

CLARK & SCHWENK'S

3300 COBB PARKWAY
ATLANTA, GEORGIA 30339

CALL 770.272.0999
WWW.CANDSOYSTERBAR.COM

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

--- \$80 ---

LE GRAND

12 Oysters*

12 Clams*

8 Shrimp Cocktail

2 lbs. King Crab

--- \$160 ---

MAINE LOBSTER COCKTAIL GF	\$18
TRUE RED KING CRAB [DUTCH HARBOR, ALASKA] GF	\$24
SHRIMP COCKTAIL* GF	\$16
COLOSSAL CRAB COCKTAIL GF	\$16
TUNA TARTAR*	\$14
avocado, crispy shallot, soy-mirin sauce	
SALMON BELLY SASHIMI* GF	\$10
watercress salad, red onion, yuzu	

Hors d'Oeuvres

SHRIMP SPRING ROLLS | \$7.50
sweet chili sauce

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

SHRIMP & GOAT CHEESE
BEIGNETS GF | \$12
tomato compote

RC'S CHARGRILLED OYSTERS | \$14
garlic butter, parmesan

OYSTERS ROCKEFELLER | \$14
spinach, pernod, parmesan

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

"FRESH" LUMP CRAB CAKE | \$17
arugula, toasted butter pecan,
apple, creamy mustard sauce

SMOKED TROUT DIP | \$9.50
toast points

FRIED GREEN TOMATOES | \$10
tasso, goat cheese, basil,
sweet pepper sauce

Salads

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

CAESAR | \$9
anchovy, parmesan, crouton

HEIRLOOM TOMATO &
GA LOCAL PEACHES GF | \$10
feta, sweet onions, basil, lemon vinaigrette

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

"BETTER THAN" ICEBERG
WEDGE GF | \$12
blue cheese, smoked bacon

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

TUNA POKÉ BOWL | \$20
sushi rice, avocado, seaweed salad,
cucumber, radish

WEST INDIES CRAB SALAD GF | \$20
fresh gulf jumbo lump crab marinated in
olive oil, sweet onions, iceberg lettuce,
heirloom tomato, avocado

LOBSTER COBB GF | \$24
romaine and iceberg, lobster, avocado,
egg, bacon, tomato, blue cheese,
herb buttermilk ranch dressing

MARKET FISH



GRILLED, BROILED OR MEUNIÈRE

Buttered Parsley Red Potatoes, Haricot Verts & Choice of Sauce:

TOMATO BASIL VINAIGRETTE + MEUNIÈRE
LEMON-HERB BUERRE BLANC + SOY CHILI-GARLIC

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	\$32
GROUPEL [FLORIDA] GF	\$32
REDFISH [GULF OF MEXICO] GF	\$32
SEA BASS [CHILE] GF	\$34
AHI TUNA* [MAINE] GF	\$35
SWORDFISH [MASSACHUSETTS] GF	\$34

ENTRÉE SPECIALITIES

STEAMED SEA BASS	\$34
bok choy, sticky rice, soy-sherry broth	
CRAB & PARMESAN CRUSTED FLOUNDER	\$27
spinach, tomato-chive oil, lobster glacé	
SEARED SALMON	\$36
portobello, asparagus, new potato, baby carrot, crab béarnaise butter	
SEARED SWORDFISH	\$34
mustard-peppercorn encrusted, warm salad, horseradish-dill cream	
BLACKENED REDFISH	\$30
braised local greens, truffle mac and cheese	
BLACKENED GROUPEL	\$38
jumbo lump crab, vegetable basmati rice, cajun buerre blanc	

Steaks and Chops

PRIME BONE-IN FILET* GF | \$65
16 oz. cut

PRIME BONE-IN RIBEYE* GF | \$50
22 oz. cut

PRIME NY STRIP* GF | \$40
12 oz. cut

CENTER CUT FILET* GF | \$35
8 oz. cut

TRIPLE CUT LAMB CHOP GF | \$48
two 12 oz. chops

Crab and Lobster

TRUE RED KING CRAB GF | \$30 per 1/2 lb.
[DUTCH HARBOR, ALASKA]

STONE CRAB CLAWS GF | Market Price

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

WHOLE MAINE LOBSTER GF | \$25 per lb.
house fries, coleslaw

SOUP DU JOUR



GUMBO

SHRIMP & ANDOUILLE | \$8.95

CLAM CHOWDER

NEW ENGLAND | \$8.95

MANHATTAN | \$8.95

Vegetables and Potatoes

VICHY CARROTS GF • \$5

HARICOT VERTS GF • \$7

LEMON-GARLIC
SPINACH GF • \$7

SAUTEED MUSHROOMS
WITH SHERRY GF • \$8

MATCHSTICK ZUCCHINI,
PECORINO AND
ALMONDS GF • \$6

BRAISED LOCAL GREENS • \$6

MACARONI & CHEESE • \$6

HOUSE FRIES GF • \$8

WHIPPED POTATOES GF • \$5

PARMESAN-TRUFFLE
FRIES GF • \$8

DINNER MENU: FALL 2018

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