

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	
WAGYU CARPACCIO*	28
Arugula, Parmigiano Reggiano, Horseradish Crème Fraîche, Extra Virgin Olive Oil	
MEAT & CHEESE BOARD	28
Smoked Quail & Pork Sausage, Jalapeño Cheddar Quail Sausage, Dragonslayer Ale Cheese, Bread & Butter Pickles, Pepper Jelly	

SOUP & SALAD

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	18
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	

HOUSE SPECIALTIES*

<i>No Substitutions</i>	
C'S 8 OZ. PRIME DRY AGED BURGER	32
Coca-Cola Caramelized Onions, Duke's Mayo, Sesame Brioche Bun, Shoestring Fries	
STEAK FRITES	45
8 oz. NY Strip 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 Charred Corn Succotash, Potato Soubise, Marinated Heirloom Tomatoes	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

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

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

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

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
Flecha Tequila, Mezcal Rinse, Agave Nectar, Mole & Orange Bitters	
THE HOUSE MANHATTAN <i>Concentrated / Luscious / Complex</i>	25
Wagyu Tallow Washed Whistle Pig 6 Yr 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	18 / 72
<i>Sauvignon Blanc</i> Tenuta Regaleali 'Nozze d'Oro' • Sicily, Italy 2023	18 / 72
<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> Domaine Michel Juillot 'Le Meix Juillot' • Burgundy 2023	28 / 132
<i>Grenache Blend</i> Notre Dame des Pallières • Sablet, Côtes du Rhône 2019	18 / 72
<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	34 / 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