

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	
"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	14.
CEVICHE OF PRISTINE SEAFOOD GF	
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	
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.	29.
CRISPY RHODE ISLAND CALAMARI . Garlic Aioli & Marinara Sauce	19.
"SWEET & SPICY" CALAMARI	19.

SALADS

MIXED MESCLUN GREENS GF	
Tomato, Cucumber, Vinaigrette	10.
APPLE KALE SALAD GF	13.
Shaved Fennel, Port Cranberries, Toasted Almonds, Fresh Apple Vinaigrette	
TRADITIONAL "CAESAR"	
Caesar Dressing, Olive Oil Parmesan Croutons	12.
LOADED ICEBERG WEDGE GF	
Sliced Tomato, Warm Bacon Blue Cheese Dressing	14.
AFM CHOPPED SALAD GF	
Tomato, Peppers, Hearts of Palm, Sweet Onion, Creamy Basil Ranch	14.

SIDES 8.

Thin Green Beans 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
Steamed Broccoli - lemon & olive oil	

SPECIALTY SIDE • WHOLE LOBSTER MAC & CHEESE (Serves 2 or more) 28.

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 side 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 62.
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 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.
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 NEWBURGAU GRATIN	34.
Florida Shrimp, Maine Scallops, Lump Crab, Salmon Morsels, Sherry Crab Sauce, Steamed Basmati Rice	

STEAK

Served with side Whipped Potato & Thin Green Beans

FILET MIGNON GF Center Cut	6 oz 44. / 8 oz 54.
PRIME RIBEYE STEAK GF Center Cut	12 oz 46.

SURF + TURF

Served with side Whipped Potato & Thin Green Beans

6 oz. FILET MIGNON & LIGHTLY FRIED LARGE GULF SHRIMP	58.
6 oz. FILET MIGNON & JUMBO LUMP CRAB CAKE	66.
6 oz. FILET MIGNON & LIGHTLY FRIED "SIGNATURE" COLD WATER LOBSTER TAIL	68.
8 oz. FILET MIGNON & LIGHTLY FRIED LARGE GULF SHRIMP	66.
8 oz. FILET MIGNON & JUMBO LUMP CRAB CAKE	76.
8 oz. FILET MIGNON & LIGHTLY FRIED "SIGNATURE" COLD WATER LOBSTER TAIL	78.
12 oz. PRIME RIBEYE STEAK & LIGHTLY FRIED LARGE GULF SHRIMP	60.
12 oz. PRIME RIBEYE STEAK & JUMBO LUMP CRAB CAKE	68.
12 oz. PRIME RIBEYE STEAK & LIGHTLY FRIED "SIGNATURE" COLD WATER LOBSTER TAIL	70.