

# ATLANTA FISH MARKET®

ATLANTA'S LARGEST SELECTION OF FRESH WILD CAUGHT FISH

GENUINE MAINE COD . . . . . 31.	IDAHO SALMON TROUT . . . 29.	BLOCK ISLAND SWORDFISH . 32.	CAROLINA FLOUNDER . . . . . 27.
GA MOUNTAIN RAINBOW TROUT. . . 29.	MAINE SEA SCALLOPS . . . . 27.	YELLOWFIN TUNA . . . . . 32.	NOVA SCOTIA HALIBUT . . . . . 29.
ATLANTIC MAHI MAHI . . . . . 25.	CHILEAN SEA BASS . . . . . 39.	FAROE ISLANDS SALMON . . . 32.	GULF BLACK GROUPER . . . . . 33.
SHORT SMOKED SALMON . . . . . 30.	MAINE SKATE WING. . . . . 29.	KING SALMON . . . . . 33.	GENUINE AMERICAN RED SNAPPER 33.

## 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 substitution 2.00 ea )

### APPETIZER SUSHI ROLLS

SPICY TUNA <i>Seven Spices, Chili Sauce, Green Onion</i>	16.
SHRIMP TEMPURA <i>Tempura Fried Shrimp, Avocad</i>	16.
SUPER CRUNCH <i>Shrimp Tempura, Avocado, BBQ Eel Sauce</i>	16.
YUMMI-YUMMI <i>Tuna, Salmon, Cream Cheese, Spicy Mayo</i>	16.
RAINBOW <i>Crab, Cucumber, Tuna, Salmon, Hamachi</i>	16.

FULL SUSHI MENU AVAILABLE

### ICED OYSTERS • CLAMS

\* TODAY'S SELECTION OF EAST & WEST COAST OYSTERS . . . . 3.75 each  
Single Variety or Assortment

\* LITTLE NECK CLAMS (6)...15.  
5 PIECE MINIMUM ORDER

### SHRIMP & CRAB COCKTAILS

JUMBO FLORIDA SHRIMP COCKTAIL . . . . .	22.
COLOSSAL LUMP CRAB COCKTAIL . . . . .	27.
ICED "HALF & HALF COCKTAIL "Colossal Lump Crab & Jumbo Florida Shrimp <i>Pink Brandy Mayo &amp; Red Horseradish Sauce</i>	26.

### FROM THE STEAMING POTS

AFM FRESH • VELVETY SHRIMP BISQUE . . . . .	12./ 15.
NEW ENGLAND CLAM CHOWDER <i>GF</i> . . . . .	12./ 15.
FRESH SEAFOOD "GUMBO" <i>GF</i> Steamed Basmati Rice . . . . .	13./ 16.
P.E.I MUSSELS "GILBERT" Shallots, White Wine, Cream . . . . .	18.

### Appetizer Specialties

SPINACH & ARTICHOKE DIP <i>PERFECT TO SHARE</i> Warm Tortilla Chips	16.
CEVICHE OF PRISTINE SEAFOOD Fresh Citrus, Papaya, Avocado, Cilantro, Jalapeno . . . . .	17.
SPICY "POW POW" GULF SHRIMP Crispy Rice Noodles . . . . .	16.
YELLOWFIN TUNA CARPACCIO . . . . .	18.
OYSTERS ROCKEFELLER (5) . . . . .	19.
JUMBO LUMP CRAB CAKE Lemon Grain Mustard Emulsion ¼ lb	27.
"SIGNATURE" SOUTH AFRICAN COLD WATER LOBSTER TAIL Lightly Fried, Local Honey-Mustard Aioli, Drawn Butter, Lemon. . . . .	8 oz. 36.

### SALADS

TOSSED MIXED GREENS <i>GF</i> Tomato, Cucumber. . . . .	12.
APPLE KALE SALAD . . . . .	14.
Shaved Fennel, Port Cranberries, Toasted Almonds, Fresh Apple Cider Vinaigrette	
TRADITIONAL CAESAR White Sicilian Anchovies, Olive Oil Croutons . . . . .	14.
"LOADED" ICEBERG WEDGE Sliced Tomato, Warm Bacon Blue Cheese Dressing . . . . .	14.
AFM CHOPPED SALAD <i>GF</i> Tomato, Green Peppers, Hearts of Palm, Onion, Creamy Basil Ranch	14.
PANO'S GREEK SALAD <i>GF</i> Tomato, Cucumber, Onion, Olives, Peppers, Feta Wedge . . . . .	13.

### SIDES 8. SERVES ONE TO TWO

Steamed Broccoli - lemon & olive oil	Cheesy Parmesan Carolina Grits
Thin Cut French Fries	Bowl Creamy Cole Slaw
Whipped Sweet Potato	Four Vegetable Medley
Sautéed Baby Leaf Spinach	Fresh Basil Potato Cake
Twice Baked Asiago Potato	Creamed Corn

Complimentary Bread & Butter. Additional Bread Basket 2.95

### TODAY'S FRESH CATCH & SALAD PLATTER

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

Other Salads 5.00 supp Sides are 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* . . . 1 Lb Mkt.  
Lightly Fried, Honey-Mustard Aioli, Drawn Butter

### "JUMBO" MAINE LOBSTER ROLLS

Each Freshly Steamed From 1 Lb Whole Lobster

• CHILLED....LEMON MAYO & CELERY • BUTTERY WARM...DRAWN BUTTER & LEMON

On Butter Toasted New England Bun with Thin Cut Fries . . . 34. each

### 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 . . . 56.

### 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 . . . 56.

### Entree Specialties

GULF SHRIMP "LOUIE" SALAD PLATE Deviled Egg, Chopped Lettuce & Tomato Salad, Pink Brandy Mayo . . . . .	24.
FRESH 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 GROUPER "PARISIENNE" Lemon Butter, Capers, Four Vegetable Medley. . . . .	33.
GEORGIA MOUNTAIN TROUT "AMANDINE" . . . . .	29.
Toasted Almonds, Brown Butter, Thin Green Beans, Yukon Potato Mash	
"CEDAR PLANKED" SHORT SMOKED SALMON MANGO PAPAYA GLAZE . . . . .	33.
Whipped Sweet Potato, Creamed Corn	
JUMBO LUMP CRAB CAKES 1/4 lb ea. . . . . (2) 56. / (1) 29.	
Scallion Whipped Potato, Thin Green Beans, Lemon, Tartar Sauce	
JUMBO GEORGIA WHITE SHRIMP "FETTUCCHINE ALFREDO" Parmesan Cream . . . . .	29.
JUMBO FLORIDA SHRIMP LIGHTLY FRIED Thin Cut Fries, Tartar & Cocktail Sauces . . . . .	29.
SWORDFISH STEAK - CASHEW CRACKED PEPPER CRUSTED Parmesan Grits, Green Beans, Mushrooms . . . . .	32.
"SIGNATURE" STUFFED FLOUNDER CASSEROLE Shrimp, Crab, Scallops, Mushrooms, White Wine Sauce . . . . .	32.
MAINE SKATE WING "MEUNIERE" Lemon, Brown Butter, Capers, Sautéed Baby Spinach . . . . .	29.
PECAN CRUSTED "SALMON TROUT" FILET Bourbon Honey Butter, Whipped Sweet Potato, Broccoli . . . . .	29.
BAKED FAROE ISLANDS SALMON - PARMESAN TOPPING Crispy Basil Potato Cake, Thin Green Beans . . . . .	32.
GENUINE MAINE COD "FISH & CHIPS" Beer Batter, Thin Cut Fries, Cole Slaw, Side of Malt Vinegar & Tartar Sauce . . . . .	31.
"HONG KONG COMBO" CHILEAN SEA BASS & FAROE ISLANDS SALMON Bowl of Sticky Rice, Sherry Soy Broth, Scallions, Ginger, Wok Spinach . . . . . Sea Bass Only 39. . . . .	35.
SKILLET SEAFOOD "NEWBURG" AU GRATIN . . . . .	32.
Florida Shrimp, Maine Scallops, Lump Crab, Salmon Morsels, Sherry Crab Sauce, Steamed Basmati Rice	

### STEAK & FRIES

FILET MIGNON Center Cut . . . . .	.6 oz 44. / 8 oz 52.
PRIME RIBEYE STEAK Center Cut . . . . .	12 oz 46.

ADD LIGHTLY FRIED LARGE GULF SHRIMP TO ANY STEAK . . . . . Add 16.

ADD "SIGNATURE" COLD WATER LOBSTER TAIL TO ANY STEAK . . . . . 8 oz. .Add 36.

*We are a Cashless Restaurant. Amex, Discover, Mastercard & Visa are Only Accepted. .*

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