RAW BAR*

OYSTERS ON THE HALF SHELL (6) — MKT
Cocktail Sauce, Horseradish, Mignonette

STONE CRAB CLAWS — MKT
Priced by the Piece (Available October 15 - May 15)

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

LA 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

BROILED JUMBO PRAWNS (4) Scampi Style — 28

COLOSSAL CRAB CAKE Grainy Mustard Beurre Blanc — 32

EXTRA-THICK NUESKE'S BACON By the Slice; Clark's Steak Sauce — 12

WAGYU CARPACCIO* — 26
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

BURRATA — 20
Smoked Tomato Jam, Spiced Pear, Burrata, Baby Arugula,
Pomegranate, Pistachios, Red Onion, Pomegranate 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* *No Substitutions*

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, Shoestring Fries, Green Peppercorn Sauce

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

Clark's
STEAKHOUSE

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

SEAFOOD & SHELLFISH*

SALMON WELLINGTON 48
Creamed Spinach, Truffled Mushroom Duxelles, Dill Beurre Blanc

BLACKENED RED SNAPPER 55
Colossal Crabmeat Broken Brown Butter

WOOD-GRILLED BRANZINO 48
Local Georgia Mushrooms, Smoked Pearl Onion,
Mushroom Conserve, Chimichurri

CHILEAN SEA BASS 56
Jus De Viande, Truffle Chive Pommes Purée,
Veal Jus, Seasonal Vegetables

WHOLE LIVE MAINE LOBSTERS (2 LBS.)
Broiled with Drawn Butter MKT
Broiled & Crab Stuffed with Garlic Butter 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 62
12 OZ. LHA RESERVE FILET 78
16 OZ. PRIME LHA NY STRIP 84
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
115

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 *New Zealand* 58
Served Medium Rare and Espresso Rubbed;
Juniper Berry Demi-Glace, Roasted Carrot and Haricot Verts

DUCK BREAST *Hudson Valley Farms • Ferndale, NY* 48
Savory Whipped Sweet Potato, Rosemary Pecan Crumble,
Smoked Pearl Onions, White Port Poached Cranberries,
Sauce Bordelaise

LAMB CHOPS *Colorado* 68
Rosemary Jus, Roasted Carrot and Haricot Verts

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

CRISPY ONION RINGS
Clark's Steak Sauce

POMMES PURÉE

ROADHOUSE BAKED POTATO

POMMES ANNA +5
Yukon Gold Potatoes, Infused Butter

MILE HIGH FRIES
Sauce Béarnaise

LOCAL GA WOOD-GRILLED MUSHROOMS
Garlic Butter, Smoked Pearl Onion, Sherry Vinegar

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 Steven Baez
GENERAL MANAGER Paul Dunn

A 20% gratuity will be automatically added to parties of six or more.

MARTINIS

CLARK'S MARTINI *Dry / Classic / Crisp* 22
Nolet's Gin or Ketel One Vodka, Carpano Dry, Orange Bitters

POMME D'OR *Autumnal / Spiced / Silky* 22
Apple & Cinnamon Infused Tito's, Apple Juice, Brown Sugar Honey Syrup, Lemon, Calvados

HAUTE COSMO *Deep / Elegant / Floral* 20
Cranberry & Hibiscus Infused BlackLeaf Vodka, Grand Marnier, St. Germain, Lime Juice, Rose Water

SAUNA CULTURE *Invigorating / Playful / Nordic* 20
Breckenridge Aquavit, Mixed Berry Cordial, St. Germain, Chambord, Lemon

OLD FASHIONEDS

CLARK'S SMOKED OLD FASHIONED *Balanced / Rich / Timeless* 22
Michter's Bourbon, Demerara, Angustura & Aromatic Bitters

FILTHY OLD FASHIONED *Bold / Smoky / Briny Sweet* 22
Four Roses Bourbon, 18.21 Prohibition Bitters, Demerara Cube, Filthy Cherry Juice, Burnt Orange Peel, Salted Cherry

VECCHIO CARRÉ *Boozy / Herbal / Complex* 22
Hennessy VS, Sazerac Rye, Strega, Benedictine, Peychaud Bitters

THE HOUSE MANHATTAN *Concentrated / Luscious / Complex* 25
Wagyu Tallow Washed Whistle Pig 6 Yr Rye, Carpano Sweet Vermouth, Angostura Bitters, Filthy Cherry

SEASONAL ORIGINALS

MERIDIAN *Zesty / Herbaceous / Bittersweet* 22
Don Fulano Reposado, Aperol, Mandarin Liqueur, Lime, Cranberry, Herb Salt Rim

CELESTIAL SOUR *Velvety / Perfumed / Luminous* 20
Blueberry & Cardamom Infused Condessa Gin, Velvet Falernum, Lime

AMBER REVERIE *Warming / Nutty / Aromatic* 18
Ron Barralito Rum, Allspice Dram, Orgeat, Lime, Rosemary

HUGO'S SPRITZ *Effervescent / Floral / Sunlit* 18
Ketel One Cucumber & Mint Vodka, Prosecco, St. Germain, Mint, Lemon

MOCKTAILS

NOCTURNE *Tart / Botanical / Refreshing* 18
Strawberry Shrub, Mint Infused Earl Grey, Lemon, Maple Syrup

THE HUCKLE-BUCK *Zesty / Herbaceous / Juicy* 18
Huckleberry & Basil Shrub, Lime, Ginger Beer

LOVE LETTER *Effervescent / Revitalizing / Quenching* 18
Non-Alcoholic Prosecco, Grapefruit, Sage

WINE BY THE GLASS

FEATURED SELECTIONS

Sauvignon Blanc Silver Oak • Napa/Sonoma, CA 2025 24 / 110
Cabernet Sauvignon Silver Oak • Alexander Valley, CA 2021 45 / 200

Prosecco Corte Alla Flora • Veneto, Italy	18 / 72
Champagne Rosé Nominé Renard • Champagne, France	25 / 132
Champagne Jeepers 1er 'Grand Assemblage' • France NV	25 / 132
Riesling Hugel • Alsace, France 2023	18 / 72
Pinot Grigio Kurtatsch • Südtirol, Trentino-Alto Adige, Italy 2024	18 / 72
Chenin Blanc Aperture • Central Valley, CA 2023	18 / 72
Sauvignon Blanc Tenuta Regaleali 'Nozze d'Oro' • Sicily, Italy 2023	18 / 72
Aligoté Sylvaine & Alain Normand • Burgundy, France 2023	18 / 72
Chardonnay André Pasdeloup • Burgundy, France 2022	22 / 84
Chardonnay Kerr Cellars • Sonoma Coast, CA 2022	22 / 84
Rosé Domaine Ott • Provence, France 2024	18 / 72
Nebbiolo ForteMasso • Langhe, Piedmont, Italy 2023	18 / 72
Pinot Noir Domaine Michel Juillot 'Le Meix Juillot' • Burgundy 2023	28 / 132
Super Tuscan Arcanum 'Il Fauno' • Tuscany, Italy 2022	24 / 100
Malbec Zaha 'Toko Vineyard' • Altamira, Argentina 2021	18 / 72
Cabernet Sauvignon Quattro Theory • Napa Valley, CA 2022	28 / 120
Cabernet Sauvignon Faust • Napa Valley, CA 2023	34 / 138
California Blend Stag's Leap 'The Investor' • Napa Valley 2021	26 / 112
California Blend Robert Sinskey 'POV' • Los Carneros, Napa Valley 2018	28 / 132
Bordeaux Blend Marquis de Terme 'Cuvée 1762' • Margaux, France 2019	28 / 130