

ATLANTA FISH MARKET®

ATLANTA'S LARGEST SELECTION OF FRESH WILD CAUGHT FISH

Genuine Maine Cod30.	Idaho Salmon Trout28.	Block Island Swordfish30.	Boston Lemon Sole25.
GA Mountain Rainbow Trout.26.	Maine Sea Scallops27.	Yellowfin Tuna29.	Nova Scotia Halibut29.
Atlantic Mahi Mahi25.	Chilean Sea Bass39.	Faroe Islands Salmon30.	Gulf Black Grouper32.
Cold Smoked Salmon30.	Maine Skate Wing.28.	King Salmon31.	Genuine American Red Snapper30.

SELECT YOUR FISH • SELECT YOUR PREPARATION

HONG KONG STYLE bowl of sticky rice, sherry soy, scallions, ginger, wok spinach

SAUTÉED, BROILED or BLACKENED olive oil, lemon, side of fresh vegetable medley & whipped potato

APPETIZER SUSHI ROLLS

SPICY TUNA Seven Spices, Chili Sauce, Green Onion	8 pc /15.
SHRIMP TEMPURA Tempura Fried Shrimp, Avocad	8 pc /16.
SUPER CRUNCH Shrimp Tempura, Avocado, BBQ Eel Sauce	8 pc/16.
YUMMI-YUMMI Tuna, Salmon, Cream Cheese, Spicy Mayo	8 pc/16.
RAINBOW Crab, Cucumber, Tuna, Salmon, Hamachi	8 pc/16.
FULL SUSHI MENU AVAILABLE	4 pc / 9.

ICED OYSTERS • CLAMS

* TODAY'S SELECTION OF EAST & WEST COAST OYSTERS3.50 each
Single Variety or Assortment

* LITTLE NECK CLAMS (6)14.
5 PIECE MINIMUM ORDER

SHRIMP & CRAB COCKTAILS

JUMBO FLORIDA SHRIMP COCKTAIL	21.
COLOSSAL LUMP CRAB COCKTAIL	27.
ICED "HALF & HALF COCKTAIL "Colossal Lump Crab & Jumbo Florida Shrimp	25.
<i>Pink Brandy Mayo & Red Horseradish Sauce</i>	

FROM THE STEAMING POTS

AFM FRESH • VELVETY SHRIMP BISQUE	14.
NEW ENGLAND CLAM CHOWDER GF	14.
FRESH SEAFOOD "GUMBO" GF Steamed Basmati Rice	15.
P.E.I MUSSELS "GILBERT" Shallots, White Wine, Cream	18.

Appetizer Specialties

SPINACH & ARTICHOKE DIP PERFECT TO SHARE Warm Tortilla Chips	16.
CEVICHE OF PRISTINE SEAFOOD Fresh Citrus, Papaya, Avocado, Cilantro, Jalapeno.	16.
SPICY "POW POW" GULF SHRIMP Crispy Rice Noodles	15.
YELLOWFIN TUNA CARPACCIO	16.
CRISPY RHODE ISLAND CALAMARI Garlic Aioli & Marinara Sauce	18.
CRISPY SWEET & SPICY CALAMARI	18.
OYSTERS ROCKEFELLER (5)	19.
JUMBO LUMP CRAB CAKE Lemon Grain Mustard Emulsion ¼ lb	27.
"SIGNATURE" COLD WATER LOBSTER TAIL Lightly Fried, Local Honey-Mustard Aioli, Drawn Butter, Lemon.	8 oz. 34.

SALADS

TOSSED MIXED GREENS GF.	12.
APPLE KALE SALAD	14.
Shaved Fennel, Port Cranberries, Toasted Almonds, Fresh Apple Cider Vinaigrette	
CAESAR GF croutons are not GF	13.
"LOADED" ICEBERG WEDGE GF Tomato, Warm Bacon Blue Cheese Dressing	14.
AFM CHOPPED SALAD GF Creamy Basil Ranch.	14.
PANO'S GREEK SALAD GF Feta Wedge	14.

SIDES SERVES ONE TO TWO...8.

Steamed Broccoli	Cheesy Parmesan Carolina Grits
Thin Cut French Fries	Bowl Creamy Cole Slaw
Whipped Sweet Potato	Medley of Four Vegetables
Sautéed Baby Leaf Spinach	Fresh Basil Potato Cake
Creamed Corn	

No Substitutions please.

Complementary Bread & Butter. Additional Bread Basket 2.95

TODAY'S FRESH CATCH & SALAD PLATTER

Fresh Catch of Your Choice with Caesar Salad or Mesclun Lettuces & Vinaigrette

Sides are priced A la Cart

LOBSTER LOBSTER

Served with Whipped Potato & Thin Green Beans

WHOLE MAINE LOBSTER STEAMED & CRACKED Drawn Butter 2-5 Lbs Mkt.
BROILED STUFFED LOBSTER with Savory Crab Stuffing add 14.

SIGNATURE TWIN SOUTH AFRICAN LOBSTER TAILS *We Made Famous in 1972* 1 Lb Mkt.
Lightly Fried, Honey-Mustard Aioli, Drawn Butter

"JUMBO" MAINE LOBSTER ROLLS

Freshly Steamed From 1 Lb Lobsters

• **CHILLED....LEMON MAYO & CELERY** • **BUTTERY WARM...DRAWN BUTTER & LEMON**

On Butter Toasted New England Bun & Thin Cut Fries34. each

BROILED SEAFOOD PLATTER

Jumbo Lump Crab Cake, Jumbo Florida Shrimp,
Maine Sea Scallops, King Salmon Filet,
Sautéed Vegetable Medley, Whipped Yukon Potato,
Lemon, Tartar Sauce52.

FRIED SEAFOOD PLATTER

Jumbo Lump Crab Cake, Jumbo Florida Shrimp,
Maine Sea Scallops, Today's Fresh Fish Filet,
Cole Slaw, Thin Cut Fries,
Lemon, Tartar Sauce52.

Entree Specialties

GULF SHRIMP "LOUIE" SALAD PLATE Deviled Egg, Chopped Lettuce & Tomato Salad, Pink Brandy Mayo	24.
JUMBO LUMP CRAB SALAD PLATE Chopped Lettuce, Tomato, Deviled Egg, Rice Wine Vinaigrette.	29.
"CHICKEN FRANCESE" DOUBLE CHICKEN BREAST SAUTÉED Lemon Butter, English Peas in Rice Pilaf.	28.
SAUTÉED FLORIDA GROUPE "PARISIENNE" Lemon Butter, Capers, Medley of Season Vegetables	32.
GEORGIA MOUNTAIN TROUT "AMANDINE"	29.
Toasted Almonds, Brown Butter, Thin Green Beans, Yukon Potato Mash	
"CEDAR PLANKED" SHORT SMOKED KING SALMON MANGO PAPAYA GLAZE	32.
Whipped Sweet Potato, Creamed Corn	
JUMBO LUMP CRAB CAKES 1/4 lb ea. (2) 56. / (1) 29.	
Scallion Whipped Potato, Thin Green Beans, Lemon, Tartar Sauce	
JUMBO GEORGIA WHITE SHRIMP "FETTUCCHINE ALFREDO" Parmesan Cream	28.
JUMBO FLORIDA SHRIMP LIGHTLY FRIED Thin Cut Fries, Tartar & Cocktail Sauces	29.
SWORDFISH STEAK - CASHEW CRACKED PEPPER CRUSTED Parmesan Grits, Green Beans, Mushrooms	30.
"SIGNATURE" STUFFED FLOUNDER CASSEROLE Shrimp, Crab, Scallops, Mushrooms, White Wine Sauce	30.
MAINE SKATE WING "MEUNIERE" Lemon, Brown Butter, Capers, Sautéed Baby Spinach	28.
PECAN CRUSTED "SALMON TROUT" FILET Bourbon Honey Butter, Whipped Sweet Potato, Broccoli	28.
BAKED FAROE ISLANDS SALMON - PARMESAN TOPPING Crispy Basil Potato Cake, Thin Green Beans	31.
GENUINE MAINE COD "FISH & CHIPS" Beer Batter, Thin Cut Fries, Cole Slaw, Side of Malt Vinegar & Tartar Sauce	29.
"HONG KONG COMBO" CHILEAN SEA BASS & FAROE ISLANDS SALMON Bowl of Sticky Rice Sherry Soy Broth, Scallions, Ginger, Wok Spinach Sea Bass Only 39.	34.
SKILLET SEAFOOD "NEWBURG" AU GRATIN	30.
Florida Shrimp, Maine Scallops, Lump Crab, Salmon Morsels, Sherry Crab Sauce, Steamed Basmati Rice	

STEAK & FRIES

FILET MIGNON Center Cut6 oz 44. / 8 oz 49.
PRIME RIBEYE STEAK Center Cut	12 oz 46.

ADD LIGHTLY FRIED LARGE GULF SHRIMP TO ANY STEAK Add 15.

ADD "SIGNATURE" COLD WATER LOBSTER TAIL TO ANY STEAK 8 oz. Add 34.

We are a Cashless Restaurant. Amex, Discover, Mastercard & Visa are Only Accept-

GF This Item is made Gluten Free. Ask Your Server for Additional Gluten Free Options