

ATLANTA FISH MARKET®

ATLANTA'S LARGEST SELECTION OF FRESH WILD CAUGHT FISH

GENUINE MAINE COD 31.	IDAHO SALMON TROUT . . . 29.	BLOCK ISLAND SWORDFISH . 32.	CAROLINA FLOUNDER 27.
GA MOUNTAIN RAINBOW TROUT. . . 29.	MAINE SEA SCALLOPS 27.	YELLOWFIN TUNA 32.	NOVA SCOTIA HALIBUT 29.
ATLANTIC MAHI MAHI 25.	CHILEAN SEA BASS 39.	FAROE ISLANDS SALMON . . . 32.	GULF BLACK GROUPER 33.
SHORT SMOKED SALMON 30.	MAINE SKATE WING. 29.	KING SALMON 33.	GENUINE AMERICAN RED SNAPPER 33.

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 (Side substitution 2.00 each. Excludes Potatoes)

APPETIZER SUSHI ROLLS

SPICY TUNA <i>Seven Spices, Chili Sauce, Green Onion</i>	16.
SHRIMP TEMPURA <i>Tempura Fried Shrimp, Avocad</i>	16.
SUPER CRUNCH <i>Shrimp Tempura, Avocado, BBQ Eel Sauce</i>	16.
YUMMI-YUMMI <i>Tuna, Salmon, Cream Cheese, Spicy Mayo</i>	16.
RAINBOW <i>Crab, Cucumber, Tuna, Salmon, Hamachi</i>	16.

FULL SUSHI MENU AVAILABLE

ICED OYSTERS • CLAMS

* TODAY'S SELECTION OF EAST & WEST COAST OYSTERS 3.75 each
Single Variety or Assortment

* LITTLE NECK CLAMS (6).15.
5 PIECE MINIMUM ORDER

SHRIMP & CRAB COCKTAILS

JUMBO FLORIDA SHRIMP COCKTAIL	22.
COLOSSAL LUMP CRAB COCKTAIL	27.
ICED "HALF & HALF COCKTAIL "Colossal Lump Crab & Jumbo Florida Shrimp <i>Pink Brandy Mayo & Red Horseradish Sauce</i>	26.

FROM THE STEAMING POTS

AFM FRESH • VELVETY SHRIMP BISQUE	15.
FRESH NEW ENGLAND CLAM CHOWDER	15.
SPECIALTY FRESH SEAFOOD "GUMBO" & BASMATIC RICE	16.
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, Mango, Avocado, Cilantro, Jalapeno.	17.
SPICY "POW POW" GULF SHRIMP Crispy Rice Noodles	16.
YELLOWFIN TUNA CARPACCIO	18.
OYSTERS ROCKEFELLER (5)	19.
JUMBO LUMP CRAB CAKE Lemon Grain Mustard Emulsion 1/4 lb. 27.	
"SIGNATURE" SOUTH AFRICAN COLD WATER LOBSTER TAIL Lightly Fried, Local Honey-Mustard Aioli, Drawn Butter, Lemon. . . /2 lb. 36.	
CRISPY RHODE ISLAND CALAMARI . Garlic Aioli & Marinara Sauce . 18.	

SALADS

MIXED MESCLUN GREENS <i>GF</i> Tomato, Cucumber, Vinaigrette	12.
APPLE KALE SALAD	14.
Shaved Fennel, Port Cranberries, Toasted Almonds, Fresh Apple Cider Vinaigrette	
TRADITIONAL CAESAR Traditional Caesar Dressing, Olive Oil Croutons	14.
"LOADED" ICEBERG WEDGE Sliced Tomato, Warm Bacon Blue Cheese Dressing	14.
AFM CHOPPED SALAD <i>GF</i> Tomato, Green Peppers, Hearts of Palm, Onion, Creamy Basil Ranch	14.
PANO'S GREEK SALAD <i>GF</i> Tomato, Cucumber, Onion, Olives, Peppers, Feta Wedge	13.

SIDES 8. SERVES ONE TO TWO

Steamed Broccoli - lemon & olive oil	Cheesy Parmesan Carolina Grits
Thin Cut French Fries	Bowl Creamy Cole Slaw
Whipped Sweet Potato	Four Vegetable Medley
Sautéed Baby Leaf Spinach	Fresh Basil Potato Cake
Twice Baked Asiago Potato	Creamed Corn

Complimentary Bread & Butter. Additional Basket 2.95

TODAY'S FRESH CATCH & SALAD PLATTER

Fresh Catch of Your Choice with a Caesar or Mixed Mesclun Salad

Other Salads 5.00 supp Sides are 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

1 Lb Whole Lobster Freshly Steamed

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

On Butter Toasted New England Bun with Thin Cut Fries . . . 34. 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 Sauce . . . 56.

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 Sauce . . . 56.

Entree Specialties

GULF SHRIMP "LOUIE" SALAD PLATE Deviled Egg, Chopped Lettuce & Tomato Salad, Pink Brandy Mayo	24.
FRESH JUMBO LUMP CRAB SALAD PLATE Chopped Lettuce, Tomato, Deviled Egg, Rice Wine Vinaigrette.	28.
"CHICKEN FRANCESE" DOUBLE CHICKEN BREAST SAUTÉED Lemon Butter, English Peas in Rice Pilaf.	28.
SAUTÉED FLORIDA GROUPER "PARISIENNE" Lemon Butter, Capers, Four Vegetable Medley.	33.
GEORGIA MOUNTAIN TROUT "AMANDINE"	29.
Toasted Almonds, Brown Butter, Thin Green Beans, Yukon Potato Mash	
"CEDAR PLANKED" SHORT SMOKED SALMON MANGO PAPAYA GLAZE	33.
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	29.
JUMBO FLORIDA SHRIMP LIGHTLY FRIED Thin Cut Fries, Tartar & Cocktail Sauces	29.
SWORDFISH STEAK - CASHEW CRACKED PEPPER CRUSTED Parmesan Grits, Green Beans, Mushrooms	32.
"SIGNATURE" STUFFED FLOUNDER CASSEROLE Shrimp, Crab, Scallops, Mushrooms, White Wine Sauce	32.
MAINE SKATE WING "MEUNIERE" Lemon, Brown Butter, Capers, Sautéed Baby Spinach	29.
PECAN CRUSTED "SALMON TROUT" FILET Bourbon Honey Butter, Whipped Sweet Potato, Broccoli	29.
BAKED FAROE ISLANDS SALMON - PARMESAN TOPPING Crispy Basil Potato Cake, Thin Green Beans	32.
GENUINE MAINE COD "FISH & CHIPS" Beer Batter, Thin Cut Fries, Cole Slaw, Side of Malt Vinegar & Tartar Sauce . . 31.	
"HONG KONG COMBO" CHILEAN SEA BASS & FAROE ISLANDS SALMON. Sea Bass Only 39.	35.
Bowl of Sticky Rice, Sherry Soy Broth, Scallions, Ginger, Wok Spinach	
SKILLET SEAFOOD "NEWBURG" AU GRATIN	32.
Florida Shrimp, Maine Scallops, Lump Crab, Salmon Morsels, Sherry Crab Sauce, Steamed Basmati Rice	

STEAK & FRIES

FILET MIGNON Center Cut6 oz 44. / 8 oz 52.
PRIME RIBEYE STEAK Center Cut	12 oz 46.

ADD LIGHTLY FRIED LARGE GULF SHRIMP TO ANY STEAK Add 16.
ADD "SIGNATURE" COLD WATER LOBSTER TAIL TO ANY STEAK 1/2 lb. Add 36.

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

GF Gluten Free. Ask your server for additional Gluten Free options.