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

ATLANTA FISH MARKET

265 PHARR RD. NE
ATLANTA, GA 30305

Enjoy up to three lunch courses in 45 minutes **LUNCH 45** *Stay as long as you want, business or pleasure*

OYSTERS • CLAMS GF
SINGLE VARIETY OR ASSORTMENT

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

SHRIMP & CRAB GF
PINK BRANDY MAYO & RED HORSERADISH SAUCE

JUMBO FLORIDA SHRIMP COCKTAIL 22
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 TEMPURA 16
Tempura Fried Shrimp, Avocado

SUPER CRUNCH 16
Shrimp Tempura, Avocado, BBQ Eel Sauce

YUMMI-YUMMI* 16
Tuna, Salmon, Cream Cheese, Spicy Mayo

SPICY TUNA* GF 16
Seven Spices, Chili Sauce, Green Onion

SOUPS & GUMBO

SEAFOOD "GUMBO" & BASMATI RICE GF 16
CRAB BISQUE GF 15
NEW ENGLAND CLAM CHOWDER GF 15

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 TAIL 1/2 LB. 35
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
Fresh Vegetables, Whipped Potato, Sticky Rice, or Thin Fries

CHOICE OF SAUCE
Olive Oil Lemon • Brown Butter & Capers • Lemon Butter

HONG KONG STYLE
Steamed or Sautéed
Sherry Soy, Wok Spinach, Sticky Rice

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	CAROLINA FLOUNDER	29
MAINE SEA SCALLOPS	32	NOVA 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 or **WARM** • Drawn Butter & Lemon,
On Butter Toasted New England Bun With Thin Cut Fries

CRAB
SERVED WITH WHIPPED POTATO & THIN GREEN BEANS

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.

ENTREE SANDWICHES
SERVED WITH THIN CUT FRIES

LIGHTLY FRIED WHOLE MAINE LOBSTER TAIL B.L.T. 38
on BBC Brioche Toast

SAUTÉED OR FRIED GROUPER SANDWICH 23
Lettuce, Tomato, Duke's Mayo on a Butter Toasted BBC Burger Bun

BLACKENED SALMON B.L.T. 20
Caper Mayo, Bibb Lettuce, Bacon, Tomato, Toasted Marble Rye

SEAFOOD PLATTERS

BROILED JUMBO SEAFOOD PLATTER 50
Maryland Crab Cake, Jumbo Florida Shrimp, Maine Scallops, Today's Fish Fillet, Whipped Potato

LIGHTLY FRIED JUMBO SEAFOOD PLATTER 50
Maryland Crab Cake, Jumbo Florida Shrimp, Maine Scallops, Fresh Fish Filet, Thin Cut Fries

SALADS

MIXED MESCLUN GREENS GF 12
Tomato, Cucumber, Vinaigrette

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

LOADED ICEBERG WEDGE GF 15
Sliced Tomato, Warm Bacon Blue Cheese Dressing

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

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

PANO'S GREEK SALAD GF 15
Cucumber, Tomato, Olives, Red Onion, Peppers, Feta Wedge

LUNCH SPECIALTIES

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

FISH OR SHRIMP TACOS (3) 20
Blackened, Fried, or Grilled. Lettuce, Tomato, Pico, Guacamole

GROUPER FRANCESE 31
Sautéed Filet, Lemon Butter, Capers, Seasonal Vegetables

CHICKEN FRANCESE. 24
Single Breast, Sautéed Lemon Butter, Capers, Seasonal Vegetables

JUMBO LUMP CRAB CAKE PLATTER (1) 1/4 lb. 30
Scallion Whipped Potato, Thin Beans, Tartar Sauce

"SKILLET NEWBURG" 29
Jumbo Florida Shrimp, Maine Scallops, King Salmon Morsels, Lump Crab, Sherry Crab Sauce, Steamed Basmati Rice

HONG KONG COMBO "CHILEAN SEA BASS & FAROE ISLANDS SALMON" GF 38
Sherry Soy Broth, Scallions, Ginger, Wok Spinach or Broccoli Florets, Bowl of Basmati Rice

SEA BASS ONLY GF 42

GENUINE COD FISH & CHIPS 26
Beer Battered, Thin Cut Fries, Coleslaw, Malt Vinegar, Tartar Sauce

PECAN CRUSTED "SALMON TROUT" FILET 29
Bourbon Honey Butter, Whipped Sweet Potato, Broccoli

JUMBO FLORIDA SHRIMP PLATTER LIGHTLY FRIED 30
Thin Cut Fries, Colesalw, Tartar & Cocktail Sauce

GEORGIA WHITE SHRIMP "FETTUCCINE ALFREDO" 28
Parmesan Cream

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLESS.
*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.