
RAW BAR*

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

SOUP & SALAD

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

SHE CRAB SOUP	16
Sherry Crema, Chive	
POTATO & VIDALIA ONION SOUP	16
Sour Cream, Chive, Lardon, Smoked Gruyère	
PEACH & BURRATA	18
Peaches Three Ways, Smoked Tomato Jam, Mini Burrata, Baby Arugula, Pecans, Red Onion, Toasted Honey Vinaigrette	
CAESAR	16
Romaine, Parmesan, Crouton, White Anchovy	
WEDGE	16
Baby Iceberg, Roquefort, Grape Tomato, Bacon, Blue Cheese Dressing	
CHOPPED	18
Red Onion, Cucumber, Cherry Tomato, Black Olive, Giardiniera, Black Eyed Peas Two Ways, Feta, Radicchio, Red Wine Vinaigrette	
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CRAB MAISON & COCKTAIL SHRIMP SALAD	35
Shredded Iceberg, Roma Tomato, Creole Mustard Aioli, Lemon Vinaigrette	
SALMON NIÇOISE	38
Bibb Lettuce, Marinated Black Eyed Peas, Tomato, Cucumber, Asparagus, Artichoke, Potato, Hard Boiled Egg, Radish, Capers, Lemon Thyme Vinaigrette	
THAI STEAK SALAD	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* 45
8 oz. NY Strip 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

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* 32
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

STACKED RATATOUILLE
Sliced Summer Vegetables, Tomato, Olive Oil

WOOD-GRILLED ASPARAGUS
Grilled Lemon

CREAMED PEAS
Dill, Lemon Zest, Lardon, Smoked Gruyère

POMMES PURÉE

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

MARTINIS

CLARK'S MARTINI <i>Dry / Classic / Crisp</i>	22
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	
SAUNA CULTURE <i>Invigorating / Playful / Nordic</i>	18
Breckenridge Aquavit, Mixed Berry Cordial, St. Germain, Chambord, Lemon	

OLD FASHIONEDS

CLARK'S SMOKED OLD FASHIONED <i>Balanced / Rich / Timeless</i>	22
Michter's Bourbon, Demerara, Angustura & Aromatic Bitters	
TEQUILA OLD FASHIONED <i>Earthy / Opulent / Enigmatic</i>	20
Don Fulano Añejo Tequila, Mezcal Rinse, Agave Nectar, Mole & Orange Bitters	
CLARK'S MANHATTAN <i>Concentrated / Luscious / Complex</i>	22
Whistle Pig 6yr Rye, Carpano Sweet Vermouth, Angostura Bitters, Filthy Cherry	

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	
MIDSUMMER GIMLET <i>Vibrant / Clean / Aromatic</i>	20
Mulholland Gin, Chateau Aloe Liqueur, Lime	
HUGO'S SPRITZ <i>Effervescent / Floral / Sunlit</i>	18
Prosecco, St. Germain, Mint, 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 / 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

DRAFT BEER

SCOFFLAW BASEMENT IPA Atlanta, Georgia (6.5%) 10

STELLA ARTOIS Leuven, Belgium (5.0%) 10

GUINNESS Dublin, Ireland (4.2%) 10