

SUN-THU 11:30am-9pm
FRI & SAT 11:30am-10pm

ATLANTA FISH MARKET



265 PHARR RD. NE
ATLANTA, GA 30305

OYSTERS • CLAMS ^{GF} SINGLE VARIETY OR ASSORTMENT

TODAY'S SELECTION OF EAST AND
WEST COAST OYSTERS 3.75 Each
—
LITTLE NECK CLAMS (6 Pieces) 15

SHRIMP & CRAB ^{GF} PINK BRANDY MAYO & RED HORSE RADISH SAUCE

JUMBO FLORIDA SHRIMP COCKTAIL22
COLOSSAL LUMP CRAB COCKTAIL 27
ICED “HALF & HALF COCKTAIL” COLOSSAL
LUMP CRAB & JUMBO FLORIDA SHRIMP 26

ICED TOWER ^{GF} . . 92 SERVES MINIMUM OF 4

CHILLED WHOLE MAINE LOBSTER JUMBO
ATLANTIC SHRIMP (4)
OYSTERS ON THE HALF SHELL* (4)
CLAMS ON THE HALF SHELL* (4)

8 PC SUSHI MENU

(FULL SUSHI MENU AVAILABLE UPON REQUEST)

SHRIMP TEMPURA16	YUMMI-YUMMI.....16
Tempura Fried Shrimp, Avocado	Tuna, Salmon, Cream Cheese, Spicy Mayo
SUPER CRUNCH.....16	SPICY TUNA ^{GF}16
Shrimp Tempura, Avocado, BBQ Eel Sauce	Seven Spices, Chili Sauce, Green Onion

SOUPS & GUMBO

AFM CRAB BISQUE ^{GF}	15
NEW ENGLAND CLAM CHOWDER ^{GF}	15
SPECIALTY SEAFOOD “GUMBO” & BASMATI RICE ^{GF}	16

APPETIZER SPECIALTIES

SPINACH & ARTICHOKE DIP ^{PERFECT TO SHARE}..... 14
Warm Tortilla Chips
SPICY “POW POW” ROCK SHRIMP - CAPE CANAVERAL 16
OYSTERS ROCKEFELLER (5).....20
“SWEET & SPICY” CALAMARI 19
CRISPY RHODE ISLAND CALAMARI 19
Garlic Aioli & Marinara Sauce
STEAMED MUSSELS “GILBERT” ^{GF}22
White Wine, Shallot, Garlic, Cream

CHAR-GRILLED MEDITERRANEAN OCTOPUS ^{GF}22
Pickled Red Onion, E.V. Olive Oil, Capers, Greek Olives
JUMBO LUMP CRAB CAKE (1) ^{1/4 LB.}29
Lemon Grain Mustard Emulsion
SIG. SOUTH AFRICAN COLD WATER LOBSTER TAIL35
Lightly Fried, Local Honey-Mustard Aioli, Drawn Butter, Lemon
CEVICHE OF PRISTINE SEAFOOD ^{GF}.....18
Fresh Citrus, Papaya, Avocado, Cilantro, Jalapeno
YELLOWFIN TUNA CARPACCIO.....17

TODAY'S FRESH CATCH

SELECT YOUR FISH & SELECT YOUR STYLE

SAUTÉED, GRILLED or BLACKENED Whipped Potatoes, Mixed Vegetables & Lemon	HONG KONG STYLE Steamed, Sherry Soy, Wok Spinach, Sticky Rice
CHOICE OF SAUCE Olive Oil Lemon • Brown Butter & Capers • Lemon Butter	
GENUINE MAINE COD..... 33	BLOCK ISLAND SWORDFISH..... 36
GA MOUNTAIN RAINBOW TROUT..... 29	YELLOWFIN TUNA..... 35
ALANTIC MAHI MAHI.....28	FAROE ISLANDS SALMON 34
SHORT SMOKED SALMON..... 32	KING SALMON 35
IDAHO SALMON TROUT 29	CAROLINE FLOUNDER 29
MAINE SEA SCALLOPS..... 32	NOVIA SCOTIA HALIBUT.....31
CHILEAN SEA BASS 44	GULF BLACK GROUPER..... 36
MAINE SKATE WING 29	AMERICAN RED SNAPPER..... 35

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

Lightly Fried, Honey-Mustard Aioli & Drawn Butter 1 Lb. Mkt.

JUMBO MAINE LOBSTER ROLLS

1 lb. Whole Lobster Freshly Steamed 36

Chilled, Lemon Mayo & Celery Buttery Warm, Drawn Butter & Lemon, On Butter
Toasted New England Bun With Thin Cut Fries

KING CRAB

SERVED WITH WHIPPED POTATO & THIN GREEN BEANS

ALASKAN RED KING CRAB LEGS ^{GF}

Served with Whipped Potato & Thin Green Beans. 11/4 Lbs. Mkt.

STEAKS

SERVED WITH SIDE WHIPPED POTATO & THIN GREEN BEANS

FILET MIGNON ^{GF} CENTER CUT..... 6 oz. 44 / 8 oz. 54
PRIME RIBEYE STEAK ^{GF} 12 oz. 46

SURF + TURF

SERVED WITH SIDE WHIPPED POTATO & THIN GREEN BEANS

6 oz. FILET MIGNON & LIGHTLY FRIED LARGE GULF SHRIMP..... 62
6 oz. FILET MIGNON & JUMBO LUMP CRAB CAKE71
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

SIDES

SPECIALTY SIDE

WHOLE LOBSTER MAC & CHEESE, 39
(Serves 2 or more)

STEAMED BROCCOLI Lemon & Olive Oil ^{GF}.....9
WHIPPED SWEET POTATO9
SAUTEED BABY LEAF SPINACH ^{GF}8

TWICE BAKED ASIAGO POTATOES9
CAROLINA CHEESY GRITS PARMESAN ^{GF}.....8
FOUR VEGETABLE MEDLEY ^{GF}.....9

CRISPY BASIL POTATO CAKE.....8
CREAMED CORN ^{GF}9
Complementary Bread & Butter.Addtl. Basket 2.95

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH POULTRY
OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS.
*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED OR ARE COOKED TO ORDER.

ATLANTA'S LARGEST SELECTION
OF FRESH WILD CAUGHT FISH

ITEMS & PRICES SUBJECT TO CHANGE BASED ON AVAILABILITY & MARKET.
WE ARE A CASHLESS RESTAURANT. PAYMENTS WITH AMEX, DISCOVER,
MASTERCARD & VISA ARE ONLY ACCEPTED. 1.23.2026.