

ATLANTA FISH MARKET

ATLANTA'S LARGEST SELECTION OF FRESH WILD CAUGHT FISH

Maine Cod 29.00	Idaho Salmon Trout 24.45	Block Island Swordfish 30.25	Boston Lemon Sole 26.45
GA Mountain Rainbow Trout. 25.00	Maine Sea Scallops 27.50	Yellowfin Tuna 26.45	Nova Scotia Halibut 29.00
Atlantic Mahi Mahi 26.00	Chilean Sea Bass 37.50	Scottish Salmon 29.00	Gulf Black Grouper 30.00
			American Red Snapper 29.00

SELECT YOUR FISH • SELECT YOUR PREPARATION

- * **HONG KONG STYLE** sherry soy, scallions, ginger, spinach, bowl of sticky rice
- * **SAUTEED, BROILED, or BLACKENED** olive oil, lemon, side of fresh vegetable medley & whipped potato (side substitutions 2.75 each)

SAMPLE SUSHI MENU

4 Pc Roll . . . 7.50
8 Pc Roll . . . 13.95

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

KEY WEST STONE CRABS

Jumbo Claws Availability / Mkt. ea

ICED OYSTERS • CLAMS

* Island Creek, MA 4.00	* West Coast Oyster 4.00
* Raspberry Point, PEI 4.00	* Oyster Sampler (5) 17.00
* Blue Point, CT 4.00	* Little Neck Clams (6) 11.75
* Pickle Point, MA 4.00	

SHRIMP • CRAB COCKTAIL

Jumbo Shrimp Cocktail 17.75
Colossal Lump Crab Cocktail 20.50
Iced "Half & Half Cocktail" Colossal Lump Crab & Jumbo Shrimp 19.75
<i>Red Horseradish Cocktail & Pink Brandy Mayo Sauces</i>

ICED TOWER

Whole Chilled Maine Lobster Jumbo Gulf Shrimp (4)
*Oysters on the Half Shell (4)
*Clams on the Half Shell (4) Seafood Ceviche
Serves Minimum of Two or Three . . . 46.75

FROM THE STEAMING POTS

FRESH SAVANNAH CRAB BISQUE <i>Gluten Free.</i> bowl	10.50
CREAMY NEW ENGLAND CLAM CHOWDER <i>Gluten Free.</i> . . . bowl	10.50
NEW ORLEANS FRESH SEAFOOD GUMBO <i>Gluten Free.</i> . . . bowl	10.50
MUSSELS "GILBERT" Garlic, Shallots, White Wine, Cream	15.75
MUSSELS FRA DIAVLO Chile Marinara, Garlic Bread	15.75
NEW ENGLAND STEAMER CLAMS Dipping Broth, Drawn Butter. . .	13.75

Appetizer Specialties

SPINACH & ARTICHOKE DIP Corn Chips	12.75
"SURF & TURF" SPRING ROLLS Shrimp & Chicken	10.50
JUMBO LUMP CRAB FRITTERS (3) Spicy Remoulade	12.75
SPICY "POW POW" GULF SHRIMP Crispy Noodles	13.50
CEVICHE OF PRISTINE SEAFOOD Fresh Citrus, Papaya, Cilantro, Jalapeno	15.75
*YELLOWFIN TUNA CARPACCIO	15.75
CRISPY RHODE ISLAND CALAMARI Garlic Aioli & Marinara Sauce	13.25
CRISPY SWEET & SPICY CALAMARI	12.50
OYSTERS ROCKEFELLER (5)	16.75
SPECIALTY JUMBO LUMP CRAB CAKE Tartar & Mustard Sauce ¼ lb	19.75
"SIGNATURE" COLD WATER LOBSTER TAIL Lightly Fried, Honey-Mustard Aioli, Drawn Butter ¼ lb	25.75

SALADS

TUSCAN KALE SALAD <i>Gluten Free.</i>	11.25
Apple, Port Cranberries, Toasted Almonds, Fresh Apple Cider Vinaigrette	11.25
TOSSED MIXED GREENS <i>Gluten Free</i>	9.75
PANO'S GREEK SALAD <i>Gluten Free</i> . . . Feta Cheese	11.75
CAESAR <i>Gluten Free</i> (croutons not gluten free)	10.25
AFM CHOPPED SALAD <i>Gluten Free</i> . . Creamy Basil Ranch Dressing	11.75
"LOADED" ICEBERG WEDGE <i>Gluten Free</i>	
Tomato, Warm Bacon, Blue Cheese Dressing,	11.75

TODAY'S GRILLED WHOLE FISH

E.V. Olive Oil, Lemon & Capers, Fresh Vegetable . . . Mkt.

LOBSTER LOBSTER

MAINE LOBSTERS STEAMED & CRACKED Drawn Butter 2 - 5 Lbs Mkt. Add Savory Crab Stuffing 11.50
AFM FAVORITE WHOLE 1½ Lb. STUFFED MAINE LOBSTER Savory Crab Stuffing . . . 41.45
SIGNATURE JUMBO LOBSTER TAIL <i>We Made Famous in 1972</i> Lightly Fried, Honey-Mustard Aioli, Drawn Butter 1 Lb Mkt. <i>Served with Whipped Potato & Thin Green Beans</i>

FRESH MAINE LOBSTER ROLL

Butter Toasted New England Bun, Maryland Fries . . . 30.

BIG CRAB

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

SURF & TURF

LIGHTLY FRIED LOBSTER TAIL ¼ Lb. & FILET MIGNON 8oz
Maryland Fries . . . 61.50

BROILED SEAFOOD PLATTER

Jumbo Lump Crab Cake, Jumbo Shrimp,
Maine Sea Scallops, Salmon Filet,
Sautéed Vegetables, Whipped Potato,
Tartar Sauce . . . 47.50

FRIED SEAFOOD PLATTER

Jumbo Lump Crab Cake, Fresh Fish Filet,
Jumbo FL Shrimp, Maine Sea Scallops,
Cole Slaw, Hush Puppy, French Fries,
Tartar Sauce . . . 47.50

Entree Specialties

"CHICKEN FRANCESE" - LIGHTLY POUNDED DOUBLE CHICKEN BREAST Egg Dipped & Sauteed, Lemon Butter, Sweet Peas & Rice.	20.25
BROILED JUMBO SHRIMP STUFFED WITH SAVORY CRAB STUFFING (4) Angel Hair Pasta Marinara	30.00
FLORIDA GROUPE "FRANCESE" Lemon Butter, Capers, Season Vegetables	30.00
RAINBOW TROUT "AMANDINE" Brown Butter, Green Beans, Whipped Potato	26.00
SKILLET SEAFOOD "NEWBURG" AU GRATIN Florida Shrimp, Maine Scallops, Lump Crab, Salmon Morsels, Sherry Crab Sauce, Steamed Basmati Rice.	30.25
SWORDFISH - CASHEW & CRACKED PEPPER CRUSTED Cheesy Grits, Thin Green Beans, Mushrooms	29.25
MAINE SKATE WING MEUNIERE Lemon, Brown Butter, Capers, Spinach	25.50
CEDAR PLANKED SHORT SMOKED SCOTTISH SALMON Whipped Sweet Potato, Corn Chowder Sauce, Mango Papaya Salsa	29.00
STUFFED FLOUNDER "CASSEROLE" Shrimp, Crab, Scallops, Mushrooms, White Wine Sauce	29.45
PECAN CRUSTED "SALMON TROUT" FILET Bourbon Honey Butter, Whipped Sweet Potato, Broccoli	26.45
BAKED SCOTTISH SALMON - PARMESAN TOPPING Grilled Asparagus, Crispy Basil Potato Cake	29.25
"FISH & CHIPS" Beer Batter Maine Cod, Thin Fries, Cole Slaw, Side of Malt Vinegar & Tartar Sauce	27.00
HONG KONG "COMBO" CHILEAN SEA BASS & SCOTTISH SALMON Sherry Soy Broth, Scallions, Ginger, Spinach, Bowl of Sticky Rice (Sea Bass Only 36.50)	33.00
SHRIMP & SCALLOPS "PASTA ALFREDO" Fresh Fettuccini, Parmesan Cream	27.25
LIGHTLY FRIED JUMBO FLORIDA SHRIMP Hush Puppy, French Fries, Tartar & Cocktail Sauces	27.00
JUMBO LUMP CRAB CAKES 1/4 lb ea Scallion Whipped Potato, Thin Beans, Tartar & Mustard Sauces. (1) 24.45/ (2) 45.50	

STEAKS

*FILET MIGNON Center Cut 6 oz 31.50 / 8 oz 40.60
*PRIME RIBEYE STEAK 12 oz 35.50
*PRIME N.Y. STRIP STEAK 12 oz 37.50.

ADD LIGHTLY FRIED GULF SHRIMP TO ANY STEAK ¼ LB 14.25

*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 Borne Illness.
Items & prices subject to change based on availability. HOLIDAY19

