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## RAW BAR\*

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<b>OYSTERS ON THE HALF SHELL (6)</b>	MKT
Cocktail Sauce, Horseradish, Mignonette	
<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>COLOSSAL CRAB CAKE</b>	32
Grainy Mustard Beurre Blanc	
<b>FOIE GRAS TORCHON</b>	36
Sweet Potato, Smoked Pecan Crumble, Brown Butter, Seasonal Accoutrements, Brioche	
<b>BEEF CARPACCIO*</b>	28
Bagna Càuda, Arugula, Parmigiano Reggiano, Freshly Grated Horseradish	
<b>MEAT &amp; CHEESE BOARD</b>	28
Smoked Quail & Pork Sausage, Jalapeño Cheddar Quail Sausage, Dragonslayer Ale Cheese, Bread & Butter Pickles, Pepper Jelly	

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## SOUP & SALAD

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<b>SHE CRAB SOUP</b>	16
Sherry Crema, Chive	
<b>POTATO &amp; VIDALIA ONION SOUP</b>	16
Sour Cream, Chive, Lardon, Smoked Gruyère	
<b>PEACH &amp; BURRATA</b>	18
Peaches Three Ways, Smoked Tomato Jam, Mini Burrata, Baby Arugula, Pecans, Red Onion, Toasted Honey Vinaigrette	
<b>CAESAR</b>	16
Romaine, Parmesan, Crouton, White Anchovy	
<b>WEDGE</b>	16
Baby Iceberg, Roquefort, Grape Tomato, Bacon, 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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## HOUSE SPECIALTIES\*

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*No Substitutions*

<b>C'S 8 OZ. PRIME DRY AGED BURGER</b>	32
Coca-Cola Caramelized Onions, Duke's Mayo, Sesame Brioche Bun, Shoestring Fries	
<b>STEAK FRITES</b>	45
8 oz. NY Strip Au Poivre, Shoestring Fries	
<b>WOOD-GRILLED SALMON BÉARNAISE</b>	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\*

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

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

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

DRY AGED 28+ DAYS

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

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

CHOPS, GAME & FOWL\*

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

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
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- 1/2 LB. STEAMED KING CRAB** MKT
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- FRIED SHRIMP (4)** 17
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- 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
- STACKED RATATOUILLE**  
Sliced Summer Vegetables, Tomato, Olive Oil
- WOOD-GRILLED ASPARAGUS**  
Grilled Lemon
- CREAMED PEAS**  
Dill, Lemon Zest, Lardon, Smoked Gruyère

- POMMES PURÉE**
- ROADHOUSE BAKED POTATO**
- POMMES ANNA +5**  
Yukon Gold Potatoes, Infused Butter
- MILE HIGH FRIES**  
Sauce Béarnaise
- CRISPY ONION RINGS**  
Clark's Steak Sauce

- LOCAL GA WOOD-GRILLED MUSHROOMS**  
Balsamic, Smoked Pearl Onion, Mushroom Conserve
- ROASTED HEIRLOOM BABY CARROTS**  
Sherry Reduction, Toasted Breadcrumbs
- GRILLED CABBAGE WEDGES**  
Whipped Chèvre, Smoked Fennel Seed Rub
- 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>	22
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>SAUNA CULTURE</b> <i>Invigorating / Playful / Nordic</i>	18
Breckenridge Aquavit, Mixed Berry Cordial, St. Germain, Chambord, Lemon	

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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>TEQUILA OLD FASHIONED</b> <i>Earthy / Opulent / Enigmatic</i>	20
Don Fulano Añejo Tequila, Mezcal Rinse, Agave Nectar, Mole & Orange Bitters	
<b>CLARK'S MANHATTAN</b> <i>Concentrated / Luscious / Complex</i>	22
Whistle Pig 6yr Rye, Carpano Sweet Vermouth, Angostura Bitters, Filthy Cherry	

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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>MIDSUMMER GIMLET</b> <i>Vibrant / Clean / Aromatic</i>	20
Mulholland Gin, Chateau Aloe Liqueur, Lime	
<b>HUGO'S SPRITZ</b> <i>Effervescent / Floral / Sunlit</i>	18
Prosecco, St. Germain, Mint, 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 / 72
<i>Champagne Rosé</i> Nominé Renard • Champagne, France	25 / 132
<i>Champagne</i> Jeepers 1er 'Grand Assemblage' • France NV	25 / 132
<i>Riesling</i> Hugel • Alsace, France 2023	18 / 72
<i>Pinot Grigio</i> Kurtatsch • Südtirol, Trentino-Alto Adige, Italy 2024	18 / 72
<i>Chenin Blanc</i> Aperture • Central Valley, California 2023	16 / 70
<i>Sauvignon Blanc</i> Tenuta Regaleali 'Nozze d'Oro' • Sicily, Italy 2023	16 / 70
<i>Aligoté</i> Sylvaine & Alain Normand • Burgundy, France 2023	18 / 72
<i>Chardonnay</i> André Padeloup • Burgundy, France 2022	22 / 84
<i>Chardonnay</i> Kerr Cellars • Sonoma Coast, California 2022	22 / 84
<i>Rosé</i> Domaine Ott • Provence, France 2024	18 / 72
<i>Nebbiolo</i> ForteMasso • Langhe, Piedmont, Italy 2023	18 / 72
<i>Pinot Noir</i> Bouchard Pere & Fils • Savigny Les Beaune, Burgundy 2019	25 / 110
<i>Grenache Blend</i> Notre Dame des Pallières • Sablet, Côtes du Rhône 2019	16 / 64
<i>Super Tuscan</i> Arcanum 'Il Fauno' • Tuscany, Italy 2022	24 / 100
<i>Tinto de Toro</i> Numanthia • Toro, Spain 2014	28 / 120
<i>Malbec</i> Zaha 'Toko Vineyard' • Altamira, Argentina 2021	18 / 72
<i>Cabernet Sauvignon</i> Quattro Theory • Napa Valley, California 2022	28 / 120
<i>Cabernet Sauvignon</i> Faust • Napa Valley, California 2023	32 / 138
<i>California Blend</i> Aperture • Sonoma County, California 2022	22 / 90
<i>California Blend</i> Stag's Leap 'The Investor' • Napa Valley, California 2021	26 / 112
<i>Bordeaux Blend</i> Marquis de Terme 'Cuvée 1762' • Margaux, France 2019	28 / 130

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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