTIVE CHEF: JOHN MCGARRY

## 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

<b>JUMBO SHRIMP</b> [TEXAS] GF 8 pieces.....	\$22
<b>FLOUNDER</b> [NORTH CAROLINA] GF .....	\$26
<b>WILD ISLE ORGANIC SALMON*</b> [SCOTLAND] GF .....	\$28
<b>DIVER SCALLOPS</b> [MAINE] GF .....	\$35
<b>GROUPE</b> [GULF OF MEXICO] GF .....	\$36
<b>SEA BASS</b> [CHILE] GF .....	\$36

### XXXXXXXXXXXX GRILLED SALADS XXXXXXXXXXXXXXX

<b>4 OZ. CRAB CAKE</b> GF .....	\$24
<b>SALMON*</b> GF .....	\$20
<b>SHRIMP</b> GF .....	\$22
<b>SCALLOPS*</b> GF .....	\$30
<b>GROUPE</b> GF .....	\$34
<b>AHI TUNA*</b> GF .....	\$35
<b>SEA BASS</b> GF .....	\$36

## TACOS

**BAJA FISH** \$12 | **BLACKENED SHRIMP** \$14  
*both served with: white sauce, cabbage, cilantro,  
pico de gallo, corn or flour tortillas*

## Sandwiches

*House Salad, Soup or House Fries*

**SHRIMP PO'BOY** | \$14  
pickles, lettuce, tomato, remoulade

**OYSTER PO'BOY** | \$16  
pickles, lettuce, tomato, remoulade

**FRIED FLOUNDER PO'BOY** | \$18  
pickles, lettuce, tomato, tartar

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

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

**SOUP, SALAD & 1/2 'WICH** | \$14

## Fried Seafood

*House Salad, Soup or House Fries*

**OYSTERS** [6]..... \$22

**SHRIMP** [6]..... \$22

**SHRIMP & OYSTERS**..... \$20

**FLOUNDER** [7 OZ]..... \$24

**MAINE LOBSTER TAIL** [6 OZ] ..... \$25

**C&S PLATTER** ..... \$32  
shrimp, oysters, flounder

## Vegetables & Potatoes GF

**HARICOT VERTS** • \$8

**LEMON-GARLIC SPINACH** • \$8

**CONFIT MUSHROOMS** • \$10

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

**HOUSE FRIES** • \$6

**WHIPPED POTATOES** • \$6

**PARMESAN-TRUFFLE FRIES** • \$9

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

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