

ATLANTA FISH MARKET®

ATLANTA'S LARGEST SELECTION OF FRESH WILD CAUGHT FISH

Maine Cod 27.50	Idaho Salmon Trout 22.95	Block Island Swordfish 28.75	Boston Lemon Sole 24.95
GA Mountain Rainbow Trout. 24.95	Maine Sea Scallops 26.00	Yellowfin Tuna 24.95	Nova Scotia Halibut 27.50
Atlantic Mahi Mahi 24.50	Chilean Sea Bass 36.50	Scottish Salmon 27.50	Gulf Black Grouper 29.50
			American Red Snapper 27.50

SELECT YOUR FISH • SELECT YOUR PREPARATION

- * **HONG KONG STYLE** bowl of sticky rice, sherry soy, scallions, ginger, wok spinach
- * **SAUTÉED, BROILED or BLACKENED** olive oil, lemon, side of fresh vegetable medley & whipped potato (side substitutions 2. each)

APPETIZER SUSHI ROLLS

4 Pc Roll . . . 8.00

SPICY TUNA <i>Seven Spices, Chili Sauce, Green Onion</i>	14.50/ 8 pc
SHRIMP TEMPURA <i>Tempura Fried Shrimp, Avocado</i>	15.95/ 8 pc
SUPER CRUNCH <i>Shrimp Tempura, Tobiko, Avocado, BBQ Eel Sauce</i>	15.95/ 8 pc
YUMMI-YUMMI <i>Tuna, Salmon, Cream Cheese, Spicy Mayo</i>	15.95/ 8 pc
RAINBOW <i>Crab, Cucumber, Tuna, Salmon, Hamachi</i>	15.00/ 8 pc

FULL SUSHI MENU AVAILABLE

KEY WEST STONE CRAB CLAWS

JUMBO 29./ea availability

ICED OYSTERS • CLAMS

* Island Creek, MA 3.25	* West Coast Oyster 3.25
* Raspberry Point, PEI 3.25	* Oyster Sampler (5) 16.25
* Blue Point, CT 3.25	* Little Neck Clams (6) 11.00

SHRIMP & CRAB COCKTAILS

Jumbo Florida Shrimp Cocktail	19.00
Colossal Lump Crab Cocktail	23.00
Iced "Half & Half Cocktail" Colossal Lump Crab & Jumbo Florida Shrimp <i>Pink Brandy Mayo & Red Horseradish Sauces</i>	22.00

FROM THE STEAMING POTS

FRESH SAVANNAH CRAB BISQUE GF. bowl	9.75
CREAMY NEW ENGLAND CLAM CHOWDER GF. bowl	9.75
FRESH SEAFOOD GUMBO GF Steamed Rice bowl	10.75
P.E.I MUSSELS "GILBERT" Shallots, White Wine, Cream	16.95

Appetizer Specialties

SPINACH & ARTICHOKE DIP Corn Chips	12.95
SPICY "POW POW" GULF SHRIMP Crispy Rice Noodles	12.95
*YELLOWFIN TUNA CARPACCIO	14.95
CRISPY RHODE ISLAND CALAMARI Garlic Aioli & Marinara Sauce	12.95
CRISPY SWEET & SPICY CALAMARI	12.95
OYSTERS ROCKEFELLER (5)	15.95
SPECIALTY JUMBO LUMP CRAB CAKE Lemon, Tartar Sauce ¼ lb	23.00
"SIGNATURE" COLD WATER LOBSTER TAIL Lightly Fried, Honey-Mustard Aioli, Drawn Butter, Lemon. 6 oz.	27.00

SALADS

TOSSED MIXED GREENS GF.	9.75
CAESAR GF (croutons are not GF)	10.50
"LOADED" ICEBERG WEDGE GF Tomato, Warm Bacon, Blue Cheese Dressing,	11.95
AFM CHOPPED SALAD GF Creamy Basil Ranch.	11.95
PANO'S GREEK SALAD GF. Feta Wedge	11.95

SIDES SERVES ONE TO TWO . . . 6. (2. supp substitution)

Steamed Broccoli	Cheesy Parmesan Grits
Maryland French Fries	Bowl Creamy Cole Slaw
Whipped Sweet Potato	Medley of Four Vegetables
Sautéed Baby Leaf Spinach	Fresh Basil Potato Cake
Twice Baked Asiago Potato	

TODAY'S FRESH CATCH SALAD PLATTER

Fresh Catch of Your Choice with Caesar Salad or Baby Mesclun Lettuces Vinaigrette

Other Salads \$2.00 supp Sides are A la Cart

LOBSTER LOBSTER

MAINE LOBSTERS STEAMED & CRACKED Drawn Butter 2 - 5 Lbs Mkt.
BROILED STUFFED LOBSTER with Savory Crab Stuffing add'l 12.

SIGNATURE JUMBO LOBSTER TAIL We Made Famous in 1972
Lightly Fried, Honey-Mustard Aioli, Drawn Butter 1 Lb Mkt.

Served with Whipped Potato & Thin Green Beans

"JUMBO" FRESH MAINE LOBSTER ROLL

Butter Toasted New England Bun, Maryland Fries . . . 29.50

BIG CRAB

GENUINE ALASKAN "RED" KING CRAB LEGS . . . 1¼ Lb .Mkt.
Whipped Potato & Thin Green Beans

BROILED SEAFOOD PLATTER

Jumbo Lump Crab Cake, Jumbo Florida Shrimp,
Maine Sea Scallops, Salmon Filet,
Sautéed Vegetable Medley, Whipped Potato,
Lemon, Tartar Sauce . . . 49.

FRIED SEAFOOD PLATTER

Jumbo Lump Crab Cake, Jumbo Florida Shrimp,
Maine Sea Scallops, Today's Fresh Fish Filet,
Cole Slaw, Maryland Fries,
Lemon, Tartar Sauce . . . 49.

Entree Specialties

GULF SHRIMP "LOUIE" SALAD PLATE Deviled Egg, Chopped Lettuce & Tomato Salad, Pink Brandy Mayo	18.95
JUMBO LUMP CRAB SALAD PLATE Chopped Lettuce, Tomato, Deviled Egg, Rice Wine Vinaigrette.	18.95
"CHICKEN FRANCES" DOUBLE CHICKEN BREAST SAUTÉED Lemon Butter, English Peas in Rice Pilaf.	21.50
SAUTÉED FLORIDA GROUPE "PARISENNE" Lemon Butter, Capers, Medley of Season Vegetables	29.95
GEORGIA RAINBOW TROUT "AMANDINE" Toasted Almonds, Brown Butter, Thin Green Beans, Yukon Whipped Potato Mash.	24.95
SKILLET SEAFOOD "NEWBURG" AU GRATIN Florida Shrimp, Maine Scallops, Lump Crab, Salmon Morsels, Sherry Crab Sauce, Steamed Basmati Rice.	29.50
JUMBO GEORGIA WHITE SHRIMP "FETTUCCHINE ALFREDO" Parmesan Cream	26.95
SWORDFISH STEAK - CASHEW CRACKED PEPPER CRUSTED Parmesan Grits, Green Beans, Mushrooms	29.50
"SIGNATURE" STUFFED FLOUNDER CASSEROLE Shrimp, Crab, Scallops, Mushrooms, White Wine Sauce	29.50
MAINE SKATE WING MEUNIÈRE Lemon, Brown Butter, Capers, Sautéed Baby Spinach	24.95
PECAN CRUSTED "SALMON TROUT" FILET Bourbon Honey Butter, Whipped Sweet Potato, Broccoli	26.95
BAKED FAROE ISLANDS SALMON - PARMESAN TOPPING Thin Green Beans, Crispy Basil Potato Cake	27.95
GENUINE MAINE COD "FISH & CHIPS" Beer Batter, Thin Fries, Cole Slaw, Side of Malt Vinegar & Tartar Sauce	28.50
HONG KONG "COMBO" CHILEAN SEA BASS & FAROE ISLANDS SALMON Bowl of Sticky Rice Sherry Soy Broth, Scallions, Ginger, Wok Spinach (Sea Bass Only 36.50)	31.50
LIGHTLY FRIED JUMBO FLORIDA SHRIMP PLATTER Maryland Fries, Tartar & Cocktail Sauces	28.00
JUMBO LUMP CRAB CAKES (1/4 lb ea) Scallion Whipped Potato, Thin Green Beans, Lemon, Tartar Sauce. (2) 49.95 / (1) 26.50	

STEAKS

*FILET MIGNON Center Cut 6 oz 34.00 / 8 oz 42.00
*PRIME RIBEYE STEAK Center Cut 12 oz 35.00

ADD MARYLAND FRIES TO ANY STEAK SELECTION 4.00

ADD LIGHTLY FRIED LARGE GULF SHRIMP TO ANY STEAK Add 12.95

GF This Item is Gluten Free.
Ask Your Server for Additional Gluten Free Options.

WE ARE A CASHLESS RESTAURANT
& ONLY ACCEPT THE FOLLOWING

