

# TODAY'S FRESH CATCH

## SELECT YOUR FISH • SELECT YOUR PREPARATION

Atlantic Swordfish.....30.50	Yellowtail Snapper.....26.50	Atlantic Mahi Mahi.....24.95	*Scottish Salmon.....27.75
*Yellowfin Tuna.....29.50	Virginia Flounder.....26.50	Idaho Salmon Trout.....26.50	Chilean Sea Bass.....37.00
Nova Scotia Halibut.....29.50	George's Bank Sea Scallops.....29.50	Idaho Rainbow Trout.....25.50	Nantucket Bay Scallops.....36.00
Boston Lemon Sole.....27.95	Atlantic Black Grouper.....28.50		

**SAUTEED, BROILED or BLACKENED**/olive oil & fresh lemon.

*select two sides: fresh vegetable medley, whipped or scallion whipped potato, french fries, jasmine rice, whipped sweet potato (salad not included)*

**HONG KONG STYLE**/ sherry soy, scallions, ginger, spinach & bowl of jasmine rice

### \* I C E D T O W E R

½ Maine Lobster, (4) Jumbo Atlantic Shrimp,  
(4) Oysters on the Half Shell, (4) Clams on the Half Shell,  
Chilled Seafood Ceviche, Three Sauces  
Serves Min of 2 Pers...45.00

### \* I C E D O Y S T E R & C L A M B A R

Cotuit, MA.....2.75	Oyster Sampler 5 Pcs.....14.50
Malpeque, PEI.....2.75	Top Neck Clams ½ dz...11.50
Wellfleet, MA.....2.75	3 Oysters & 3 Clams.....12.95

### JUMBO KEY WEST STONE CRABS

CLAWS 26.00/ea

### SHRIMP & CRAB COCKTAILS

Jumbo Shrimp /.....17.50	Half & Half / Colossal Lump
Colossal Lump Crab /.....19.00	Crab & Jumbo Shrimp.....17.95

### BROILED OYSTERS & CLAMS

**BROILED CLAMS CASINO** (6) /.....13.95

**SKILLET BAKED TOP NECK CLAMS** (6) / Garlic, Butter,  
Shallots, Sweet Peppers, Onions.....13.95

**BAKED OYSTERS ROCKEFELLER** (5) /.....15.50

**SKILLET ROASTED OYSTERS** (5) / White Wine, Garlic,  
Butter, Parmesan Crumbs .....15.50

### SOUPS

**NEW ORLEANS SEAFOOD GUMBO, CHICKEN ANDOUILLE  
& STEAMED JASMINE RICE** /.....7.75 / 9.75

**MAINE LOBSTER BISQUE** /.....9.75 / 11.75

**CREAMY NEW ENGLAND CLAM & COD CHOWDER**.....7.75 / 9.75

### SALADS

**BABY MIXED FIELD GREENS** /Cucumber, Radishes, Tomato.10.00

**CAESAR** / (Add Blue Cheese 1.00 supp).....10.00

**TUSCAN KALE SALAD** / Apples, Fennel, Cranberries,  
Toasted Almonds, Fresh Cider Vinaigrette.....10.75

**CFM "CHOPPED SALAD"** / Creamy Basil Ranch Dressing.....10.95

**"LOADED" ICEBERG WEDGE** / Tomato, Applewood Smoked  
Bacon, Blue Cheese Dressing, Chopped Chives.....10.95

### APPETIZERS

**CFM SMOKED FISH DIP** / Chips, Cucumber, Carrot Sticks.....11.95

**EDAMAME** / Steamed Soy Beans, Sea Salt.....5.95

**BBQ "BEEF BRISKET" SPRING ROLLS** (3) /.....9.75

**MUSSELS** / White Wine, Garlic, Shallots, Cream.....14.95

**MUSSELS "FRA DIAVLO"** / Spicy Tomato, Garlic, White Wine.14.95

**CEVICHE OF PRISTINE SEAFOOD** / Fresh Mango, Citrus Juices,  
Cilantro, Jalapeno.....13.95

**\*YELLOW FIN TUNA TARTARE** /Wasabi Crème Fraiche.....15.75

**CRISPY MAINE CALAMARI** / Garlic Aioli, Marinara Sauce.. 12.75

**SWEET & SPICY MAINE CALAMARI** /.....12.75

**SPICY "POW POW" TEMPURA SHRIMP** /.....12.50

**SUPER LUMP CRAB "FRITTERS"** / Homemade Chips,  
Spicy Remoulade.....12.50

**JUMBO LUMP CRAB CAKE** / ¼ Lb. Mustard Buerre Blanc .....18.95

**"SIGNATURE" COLD WATER LOBSTER TAIL** (over ¼ Lb) /  
Thin Batter, Flash Fried, Honey Mustard, Drawn Butter.....24.00

### TODAY'S FRESH CATCH SALAD PLATTER

Today's Fresh Catch of your Choice, Pair with Caesar or Mixed Field Greens Salad  
(All other Salads 2.00 supp. Sides are 'a la carte)

### ENTREE SPECIALTIES

**"NEW FAVORITE" SAUTEED VIRGINIA FLOUNDER GRENOBLOISE** /  
Brown Butter, Lemon Filets, Capers & Croutons, Creamy Whipped Potato, Shallots, Green Beans.....26.75

**"PECAN CRUSTED" SALMON TROUT FILET** /  
Bourbon Honey Butter, Whipped Sweet Potato, Steamed Broccoli.....26.95

**"SKILLET" SEAFOOD NEWBURG AU GRATIN** /  
Colossal Lump Crab, Large Fla. Shrimp, Maine Sea Scallops, Timbale of Steamed Jasmine Rice.....26.50

**"HONG KONG COMBO" CHILEAN SEA BASS & SCOTTISH SALMON** /  
Steamed, Sherry Soy, Spinach, Ginger, Jasmine Rice.....(Sea Bass Only 37.00).....32.00

**STUFFED FLOUNDER CASEROLE** /Shrimp, Crab, Scallops & Mushrooms, White Wine Sauce.....26.50

**BOSTON LEMON SOLE "FRANCESE"** / Lemon Butter, Capers, Seasonal Vegetables.....28.50

**\*SCOTTISH SALMON PARMESAN CRUSTED** / Grilled Asparagus, Crispy Basil Potato Cake.....27.75

**BONELESS RAINBOW TROUT SAUTEED AMANDINE** /  
Brown Butter, Thin Green Beans, Baked Sweet Potato.....25.50

**\*ATLANTIC SWORDFISH "PEPPER STEAK"** /  
Cracked Pepper Crust, Portobello, Brandy Peppercorn & Melted Potato.....29.75

**SHRIMP & SCALLOPS ALFREDO** / Fettuccini Pasta, Parmesan Cream.....25.00

**"SIGNATURE" COLD WATER LOBSTER TAIL** (6 oz) /  
French Fries, Thin Batter, Flash Fried, Honey Mustard, Drawn Butter.....32.00

**MARYLAND JUMBO LUMP CRAB CAKES** (2) /  
Scallion Whipped Potato, Thin Green Beans, Mustard Buerre Blanc.....39.00

### WHOLE FISH

(Based on Today's Availability)

- **HOLLAND "GENUINE WHOLE DOVER SOLE"** • Sautéed • Mkt.
- **TODAY'S LOCAL WHOLE FISH** • Char Broiled • Mkt.  
*E. V. Olive Oil, Lemon, Capers & Today's Fresh Seasonal Vegetables*

### LOBSTER LOBSTER

**MAINE LOBSTER NEWBURG AU GRATIN** /Steamed Jasmine Rice.....Mkt.

**LARGE MAINE LOBSTERS** (2 to 4 Lbs) /Steamed & Cracked, Drawn Butter.....Mkt  
add Super Lump Crab Stuffing.....10.00

**"CFM FAVORITE" 1 ½ Lb MAINE LOBSTER STUFFED** /Super Lump Crab Stuffing.....48.00

**LARGE "SIGNATURE" S.A.COLD WATER LOBSTER TAIL** / Thin Batter, Flash Fried,  
Honey Mustard & Drawn Butter. .... 62.00

*Lobster entrees served with Whipped Potato & Thin Green Beans*

### SURF & TURF

**CENTER CUT FILET  
MIGNON (6 oz) &  
"SIGNATURE" BABY  
LOBSTER TAIL...44.50**  
*Maryland Fries*

### BIG CRAB POT

**ALASKAN "RED" KING CRAB LEGS** /1Lb.....Mkt.  
*Whipped Potato & Thin Green Beans*

### "BROILED SEAFOOD PLATTER"

All Jumbo Lump Maryland Crab Cake, Jumbo Fla. Shrimp,  
Jumbo Maine Sea Scallops & Scottish Salmon Filet....44.00  
*Whipped Potato, Sautéed Vegetables,  
Hush Puppy & Tartar Sauce*

### SOUTHERN FRIED SEAFOOD

*Maryland Fries, Cole Slaw, Hushpuppy & Tartar Sauce*

**SEAFOOD PLATTER** / Maryland Crab Cake **COMBO PLATTER** / Large Atlantic Shrimp  
Fish Filet, Large Shrimp & Bay Scallops.....39.00 & Nantucket Bay Scallops.....29.00

**LARGE ATLANTIC SHRIMP**.....24.50 **VIRGINIA FLOUNDER FILET**.....27.50

**JUMBO ATLANTIC SHRIMP**.....28.50

### STEAKS • CHICKEN • PORK CHOP

*Garlic Parmesan Fries*

**\*FILET MIGNON** / Center Cut, 6 oz / 8 oz.....34./42.

**\*PRIME RIBEYE STEAK** /14 oz .....38.50

**\*PRIME N.Y. STRIP STEAK** /12 oz .....39.00

**\*BERKSHIRE PORTERHOUSE PORK CHOP** /16 oz.....32.00

**ASHLEY FARMS CHICKEN BREAST "OREGANATO"** / over ½ b.....19.50

Visit Us at [BuckheadRestaurants.com](http://BuckheadRestaurants.com)

\*Consuming Raw or Undercooked Meats, Seafood, Shellfish Poultry or Eggs May Increase Your Risk of Food Bourne Illness.  
Gratuity of 18% May Be Added to Parties of 5 or More.