
RAW BAR*

OYSTERS ON THE HALF SHELL (6)	MKT
Cocktail Sauce, Horseradish, Mignonette	
“DRESSED” OYSTERS ON THE HALF SHELL (6)	MKT
Caviar, Crème Fraîche	
COCKTAIL SHRIMP (6)	26
Royal Red Shrimp, Cocktail Sauce, Fresh Grated Horseradish	
CRAB MAISON	28
Colossal Crabmeat, Green Onions, Capers, Creole Mustard Aioli	
TUNA TARTARE	28
Avocado, Crispy Shallots, Soy-Mirin Sauce, Housemade Chips	
CAVIAR & TRADITIONAL GARNISHES	
ROYAL SIBERIAN (Small to Medium Pearls, Smooth & Briny)	95
GOLDEN OSETRA (Large Golden Pearls, Rich & Nutty)	155
LE PETITE FRUITS DE MER	140
Boutique Oysters (6), Shrimp Cocktail (6), Crab Maison, Tuna Tartare, Lobster (1 lb.)	
LE GRANDE FRUITS DE MER	255
Boutique Oysters (12), Shrimp Cocktail (12), Crab Maison, Tuna Tartare, Lobster (2 lbs.)	

APPETIZERS

BROILED OYSTERS (6)	28
Nueske’s Bacon, White Cheddar, Jalapeño, Sauce Mornay	
SOUTHERN FRIED SHRIMP (6)	25
Lemon, Tartar Sauce, Jalapeño Coleslaw	
FOIE GRAS TORCHON	36
Sweet Potato, Smoked Pecan Crumble, Brown Butter, Seasonal Accoutrements, Brioche	
MEAT & CHEESE BOARD	28
Smoked Quail & Pork Sausage, Jalapeño Cheddar Quail Sausage, Dragonslayer Ale Cheese, Bread & Butter Pickles, Pepper Jelly	
STEAK TARTARE*	26
Quail Egg, Three Mustard Aioli, Peppered Crostini	

SOUP & SALAD

SHE CRAB SOUP	16
Sherry Crema, Chive	
TOMATO & SWEET ONION	16
Extra Virgin Olive Oil, 8 Yr Balsamic, Roquefort, Sea Salt	
CAESAR	16
Romaine, Parmesan, Crouton, White Anchovy	
WEDGE	16
Baby Iceberg, Roquefort, Grape Tomato, Lardon, Blue Cheese Dressing	
CHOPPED	18
Red Onion, Cucumber, Cherry Tomato, Black Olive, Giardiniera, Black Eyed Peas Two Ways, Feta, Radicchio, Red Wine Vinaigrette	

HOUSE SPECIALTIES*

No Substitutions

C’S 8 OZ. PRIME DRY AGED BURGER	28
Coca-Cola Caramelized Onions, Duke’s Mayo, Sesame Brioche Bun, Shoestring Fries	
STEAK FRITES	39
8 oz. Coulotte Au Poivre, Shoestring Fries	
WOOD-GRILLED SALMON BÉARNAISE	38
Haricot Verts, Pommes Purée, Sauce Béarnaise	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



The following food allergens are used as ingredients in our kitchen:
milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soybeans & sesame.
Please notify our staff if you would like additional information.

DINNER



2827 PEACHTREE ROAD
ATLANTA, GA 30305
(404) 343-1831

SEAFOOD & SHELLFISH*

SALMON WELLINGTON Creamed Spinach, Truffled Mushroom Duxelles, Dill Beurre Blanc	48
BLACKENED RED SNAPPER Colossal Crabmeat Broken Brown Butter	55
WOOD-GRILLED BRANZINO Local Georgia Mushrooms, Smoked Pearl Onion, Mushroom Conserve, Chimichurri	48

CHILEAN SEA BASS Buttermilk Pea Coulis, Carrot & Asparagus Rondelle, Pommes Fondant, Sherry Crème Fraîche	56
WHOLE LIVE MAINE LOBSTERS (2 LBS.) Broiled with Drawn Butter Broiled & Crab Stuffed with Garlic Butter	MKT MKT
ALASKAN RED KING CRAB LEGS	MKT

CLARK'S SELECTIONS*

We have proudly chosen Meats by Linz, a 4th generation family-owned business out of Chicago, to select, cut and age our steaks. All of our steaks are Linz Heritage Angus (LHA), a one-of-a-kind genetics program that guarantees our guests the most consistent and highest quality product.

WET AGED 31-35 DAYS

8 OZ. LHA RESERVE FILET	59
12 OZ. LHA RESERVE FILET	74
16 OZ. PRIME LHA NY STRIP	82
16 OZ. PRIME LHA DELMONICO	69

DRY AGED 28+ DAYS

14 OZ. LHA RESERVE BONE-IN FILET [28 Days]	95
18 OZ. PRIME LHA BONE-IN NY STRIP [40 Days]	105
32 OZ. PRIME LHA PORTERHOUSE [40 Days]	185
32 OZ. LHA RESERVE TOMAHAWK [60 Days]	175

CLARK'S SPECIALTY

22 OZ. WET AGED LHA RESERVE PRIME LOLLIPOP RIBEYE 110

GRASS FED

8 OZ. ORGANIC FILET *Joyce Farms • Winston-Salem, NC* 85

JAPANESE & LOCAL WAGYU

3 OZ. JAPANESE CERTIFIED A5 <i>Tohoku, Japan</i>	MKT
6 OZ. JAPANESE CERTIFIED A5 <i>Tohoku, Japan</i>	MKT
12 OZ. NY STRIP <i>Chatel Farms • Reidsville, GA</i>	95

CHOPS, GAME & FOWL*

VENISON CHOP <i>New Zealand</i> Served Medium Rare and Espresso Rubbed; Juniper Berry Demi-Glace, Roasted Carrot and Haricot Verts	58
DUCK BREAST <i>Hudson Valley Farms • Ferndale, NY</i> Savory Whipped Sweet Potato, Rosemary Pecan Crumble, Smoked Pearl Onions, White Port Poached Cranberries, Sauce Bordelaise	48
LAMB CHOPS <i>Colorado</i> Rosemary Jus, Roasted Carrot and Haricot Verts	68

SAUCES & BUTTERS

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- BORDELAISE**
- BÉARNAISE**
- GREEN PEPPERCORN**
- CLARK'S STEAK SAUCE**
- CHIMICHURRI**
- ROQUEFORT BUTTER**

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\$8 each

ADD-ONS*

- 10 OZ. LOBSTER TAIL** 45
-
- 1/2 LB. STEAMED KING CRAB** MKT
-
- FRIED SHRIMP (4)** 17
-
- QUAIL SAUSAGE LINK** 9
- Your Choice of
Jalapeño Cheddar or
Smoked Pork

SIDES \$14 each

- SAVORY WHIPPED SWEET POTATO**
Smoked, Spiced & Candied Pecan Crumble, Rosemary
- CREAMED PEAS**
Dill, Lemon Zest, Lardon, Smoked Gruyère
- WOOD-GRILLED ASPARAGUS**
Grilled Lemon
- HARICOT VERTS**
Salt & Butter

- POMMES PURÉE**
- ROADHOUSE BAKED POTATO**
- MILE HIGH FRIES**
Sauce Béarnaise
- POMMES ANNA +5**
Yukon Gold Potatoes,
Infused Butter

- LOCAL GA WOOD-GRILLED MUSHROOMS**
Balsamic, Smoked Pearl Onion, Mushroom Conserve
- ROASTED HEIRLOOM BABY CARROTS**
Sherry Reduction, Toasted Breadcrumbs
- CRISPY ONION RINGS**
Clark's Steak Sauce
- CREAMED SPINACH**
Brûléed Parmesan

BEVERAGE DIRECTOR Alexa Robertson

EXECUTIVE CHEF Zan Malik

GENERAL MANAGER Gage Zeringue

MARTINIS

CLARK'S MARTINI <i>Dry / Classic / Crisp</i>	18
Nolet's Gin or Ketel One Vodka, Carpano Dry, Orange Bitters	
HAUTE COSMO <i>Deep / Elegant / Floral</i>	18
Cranberry & Hibiscus Infused BlackLeaf Vodka, Grand Marnier, St. Germain, Lime Juice, Rose Water	
HAND ME DOWN <i>Tropical / Toasted / Lively</i>	20
Derrumbes Durango Mezcal, LALO Blanco Tequila, Cynar, Orgeat, Lime & Pineapple	

OLD FASHIONEDS

CLARK'S SMOKED OLD FASHIONED <i>Balanced / Rich / Timeless</i>	22
Michter's Bourbon, Demerara, Angustura & Aromatic Bitters	
AZTEC EMBER <i>Earthy / Opulent / Enigmatic</i>	20
Don Fulano Añejo Tequila, Mezcal Rinse, Agave Nectar, Mole & Orange Bitters	
JUNGLE VEIL <i>Luxurious / Decadent / Smooth</i>	18
Butter Washed Secret Rum Blend, Cane Sugar, Angostura & Tiki Bitters	

SEASONAL ORIGINALS

SAN JUAN SWIZZLE <i>Exotic / Bittersweet / Intriguing</i>	18
Ron del Barrilito Rum, Puerto Rican Overproof Rum, Campari, Honey, Secret Bitters Blend, Orange & Thyme	
TRIAGE <i>Layered / Harmonious / Polished</i>	20
KOMOS Reposado, Del Maguey Mezcal, Amaretto, Aperol, Lime, Agave Nectar, Orange & Mole Bitters	
SAUNA CULTURE <i>Invigorating / Playful / Nordic</i>	18
Breckenridge Aquavit, Mixed Berry Cordial, St. Germain, Chambord, Lemon	

MOCKTAILS

NOCTURNE <i>Tart / Botanical / Refreshing</i>	18
Strawberry Shrub, Mint Infused Earl Grey, Lemon, Maple Syrup	
THE HUCKLE-BUCK <i>Zesty / Herbaceous / Juicy</i>	18
Huckleberry & Basil Shrub, Lime, Ginger Beer	
LOVE LETTER <i>Effervescent / Revitalizing / Quenching</i>	18
Non-Alcoholic Prosecco, Grapefruit, Sage	

WINE BY THE GLASS

<i>Prosecco</i> Corte Alla Flora • Veneto, Italy	18
<i>Champagne Rosé</i> Nominé Renard • Champagne, France	25
<i>Champagne</i> Jeepers 1er 'Grand Assemblage' • France NV	25
<i>Riesling</i> Hugel • Alsace, France 2023	18
<i>Pinot Grigio</i> Kurtatsch • Südtirol, Trentino-Alto Adige, Italy 2024	18
<i>Chenin Blanc</i> Aperture • Central Valley, California 2023	16
<i>Sauvignon Blanc</i> Tenuta Regaleali 'Nozze d'Oro' • Sicily, Italy 2023	16
<i>Aligoté</i> Sylvaine & Alain Normand • Burgundy, France 2023	18
<i>Chardonnay</i> André Padeloup • Burgundy, France 2022	20
<i>Chardonnay</i> Kerr Cellars • Sonoma Coast, California 2022	22
<i>Rosé</i> Domaine Ott • Provence, France 2024	18
<i>Nebbiolo</i> ForteMasso • Langhe, Piedmont, Italy 2023	18
<i>Pinot Noir</i> Bouchard Pere & Fils • Savigny Les Beaune, Burgundy 2019	25
<i>Grenache Blend</i> Notre Dame des Pallières • Sablet, Côtes du Rhône 2019	16
<i>Super Tuscan</i> Arcanum 'Il Fauno' • Tuscany, Italy 2022	24
<i>Tinto de Toro</i> Numanthia • Toro, Spain 2014	28
<i>Malbec</i> Zaha 'Toko Vineyard' • Altamira, Argentina 2021	18
<i>Cabernet Sauvignon</i> Quattro Theory • Napa Valley, California 2022	28
<i>Cabernet Sauvignon</i> Faust • Napa Valley, California 2023	32
<i>California Blend</i> Aperture • Sonoma County, California 2022	22
<i>California Blend</i> Stag's Leap 'The Investor' • Napa Valley, California 2021	26
<i>Bordeaux Blend</i> Marquis de Terme 'Cuvée 1762' • Margaux, France 2019	28

DRAFT BEER

SCOFFLAW BASEMENT IPA Atlanta, Georgia (6.5%) 10

STELLA ARTOIS Leuven, Belgium (5.0%) 10

GUINNESS Dublin, Ireland (4.2%) 10