

# 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** GF bowl of basmati rice, sherry soy, scallions, ginger, wok spinach

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

### 8 PCS APPETIZER SUSHI

|                                                      |     |
|------------------------------------------------------|-----|
| SPICY TUNA GF 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. |
| RAINBOW GF Crab, Cucumber, Tuna, Salmon, Hamachi     | 16. |

FULL SUSHI MENU AVAILABLE

### ICED SEAFOOD TOWER GF

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 GF

\* 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 GF

|                                                                                     |              |
|-------------------------------------------------------------------------------------|--------------|
| JUMBO FLORIDA SHRIMP COCKTAIL . . . . .                                             | 22.          |
| COLOSSAL LUMP CRAB COCKTAIL . . . . .                                               | 27.          |
| ICED “HALF & HALF COCKTAIL<br>” Colossal Lump Crab & Jumbo Florida Shrimp . . . . . | 26.          |
| Pink Brandy Mayo & Red Horseradish Sauce                                            |              |
| JUMBO KEY WEST STONE CRAB CLAWS . . . . .                                           | 29. per claw |
| Better Than Joe’s Mustard Sauce                                                     |              |

## FROM THE STEAMING POTS

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

## APPETIZER SPECIALTIES

|                                                                                                                               |     |
|-------------------------------------------------------------------------------------------------------------------------------|-----|
| SPINACH & ARTICHOKE DIP PERFECT TO SHARE Warm Tortilla Chips . . . . .                                                        | 17. |
| CEVICHE OF PRISTINE SEAFOOD GF<br>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 GF<br>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<br>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 GF<br>Tomato, Cucumber, Vinaigrette . . . . .                                 | 12. |
| APPLE KALE SALAD GF . . . . .                                                                      | 14. |
| Shaved Fennel, Port Cranberries, Toasted Almonds, Fresh Apple Vinaigrette                          |     |
| TRADITIONAL “CAESAR”<br>Caesar Dressing, Olive Oil Parmesan Croutons . . . . .                     | 13. |
| LOADED ICEBERG WEDGE GF<br>Sliced Tomato, Warm Bacon Blue Cheese Dressing . . . . .                | 14. |
| AFM CHOPPED SALAD GF<br>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.                               |
| Steamed Broccoli - lemon & olive oil GF                        | Carolina Cheesy Grits Parmesan GF |
| Thin Cut French Fries GF                                       | Creamy Cole Slaw Bowl GF          |
| Whipped Sweet Potato                                           | Four Vegetable Medley GF          |
| Sautéed Baby Leaf Spinach GF                                   | Crispy Basil Potato Cake          |
| Twice Baked Asiago Potatoes                                    | Creamed Corn GF                   |

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 GF 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 GF

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

### JUMBO KEY WEST STONE CRAB CLAWS GF

Better Than Joe’s Mustard Sauce . . . 29. per claw (3 claws recommended for an entrée)

#### 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

JUMBO LUMP CRAB SALAD GF 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

CEDAR PLANKED SHORT SMOKED FAROE ISLANDS SALMON, MANGO PAPAYA GLAZE GF . . . . . 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 FETTUCCHINE 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.

SWORDFISH STEAK - CASHEW & CRACKED PEPPER CRUSTED GF 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 GF 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” GF . . . . . 36.  
Sherry Soy Broth, Scallions, Ginger, Wok Spinach or Broccoli Florets, Bowl of Basmati Rice Sea Bass Only . . . . . 44.

SKILLET SEAFOOD NEWBURG AU GRATIN . . . . . 34.  
Florida Shrimp, Maine Scallops, Lump Crab, Salmon Morsels, Sherry Crab Sauce, Steamed Basmati Rice

## STEAK & FRIES

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

PRIME RIBEYE STEAK GF Center Cut . . . . . 12 oz 46.

## SURF + TURF

|                                                                                         |     |
|-----------------------------------------------------------------------------------------|-----|
| 6 oz. FILET MIGNON & LIGHTLY FRIED LARGE GULF SHRIMP . . . . .                          | 62. |
| 6 oz. FILET MIGNON & JUMBO LUMP CRAB CAKE . . . . .                                     | 71. |
| 6 oz. FILET MIGNON & LIGHTLY FRIED “SIGNATURE” COLD WATER LOBSTER TAIL . . . . .        | 80. |
| 8 oz. FILET MIGNON & LIGHTLY FRIED LARGE GULF SHRIMP . . . . .                          | 72. |
| 8 oz. FILET MIGNON & JUMBO LUMP CRAB CAKE . . . . .                                     | 81. |
| 8 oz. FILET MIGNON & LIGHTLY FRIED “SIGNATURE” COLD WATER LOBSTER TAIL . . . . .        | 90. |
| 12 oz. PRIME RIBEYE STEAK & LIGHTLY FRIED LARGE GULF SHRIMP . . . . .                   | 64. |
| 12 oz. PRIME RIBEYE STEAK & JUMBO LUMP CRAB CAKE . . . . .                              | 73. |
| 12 oz. PRIME RIBEYE STEAK & LIGHTLY FRIED “SIGNATURE” COLD WATER LOBSTER TAIL . . . . . | 82. |