

ATLANTA FISH MARKET®

ATLANTA'S LARGEST SELECTION OF FRESH WILD CAUGHT FISH

Genuine Maine Cod30.	Idaho Salmon Trout28.	Block Island Swordfish30.	Boston Lemon Sole25.
GA Mountain Rainbow Trout.26.	Maine Sea Scallops27.	Yellowfin Tuna29.	Nova Scotia Halibut29.
Atlantic Mahi Mahi25.	Chilean Sea Bass39.	Faroe Islands Salmon30.	Gulf Black Grouper32.
Cold Smoked Salmon28.	Maine Skate Wing.28.	King Salmon31.	Genuine American Red Snapper30.

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

SPICY TUNA	4 Pc Roll . . . 9.
Seven Spices, Chili Sauce, Green Onion	8 pc /15.
SHRIMP TEMPURA	
Tempura Fried Shrimp, Avocado	8 pc /16.
SUPER CRUNCH	
Shrimp Tempura, Avocado, BBQ Eel Sauce	8 pc /16.
YUMMI-YUMMI	
Tuna, Salmon, Cream Cheese, Spicy Mayo	8 pc /16.
RAINBOW	
Crab, Cucumber, Tuna, Salmon, Hamachi	8 pc /16.

FULL SUSHI MENU AVAILABLE

ICED OYSTERS • CLAMS

* TODAY'S SELECTION OF EAST & WEST COAST OYSTERS 3.25 each
Single Variety or Assortment

* LITTLE NECK CLAMS (6) 14.00

MINIMUM ORDER 5 PIECES

SHRIMP & CRAB COCKTAILS

JUMBO FLORIDA SHRIMP COCKTAIL	21.
COLOSSAL LUMP CRAB COCKTAIL	26.
ICED "HALF & HALF COCKTAIL	
"Colossal Lump Crab & Jumbo Florida Shrimp	24.
Pink Brandy Mayo & Red Horseradish Sauces	

KEY WEST • STONE CRABS

JUMBO & COLOSSAL . . . MKT. / availability

FROM THE STEAMING POTS

FRESH SAVANNAH CRAB BISQUE GF.	12.
NEW ENGLAND CLAM CHOWDER GF	12.
FRESH MORSELS OF SEAFOOD "GUMBO" GF Steamed Basmati Rice	15.
P.E.I MUSSELS "GILBERT" Shallots, White Wine, Cream	18.

Appetizer Specialties

SPINACH & ARTICHOKE DIP PERFECT TO SHARE Warm Tortilla Chips	14.
SPICY "POW POW" GULF SHRIMP Crispy Rice Noodles	15.
YELLOWFIN TUNA CARPACCIO	16.
CRISPY RHODE ISLAND CALAMARI Garlic Aioli & Marinara Sauce	16.
CRISPY SWEET & SPICY CALAMARI	18.
OYSTERS ROCKEFELLER (5)	17.
SPECIALTY JUMBO LUMP CRAB CAKE Lemon, Tartar Sauce ¼ lb	27.
"SIGNATURE" BABY COLD WATER LOBSTER TAIL	
Lightly Fried, Honey-Mustard Aioli, Drawn Butter, Lemon.	8 oz. 34.

SALADS

TOSSED MIXED GREENS GF.	11.00
CAESAR GF (croutons are not GF)	11.50
"LOADED" ICEBERG WEDGE GF	
Tomato, Warm Bacon, Blue Cheese Dressing,	13.50
AFM CHOPPED SALAD GF	
Creamy Basil Ranch.	13.50
PANO'S GREEK SALAD GF	
Feta Wedge	13.50

SIDES SERVES ONE TO TWO . . .8. (2. supp for any substitutions)

Steamed Broccoli	Cheesy Parmesan Carolina Grits
Thin Cut 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	Creamed Corn

TODAY'S FRESH CATCH & SALAD PLATTER

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

Other Salads \$4.00 supp Sides are priced A la Cart

LOBSTER LOBSTER

Served with Whipped Potato & Thin Green Beans

WHOLE MAINE LOBSTER STEAMED & CRACKED Drawn Butter 2 - 5 Lbs Mkt.
BROILED STUFFED LOBSTER with Savory Crab Stuffing add 14.

SIGNATURE TWIN SOUTH AFRICAN LOBSTER TAILS We Made Famous in 1972
Lightly Fried, Honey-Mustard Aioli, Drawn Butter 1 Lb Mkt.

"JUMBO" FRESH MAINE LOBSTER ROLL

Butter Toasted New England Bun, Thin Cut Fries . . . 32.

BROILED SEAFOOD PLATTER

Jumbo Lump Crab Cake, Jumbo Florida Shrimp,
Maine Sea Scallops, King Salmon Filet,
Sautéed Vegetable Medley, Whipped Yukon Potato,
Lemon, Tartar Sauce . . . 52.

FRIED SEAFOOD PLATTER

Jumbo Lump Crab Cake, Jumbo Florida Shrimp,
Maine Sea Scallops, Today's Fresh Fish Filet,
Cole Slaw, Thin Cut Fries,
Lemon, Tartar Sauce . . . 52.

Entree Specialties

GULF SHRIMP "LOUIE" SALAD PLATE Deviled Egg, Chopped Lettuce & Tomato Salad, Pink Brandy Mayo	24.
JUMBO LUMP CRAB SALAD PLATE Chopped Lettuce, Tomato, Deviled Egg, Rice Wine Vinaigrette.	28.
"CHICKEN FRANCESE" DOUBLE CHICKEN BREAST SAUTÉED Lemon Butter, English Peas in Rice Pilaf.	28.
SAUTÉED FLORIDA GROUPE "PARISIENNE" Lemon Butter, Capers, Medley of Season Vegetables	32.
GEORGIA MOUNTAIN TROUT "AMANDINE"	
Toasted Almonds, Brown Butter, Thin Green Beans, Yukon Potato Mash.	27.
"CEDAR PLANKED" SHORT SMOKED KING SALMON MANGO PAPAYA GLAZE	
Whipped Sweet Potato, Creamed Corn.	31.
SKILLET SEAFOOD "NEWBURG" AU GRATIN	
Florida Shrimp, Maine Scallops, Lump Crab, Salmon Morsels, Sherry Crab Sauce, Steamed Basmati Rice.	30.
JUMBO GEORGIA WHITE SHRIMP "FETTUCCHINE ALFREDO" Parmesan Cream	28.
SWORDFISH STEAK - CASHEW CRACKED PEPPER CRUSTED Parmesan Grits, Green Beans, Mushrooms	30.
"SIGNATURE" STUFFED FLOUNDER CASSEROLE Shrimp, Crab, Scallops, Mushrooms, White Wine Sauce	30.
MAINE SKATE WING "MEUNIERE" Lemon, Brown Butter, Capers, Sautéed Baby Spinach	26.
PECAN CRUSTED "SALMON TROUT" FILET Bourbon Honey Butter, Whipped Sweet Potato, Broccoli	28.
BAKED FAROE ISLANDS SALMON - PARMESAN TOPPING Crispy Basil Potato Cake, Thin Green Beans	31.
GENUINE MAINE COD "FISH & CHIPS" Beer Batter, Thin Cut Fries, Cole Slaw, Side of Malt Vinegar & Tartar Sauce	29.
"HONG KONG COMBO" CHILEAN SEA BASS & FAROE ISLANDS SALMON	
Bowl of Sticky Rice Sherry Soy Broth, Scallions, Ginger, Wok Spinach (Sea Bass Only 39.)	34.
LIGHTLY FRIED JUMBO "FLORIDA SHRIMP PLATTER" Thin Cut Fries, Tartar & Cocktail Sauces	29.
JUMBO LUMP CRAB CAKES (1/4 lb ea)	
Scallion Whipped Potato, Thin Green Beans, Lemon, Tartar Sauce. (2) 56. / (1) 29.	

STEAK & FRIES

FILET MIGNON Center Cut6 oz 42. / 8 oz 49.
PRIME RIBEYE STEAK Center Cut	12 oz 46.

ADD LIGHTLY FRIED LARGE GULF SHRIMP TO ANY STEAKAdd 15.

ADD "SIGNATURE" BABY COLD WATER LOBSTER TAIL TO ANY STEAKAdd 34.

We are a Cashless Restaurant. AMEX Discover Mastercard & Visa are Only Accepted.

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