

ATLANTA'S LARGEST SELECTION OF FRESH WILD CAUGHT FISH

Maine Cod19.50	Cape Cod Skate Wing.....23.95	Block Island Swordfish.....26.00	Boston Lemon Sole24.95
GA Mtn. Rainbow Trout.....23.50	Idaho Salmon Trout.....22.95	Yellowfin Tuna..... 24.95	Nova Scotia Halibut27.50
Atlantic Mahi Mahi.....24.50	George's Bank Sea Scallops.....26.00	Scottish Salmon27.50	Gulf Black Grouper24.95
Chilean Sea Bass.....Mkt.	SELECT YOUR FISH • SELECT YOUR PREPARATION:		American Red Snapper.....24.95

- * **SAUTEED, BROILED OR BLACKENED** / olive oil, lemon, with a combo side of fresh vegetable medley & buttery whipped potato (side substitution 2. each)
- * **HONG KONG STYLE** / sherry soy, scallions, ginger, spinach, and sticky rice bowl
- * **"COMBO" FRESH CATCH & SALAD PLATTER** / choice of catch paired with a caesar, mixed greens or kale salad (all other salads 2. supp)

*SAMPLE SUSHI MENU { 4 Pc Roll...7.50 } FULL SUSHI MENU AVAILABLE { 8 Pc Roll...13.95 }

- SPICY TUNA ROLL** / Seven Spices, Chili Sauce, Green Onion
- SHRIMP TEMPURA ROLL** / Tempura Fried Shrimp, Avocado
- SUPER CRUNCH** / Shrimp Tempura, Tobiko, Avocado, Eel Sauce
- YUMMI-YUMMI** / Tuna, Salmon, Cream Cheese, Spicy Mayo
- RAINBOW ROLL** / Crab, Cucumber, Tuna, Salmon, Hamachi

ICED TOWER

Chilled Maine Lobster (½), Jumbo Gulf Shrimp (4),
*Oysters on the Half Shell (4), *Clams on the Half Shell (4),
Seafood Ceviche, **Serves Minimum of Two**...42.

SHRIMP • CRAB

Jumbo Shrimp Cocktail	14.95
Peel N' Eat Shrimp ½ Lb.	11.25
Colossal Lump Crab Cocktail	16.95
"Half & Half Cocktail" / Colossal Lump Crab & Jumbo Shrimp with Red Horseradish Cocktail & Pink Brandy Mayo	16.95

KEY WEST STONE CRAB CLAWS

26.00/ea

OYSTERS • CLAMS

* Island Creek, MA	3.00	*Little Neck Clams (6)	10.50
* Raspberry Point, PEI	3.00	* Oyster Sampler (5)	15.00
* Blue Point, CT	3.00	* West Coast Oyster	3.25
* Pickle Point, MA	3.00		

FROM THE STEAMING POTS

LIVE N.E. STEAMER CLAMS / Dipping Broth, Drawn Butter.....	12.95
P.E.I. MUSSELS "GILBERT" / Garlic, Shallots, Cream, White Wine.....	15.00
P.E.I. MUSSELS FRA DIAVLO / Chile Marinara, Garlic Toast.....	15.00

Appetizer Specialties

SPINACH & ARTICHOKE DIP /	11.50
"SURF & TURF" SPRING ROLLS (3) / Shrimp & Chicken.....	9.50
JUMBO LUMP CRAB FRITTERS (3) / Spicy Remoulade.....	10.95
SPICY "POW POW" GULF SHRIMP /Crispy Noodles.....	12.00
CEVICHE OF PRISITINE SEAFOOD / Fresh Citrus, Papaya, Cilantro & Jalapeno	14.50
* YELLOWFIN TUNA CARPACCIO /	14.50
CRISPY RHODE ISLAND CALAMARI / Garlic Aioli & Marinara Sauce.....	12.00
CRISPY SWEET & SPICY CALAMARI /	12.00
OYSTERS ROCKEFELLER (5) /	15.50
JUMBO LUMP CRAB CAKE / Tartar & Mustard Sauces..¼ lb.....	18.50
"SIGNATURE" COLD WATER LOBSTER TAIL FLASH FRIED / Honey-Mustard Aioli & Drawn Butter.....¼ lb	24.

SOUPS, SALADS...

SAVANNAH BLUE CRAB BISQUE / Croutons.....	9.50
CREAMY NEW ENGLAND CLAM CHOWDER /	9.50
NEW ORLEANS SEAFOOD GUMBO / Basmati Rice.....	9.50
TUSCAN KALE SALAD / Gala Apple, Port Cranberries, Toasted Almonds, Fresh Apple Cider Vinaigrette.....	10.50
"ORGANIC" BABY BEET SALAD / Baby Arugula, Goat Cheese Fritter, Candid Walnuts, French Vinaigrette.....	10.50
MIXED MESCLUN GREENS	9.00
PANO'S GREEK SALAD / Feta	10.95
CAESAR / (Add Blue Cheese 1.00 Supp).....	9.00
AFM CHOPPED SALAD / Creamy Basil Ranch Dressing.....	10.95
"LOADED" ICEBERG WEDGE / Tomato, Warm Bacon & Blue Cheese Dressing.....	10.95

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TODAY'S GRILLED WHOLE FISH

Basted with E.V. Olive Oil, Lemon, Capers with Fresh Vegetable...Mkt.

LOBSTER LOBSTER

LARGE MAINE LOBSTERS 2 to 4 Lbs. / Steamed & Cracked, Drawn Butter.....Mkt.
Add Savannah Crab Stuffing.....10.

AFM FAVORITE WHOLE 1½ Lb. MAINE LOBSTER / Savannah Crab Stuffing.....39.95

"SIGNATURE" NOVA SCOTIA LOBSTER TAIL FLASH FRIED /
Thin Crust, Honey-Mustard Aioli & Drawn ButterMkt.

Above Served with Side of Whipped Potato & Thin Green Beans

FRESH MAINE LOBSTER ROLL

Butter Toasted New England Bun, Maryland Fries...25.50



BIG CRABS

with Combo Side of Buttery Whipped Potato & Thin Green Beans

LIVE WHOLE DUNGENESS CRAB /Mkt.

GENUINE ALASKAN "RED" KING CRAB LEGS / 1¼ Lb...Mkt.

BROILED SEAFOOD PLATTER

Jumbo Lump Maryland Crab Cake,
Jumbo Shrimp, Maine Scallops & Salmon Filet,
Sautéed Vegetables, Whipped Potato, Hush Puppy,
Tartar Sauce.....44.

FRIED SEAFOOD PLATTER

Jumbo Lump Crab Cake, Fresh Fish Filet,
Large FL Shrimp & Maine Sea Scallops,
Hush Puppy, Cole Slaw, French Fries,
Tartar Sauce.....42.

SURF & TURF

FILET MIGNON 6oz & FRIED LOBSTER TAIL ¼ Lb.
with Maryland Fries 42.50

Entree Specialties

FOUR BROILED COLOSSAL WHITE SHRIMP STUFFED WITH JUMBO LUMP CRAB / Angel Hair Marinara.....	27.95
FLORIDA GROUPE "FRANCESE" / Lemon Butter, Capers, Season Vegetables.....	27.50
RAINBOW TROUT AMANDINE / Brown Butter, Green Beans, Creamy Whipped Potato.....	24.50
MAINE SKATE WING MEUNIERE / Lemon, Brown Butter, Capers, Spinach.....	23.95
"SKILLET SEAFOOD NEWBURG" AU GRATIN / FL Shrimp, Salmon Morsels, Maine Scallops, Lump Crab, Sherry Crab Sauce, Steamed Basmati Rice.....	27.50
SWORDFISH, CASHEW & CRACKED PEPPER CRUSTED / Cheesy Grits, Thin Green Beans, Mushrooms.....	28.75
MAHI MAHI TERIYAKI / Teriyaki Glazed, Citrus Ponzu, Spinach, Shitakes with Steamed Basmati Rice.....	24.95
CEDAR PLANKED SHORT SMOKED SCOTTISH SALMON / Whipped Sweet Potato, Corn Chowder Sauce, Mango Papaya Salsa.....	25.95
STUFFED FLOUNDER CASSEROLE /with Shrimp, Crab, Scallops, Mushrooms, White Wine Sauce.....	27.50
PECAN CRUSTED "SALMON TROUT" FILET /Bourbon Honey Butter, Whipped Sweet Potato, Broccoli.....	24.95
JUMBO LUMP CRAB CAKES (2) / Scallion Whipped Potato, Thin Beans, Tartar & Mustard Sauces.....	36.50
BAKED SCOTTISH SALMON PARMESAN CRUSTED / Grilled Asparagus, Crispy Basil Potato Cake.....	27.50
FISH & CHIPS / Maine Cod in Beer Batter, Thin Fries, Cole Slaw, Malt Vinegar, Tartar Sauce.....	25.50
HONG KONG "COMBO" PERUVIAN SEA BASS & SCOTTISH SALMON / Sherry Soy Broth, Scallions, Ginger, Spinach, Bowl of Sticky Rice(Sea Bass Only 36.00).....	31.00
SHRIMP & SCALLOPS PASTA ALFREDO / Fresh Fettuccini, Parmesan Cream.....	25.75
FRIED JUMBO FLORIDA SHRIMP / French Fries, Tartar & Cocktail Sauces.....	26.95

STEAKS & CHICKEN

* GRILLED HANGER STEAK / Maitre d' Butter, Thin Cut French Fries	25.95
* FILET MIGNON / Center Cut, 6 oz or 8 oz.....	30. / 39.
* PRIME RIBEYE STEAK /12 oz.....34.	
* PRIME N.Y. STRIP STEAK /12 oz.....	36.
CHEF BOBBY'S FAVORITE, POUNDED LEMON CHICKEN BREAST "FRANCESE" / Lemon, Olive Oil, Capers, Saffron Rice, Peas, Thin Green Beans.....	19.95

ADD CRISPY LARGE GULF SHRIMP TO ANY STEAK SELECTION..... ¼ LB 12.75

ON THE SIDE Serves One to Two ...6. (As Substitution 2. Supp)

Hush Puppies (4 pcs)	Whipped Sweet Potato	Baked Organic Sweet Potato
Baked Idaho Potato (no substitution)	Maryland Fries	Steamed Jumbo Asparagus (Add 2.00)
Cheesy Grits	Creamy Cole Slaw	Butter Beans & Corn
Twice Baked Asiago Potatoes	Steamed Broccoli	Sautéed Spinach

*These Items Are Served Raw or Undercooked or Are Cooked to Order.

Consuming Raw or Undercooked Meats, Seafood, Shellfish Poultry or Eggs May Increase Your Risk of Food Bourne Illness.