

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 44.	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)

8 PCS APPETIZER SUSHI

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. . . . 92.

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 & 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 <i>PERFECT TO SHARE</i> Warm Tortilla Chips.	16.
CEVICHE OF PRISTINE SEAFOOD Fresh Citrus, Papaya, Avocado, Cilantro, Jalapeno	17.
SPICY "POW POW" GULF SHRIMP	16.
YELLOWFIN TUNA CARPACCIO	19.
OYSTERS ROCKEFELLER (5)	19.
CHAR-GRILLED MEDITERRANEAN OCTOPUS Pickled Red Onion, E.V. Olive Oil, Capers, Greek Olives.	22.
JUMBO LUMP CRAB CAKE <i>Lemon Grain Mustard Emulsion</i> 1/4 lb. 27.	
SIGNATURE SOUTH AFRICAN COLD WATER LOBSTER TAIL Lightly Fried, Local Honey-Mustard Aioli, Drawn Butter, Lemon. . . 1/2 lb. . 35.	
CRISPY RHODE ISLAND CALAMARI . Garlic Aioli & Marinara Sauce	19.
"SWEET & SPICY" CALAMARI	19.

SALADS

MIXED MESCLUN GREENS Tomato, Cucumber, Vinaigrette	12.
APPLE KALE SALAD	14.
Shaved Fennel, Port Cranberries, Toasted Almonds, Fresh Apple Vinaigrette	
TRADITIONAL "CAESAR" Caesar Dressing, Olive Oil Parmesan Croutons	13.
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.

SIDES 8. SERVES ONE TO TWO OR MORE

Steamed Broccoli - lemon & olive oil	Carolina Cheesy Grits Parmesan
Thin Cut French Fries	Creamy Cole Slaw - Bowl
Whipped Sweet Potato	Four Vegetable Medley
Sautéed Baby Leaf Spinach	Crispy 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 1979* . 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 . . . 36. 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

LIGHTLY FRIED MAINE LOBSTER TAIL B.L.T. BBC Brioche Toast ,Thin Cut French Fries	39.
"CHICKEN FRANCESE" DOUBLE CHICKEN BREAST SAUTÉED Lemon Butter, English Peas in Rice Pilaf.	30.
GEORGIA MOUNTAIN TROUT "AMANDINE"	30.
Toasted Almonds, Brown Butter, Thin Green Beans, Yukon Potato Mash	
CEDAR PLANKED SHORT SMOKED FAROE ISLANDS SALMON, MANGO PAPAYA GLAZE	34.
Whipped Sweet Potato, Creamed Corn	
JUMBO LUMP CRAB CAKE DINNER 1/4 lb ea. (1) 30. / (2) 56.	
Scallion Whipped Potato, Thin Green Beans, Lemon, Tartar Sauce	
JUMBO GEORGIA WHITE SHRIMP FETTUCCINE ALFREDO Parmesan Cream	31.
JUMBO FLORIDA SHRIMP LIGHTLY FRIED Thin Cut Fries, Tartar & Cocktail Sauces	31.
SAUTÉED FLORIDA GROUPER <i>PARISIENNE</i> Lemon Butter, Capers, Four Vegetable Medley	35.
SWORDFISH STEAK - CASHEW & CRACKED PEPPER CRUSTED Parmesan Grits, Thin Green Beans.	33.
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	32.
BAKED FAROE ISLANDS SALMON - PARMESAN TOPPING Crispy Basil Potato Cake, Thin Green Beans	34.
FISH & CHIPS "GENUINE MAINE COD" Beer Batter, Thin Cut Fries, Cole Slaw, Side of Malt Vinegar & Tartar Sauce	32.
HONG KONG "COMBO" CHILEAN SEA BASS & FAROE ISLANDS SALMON. Sea Bass Only 44.	36.
Sherry Soy Broth, Scallions, Ginger, Wok Spinach, Bowl of Basmati Rice	
SKILLET SEAFOOD <i>NEWBURG</i> AU GRATIN	34.

STEAK & FRIES

FILET MIGNON Center Cut6 oz 44. / 8 oz 54.
PRIME RIBEYE STEAK Center Cut12 oz 46.

ADD LIGHTLY FRIED LARGE GULF SHRIMP TO ANY STEAK Add 18.
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.