

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

gf **HONG KONG STYLE** bowl of basmati rice, sherry soy, scallions, ginger, wok spinach

SAUTÉED, *gf* BROILED or *gf* BLACKENED olive oil, lemon, side of fresh vegetable medley & whipped potato (Side substitution 2.00 each. Excludes Potatoes)

8 PCS APPETIZER SUSHI

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

FULL SUSHI MENU AVAILABLE

gf 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.

gf 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

gf SHRIMP & CRAB COCKTAILS

JUMBO FLORIDA SHRIMP COCKTAIL 22.

COLOSSAL LUMP CRAB COCKTAIL 27.

ICED "HALF & HALF COCKTAIL

"Colossal Lump Crab & Jumbo Florida Shrimp 26.

Pink Brandy Mayo & Red Horseradish Sauce

FROM THE STEAMING POTS

gf AFM CRAB BISQUE 15.

gf NEW ENGLAND CLAM CHOWDER. 15.

gf SPECIALTY SEAFOOD "GUMBO" & BASMATI RICE 15.

gf STEAMED MUSSELS "GILBERT" Shallots, White Wine, Cream 18.

Appetizer Specialties

SPINACH & ARTICHOKE DIP PERFECT TO SHARE Warm Tortilla Chips 17.

gf 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.

gf CHAR-GRILLED MEDITERRANEAN OCTOPUS
Pickled Red Onion, E.V. Olive Oil, Capers, Greek Olives. 22.

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. . 35.

CRISPY RHODE ISLAND CALAMARI . Garlic Aioli & Marinara Sauce 19.

"SWEET & SPICY" CALAMARI 19.

SALADS

gf MIXED MESCLUN GREENS
Tomato, Cucumber, Vinaigrette 12.

gf APPLE KALE SALAD 14.
Shaved Fennel, Port Cranberries, Toasted Almonds, Fresh Apple Vinaigrette

TRADITIONAL "CAESAR"
Caesar Dressing, Olive Oil Parmesan Croutons 13.

gf LOADED ICEBERG WEDGE
Sliced Tomato, Warm Bacon Blue Cheese Dressing 14.

gf AFM CHOPPED SALAD
Tomato, Peppers, Hearts of Palm, Sweet Onion, Creamy Basil Ranch 14.

SIDES 8. SERVES ONE TO TWO OR MORE

SPECIALTY SIDE • WHOLE LOBSTER MAC & CHEESE (Serves 2 or more) 39.

gf Steamed Broccoli - lemon & olive oil *gf* Carolina Cheesy Grits Parmesan

gf Thin Cut French Fries *gf* Creamy Cole Slaw Bowl

Whipped Sweet Potato *gf* Four Vegetable Medley

gf Sautéed Baby Leaf Spinach Crispy Basil Potato Cake

Twice Baked Asiago Potatoes *gf* 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

gf 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

gf 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 . . 57.

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 . . 57.

Entree Specialties

gf JUMBO LUMP CRAB SALAD Shaved Iceberg Lettuce, Tomato, Rice Wine Vinaigrette, Deviled Egg 28.

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

gf 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 PARISIENNE Lemon Butter, Capers, Four Vegetable Medley 35.

gf 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.

gf 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.

gf HONG KONG COMBO "CHILEAN SEA BASS & FAROE ISLANDS SALMON" 36.

Sherry Soy Broth, Scallions, Ginger, Wok Spinach or Broccoli Florets, Bowl of Basmati Rice Sea Bass Only 44.

SKILLET SEAFOOD NEWBURGAU GRATIN 34.

Florida Shrimp, Maine Scallops, Lump Crab, Salmon Morsels, Sherry Crab Sauce, Steamed Basmati Rice

STEAK & FRIES

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

gf PRIME RIBEYE STEAK Center Cut 12 oz 46.

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

ADD "SIGNATURE" COLD WATER LOBSTER TAIL TO ANY ENTREE 1/2 lb.. Add 36.

WE ARE A CASHLESS RESTAURANT. AMEX, DISCOVER, MASTERCARD & VISA ARE ONLY ACCEPTED.