

# ATLANTA FISH MARKET®

ATLANTA'S LARGEST SELECTION OF FRESH WILD CAUGHT FISH

GENUINE MAINE COD . . . . . 32.	IDAHO SALMON TROUT . . . 29.	BLOCK ISLAND SWORDFISH . 34.	CAROLINA FLOUNDER . . . . . 29.
GA MOUNTAIN RAINBOW TROUT. . . 29.	MAINE SEA SCALLOPS . . . . 29.	YELLOWFIN TUNA . . . . . 33.	NOVA SCOTIA HALIBUT . . . . . 31.
ATLANTIC MAHI MAHI . . . . . 26.	CHILEAN SEA BASS . . . . . 42.	FAROE ISLANDS SALMON . . . 32.	GULF BLACK GROUPER . . . . . 34.
SHORT SMOKED SALMON . . . . . 30.	MAINE SKATE WING. . . . . 29.	KING SALMON . . . . . 33.	AMERICAN RED SNAPPER. . . . . 33.

## SELECT YOUR FISH • SELECT YOUR PREPARATION

**HONG KONG STYLE** bowl of basmati 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, Avocado</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 SEAFOOD TOWER

CHILLED WHOLE MAINE LOBSTER • JUMBO ATLANTIC SHRIMP (4)  
OYSTERS ON THE HALF SHELL\* (4) • CLAMS ON THE HALF SHELL\* (4)  
SERVES MINIMUM OF 4 . . . .88.

### OYSTERS • CLAMS

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

\* LITTLE NECK CLAMS . . . . . (6 pcs).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 . . . . .	26.
<i>Pink Brandy Mayo &amp; Red Horseradish Sauce</i>	

### FROM THE STEAMING POTS

AFM CRAB BISQUE . . . . .	15.
NEW ENGLAND CLAM CHOWDER . . . . .	15.
SPECIALTY SEAFOOD "GUMBO" & BASMATI RICE . . . . .	15.
STEAMED MUSSELS "GILBERT" Shallots, White Wine, Cream . . . . .	18.

### Appetizer Specialties

SPINACH & ARTICHOKE DIP <b>PERFECT TO SHARE</b> Warm Tortilla Chips	16.
CEVICHE OF PRISTINE SEAFOOD Fresh Citrus, Papaya, Avocado, Cilantro, Jalapeno. . . . .	17.
SPICY "POW POW" GULF SHRIMP Crispy Rice Noodles . . . . .	16.
YELLOWFIN TUNA CARPACCIO . . . . .	19.
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. . . .1/2 lb. . . .	34.
CRISPY RHODE ISLAND CALAMARI . Garlic Aioli & Marinara Sauce . . . . .	18.
"SWEET & SPICY" CALAMARI . . . . .	18.

### SALADS

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

### SIDES 8. SERVES ONE TO TWO

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

Complimentary Bread & Butter. Additional Basket 2.95

### TODAY'S FRESH CATCH & SALAD PLATTER

Fresh Catch of Your Choice with a Caesar or Kale

Other Salads 4.00 supp Sides are a' la carte

### 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 Cake 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

### ALASKAN RED KING CRAB LEGS

Served with Whipped Potato & Thin Green Beans 1 1/4 Lbs Mkt.

#### 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

FRESH "COLOSSAL" LUMP CRAB SALAD PLATE Shaved Lettuce, Tomato, Deviled Eggs, Rice Wine Vinaigrette	31.
"CHICKEN FRANCESE" DOUBLE CHICKEN BREAST SAUTÉED Lemon Butter, English Peas in Rice Pilaf. . . . .	29.
SAUTÉED FLORIDA GROUPER <i>PARISIENNE</i> Lemon Butter, Capers, Four Vegetable Medley. . . . .	34.
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) 30.	
Scallion Whipped Potato, Thin Green Beans, Lemon, Tartar Sauce	
JUMBO GEORGIA WHITE SHRIMP <i>FETTUCCINE ALFREDO</i> 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 . . . . .	31.
BAKED FAROE ISLANDS SALMON - PARMESAN TOPPING Basil Potato Cake, Thin Green Beans . . . . .	32.
FISH & CHIPS "GENUINE MAINE COD" 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 42. . . . .	34.
Sherry Soy Broth, Scallions, Ginger, Wok Spinach, Bowl of Basmati Rice	
SKILLET SEAFOOD <i>NEWBURG AU GRATIN</i> . . . . .	33.
Florida Shrimp, Maine Scallops, Lump Crab, Salmon Morsels, Sherry Crab Sauce, Steamed Basmati Rice	

### STEAK & FRIES

FILET MIGNON Center Cut . . . . .	.6 oz 44. / 8 oz 54.
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.

Ask your server for Gluten Free options.

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