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## RAW BAR\*

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

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## APPETIZERS

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

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## SOUP & SALAD

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*Add Chicken +12 • Add Fried Shrimp (4) +17*

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

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<b>CRAB MAISON &amp; COCKTAIL SHRIMP SALAD</b>	35
Shredded Iceberg, Roma Tomato, Creole Mustard Aioli, Lemon Vinaigrette	
<b>SALMON NIÇOISE</b>	38
Bibb Lettuce, Marinated Black Eyed Peas, Tomato, Cucumber, Asparagus, Artichoke, Potato, Hard Boiled Egg, Radish, Capers, Lemon Thyme Vinaigrette	
<b>THAI STEAK SALAD</b>	38
Mixed Greens, Potato Crisps, Toasted Peanuts, Thai Chili Vinaigrette	

\*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.

LUNCH



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

HOUSE SPECIALTIES

**FRIED SHRIMP (6)** 30  
Cocktail Sauce, Tartar Sauce, Jalapeño Coleslaw, Shoestring Fries

**THE DAILY TRIO** 30  
Featured Soup, Salad & Sandwich

**STEAK FRITES\*** 39  
8 oz. Coulotte Au Poivre, Shoestring Fries

**WOOD GRILLED SALMON BÉARNAISE\*** 38  
Haricot Verts, Pommes Purée, Sauce Béarnaise

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** *Tohoku, Japan* MKT  
**6 OZ. JAPANESE CERTIFIED A5** *Tohoku, Japan* MKT  
**12 OZ. NY STRIP** *Chatel Farms • Reidsville, GA* 95

SANDWICHES

Served with Shoestring Fries & Jalapeño Coleslaw

**C'S 8 OZ. PRIME DRY AGED BURGER\*** 28  
Coca-Cola Caramelized Onions, Duke's Mayo, Sesame Brioche Bun

**SALMON BLT\*** 28  
Avocado, Horseradish Crème Fraîche, Sprouted Multigrain Loaf

**BLACKENED CHICKEN CAESAR WRAP** 24  
Spinach Tortilla, Romaine, Parmesan, Crispy Potato Strings

SAUCES & BUTTERS

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

**MILE HIGH FRIES**  
Sauce Béarnaise

**POMMES ANNA**  
Yukon Gold Potatoes, Infused Butter +5

**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

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## MARTINIS

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

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## OLD FASHIONEDS

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

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## SEASONAL ORIGINALS

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

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## MOCKTAILS

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

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## WINE BY THE GLASS

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<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

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## DRAFT BEER

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**SCOFFLAW BASEMENT IPA** Atlanta, Georgia (6.5%) 10

**STELLA ARTOIS** Leuven, Belgium (5.0%) 10

**GUINNESS** Dublin, Ireland (4.2%) 10