★ Rate your favorite items and earn points →

pricelisto

Atlanta Fish Market

Menu Prices — October 25, 2026

Atlanta Fish Market menu with prices in United States, updated November 2021: 98 items across 13 categories, prices from $6.00 to $111.00.

Restaurant & Food Industry Reports



Fast Food Industry →



Pizza Industry →



Fast Casual Industry →



Casual Dining Industry →

Competitor Price Intelligence →

Atlanta Fish Market Menu with Prices (United States)

Atlanta Fish Market menu with prices in United States, updated November 2021: 98 items across 13 categories, prices from $6.00 to $111.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/atlanta-fish-market

Menu categories: Fresh Catch · Appetizer Sushi Rolls · From The Steaming Pots · Appetizer Specialties · Shrimp and Crab Cocktails · Entrée Specialties · Salads · Dessert · Sides · Lobster · Steaks · Nigiri and Sashimi · Sushi Appetizers

Fresh Catch

ITEM	PRICE
Chilean Sea Bass Vegetable Medley, Whipped Potatoes	**$41.00**
Scottish Salmon Whipped potato and vegetable medley.	**$32.00**
Maine Sea Scallops Whipped potato and vegetable medley.	**$29.00**
American Red Snapper Whipped potato and vegetable medley.	**$32.00**
GA Mountain Rainbow Trout Whipped potato and vegetable medley.	**$30.00**
Nova Scotia Halibut Whipped potato and vegetable medley.	**$31.00**
Yellowfin Tuna Whipped potato and vegetable medley.	**$31.00**
Gulf Black Grouper Whipped potato and vegetable medley.	**$36.00**
Maine Cod Whipped potato and vegetable medley.	**$34.00**
Atlantic Mahi Mahi Whipped potato and vegetable medley.	**$27.00**
Idaho Salmon Trout Whipped Potato, Vegetable Medley	**$30.00**
Block Island Swordfish Whipped potatoes, Vegetable medley	**$36.00**

Appetizer Sushi Rolls

ITEM	PRICE
Super Crunch Shrimp tempura, tobiko, avocado, and BBQ eel sauce.	**$10.00**
Volcano Spicy tuna, cucumber, tuna, avocado, and spicy asian sauce.	**$17.95**
Rainbow Crab, cucumber, tuna, salmon, and hamachi.	**$10.00**
Spicy Tuna Seven spices, chili sauce, and green onion.	**$10.00**
Dragon Shrimp tempura, eel, avocado, masago, and unagi sauce.	**$16.95**

ITEM	PRICE
Yummi - Yummi Tuna, salmon, cream cheese, and spicy mayonnaise.	**$10.00**
AJI Nigiri Salmon Salmon, fried sushi rice, chipotle mayonnaise, and black tobiko.	**$17.50**
Bangkok Roll Salmon, amber jack, avocado, eel sauce, thai chimicurri, and chili sauce.	**$17.95**
Alaskan Special King crab, cucumber, salmon, avocado, and cream cheese.	**$17.95**
Ocean Garden Tuna hamachi, crab, avocado, fresh cucumber wrap, and yuzu.	**$17.95**
Spider Tempura fried soft shell crab, cucumber, and avocado.	**$15.00**
Shrimp Tempura Tempura fried shrimp and avocado.	**$10.00**
BBQ Eel BBQ unagi, avocado, wasabi, tobiko, kabayaki sauce.	**$15.00**

From The Steaming Pots

ITEM	PRICE
Fresh Savannah Crab Bisque Bowl.	**$16.00**
Daily Fresh Seafood Gumbo Bowl.	**$17.00**
Creamy New England Clam Chowder Bowl.	**$16.00**
P.E.I MUSSELS GILBERT Shallots, white wine, and cream.	**$19.00**

Appetizer Specialties

ITEM	PRICE
Speclalty Jumbo Lump Crab Cake (1/4 lb) Lemon, tartar sauce.	**$28.00**
Signature Cold Water Lobster Tail (6 oz) Lightly fried, honey-mustard aioli, drawn butter, and lemon.	**$37.00**
Oysters Rockefeller (5) 5 Blue Point Oysters- Baked with Creamy Spinach, Bacon and Parmesan Breadcrumbs	**$22.00**
Crispy Sweet and Spicy Calamari	**$20.00**
Spinach and Artichoke Dip Corn chips.	**$15.00**
Yellowfin Tuna Carpaccio	**$19.00**
Crispy Rhode Island Calamari Garlic aioli and marinara sauce.	**$19.00**
Spicy Pow Pow Gulf Shrimp Crispy rice noodles.	**$17.00**

Shrimp and Crab Cocktails

ITEM	PRICE
Colossal Lump Crab Cocktail	**$29.00**
Jumbo Florida Shrimp Cocktail	**$22.00**
Iced Half and Half Cocktail Colossal Lump Crab and Jumbo Shrimp Pink brandy mayonnaise and red horseradish sauces.	**$29.00**

Entrée Specialties

ITEM	PRICE
Jumbo Lump Crab Cakes (1/4 lb) Scallion whipped potato, thin beans, tartar, and mustard sauces.	**$34.00**
Broiled Seafood Platter Jumbo lump crab cake, jumbo Florida shrimp, Maine sea scallops, salmon filet, sauteed vegetable medly, whipped potato, a...	**$57.00**
Genuine Alaskan "Red" King Crab Legs 1.25 lb, Whipped Potato, Thin Green Beans	**$111.00**
Fried Seafood Platter Jumbo Lump Crab Cake, Jumbo Florida Shrimp, Maine Sea Scallops, Today's Fresh Fish Filet, Cole Slaw, Maryland Fries, Lem...	**$57.00**
Pecan Crusted Salmon Trout Filet Bourbon honey butter, whipped sweet potato, and broccoli.	**$34.00**
Jumbo Fresh Maine Lobster Roll Butter Toasted New England Bun, Fries Mayo Based	**$36.00**
Fish and Chips Genuine Maine Cod Beer batter maine cod, thin fries, cole slaw, side of malt vinegar, and tartar sauce.	**$34.00**
Lightly Fried Jumbo Florida Shrimp Platter Maryland fries, tartar, and cocktail sauces.	**$31.00**
Sautéed Florida Grouper "Parisenne" Lemon butter, capers, and medly of season vegetables.	**$36.00**
Baked Faroe Islands Salmon Parmesan Topping Green Beans and crispy basil potato cake. Tomato Shallot Sauce	**$36.00**
Georgia Rainbow Trout Amandine Toasted almonds, brown butter, thin green beans, and whipped potato.	**$30.00**
Hong Kong Combo Chilean Sea Bass and Faroe Islands Salmon Sherry soy broth, scallions, ginger, spinach, and bowl of sticky rice.	**$36.00**
Jumbo Georgia White Shrimp Fettuccini Alfredo Parmesan Cream	**$34.00**
Swordfish Steak-Cashew Cracked Pepper Crusted Parmesan Grits, Green Beans, Mushrooms	**$36.00**
Gulf Shrimp Louie Salad Plate Chopped lettuce, tomato salad, pink brandy mayonnaise, and deviled egg.	**$28.00**
Maine Skate Wing Meuniere Lemon, Brown Butter, Capers, Sauteed Baby Spinach	**$31.00**
Chicken Francese Double Chicken Breast Sauteed Lemon butter and English peas in rice pilaf.	**$31.00**

Salads

ITEM	PRICE
AFM Chopped Salad Creamy basil ranch.	**$14.50**
Caesar Salad Croutons are not gluten free .	**$12.50**
Loaded Iceberg Wedge Salad Tomato, warm bacon, and blue cheese dressing.	**$14.50**
Tossed Milxed Greens Salad	**$12.50**

Dessert

ITEM	PRICE
New Orleans Style Bread Pudding Italian rum, white raisins, and vanilla cream Anglaise.	**$9.00**
Key Lime Pie traditional Key West style- Graham Cracker Crust	**$9.00**
Chocolate Toffee Crunch Pie Rich chocolate toffee, oreo cookie crust, and caramel sauce.	**$9.00**
Oreo Crusted Cheesecake New York style and chocolate sauce.	**$9.00**
Apple Crumb Tart Sliced Apples Baked in Brown Sugar- Strudel crust	**$9.00**
Chocolate Mousse Cake Dark & Milk Chocolate Mousse	**$9.00**

Sides

ITEM	PRICE
Whipped Sweet Potato Serves one to two.	**$9.50**
Twice Baked Asiago Potato Serves one to two.	**$9.50**
Green Beans	**$9.50**
Steamed Broccoli Serves one to two.	**$9.50**
Creamy Whipped Potatoes	**$9.50**
Maryland Fries Serves one to two.	**$9.50**
Medley of Four Vegetables Serves one to two.	**$9.50**
Sauteed Baby Leaf Spinach Serves one to two.	**$9.50**
Cheesy Parmesan Grits Serves one to two.	**$9.50**
Bowl Creamy Cole Slaw Serves one to two.	**$9.50**

ITEM	PRICE
Fresh Basil Potato Cake Serves one to two.	**$9.50**

Lobster

ITEM	PRICE
Signature Jumbo Lobster Tail Lightly fried, honey mustard aioli, and drawn butter.	**$68.00**
Jumbo Fresh Maine Lobster Roll (Lobster) Butter toasted New England bun and Maryland fries.	**$34.00**
Broiled Stuffed Lobster with Savory Crab Stuffing 1.5 lb, drawn butter.	**$46.00**
Maine Lobster Steamed and Cracked 1.5 lb, drawn butter.	**$46.00**

Steaks

ITEM	PRICE
Filet Mignon (8 oz.) Center cut. fries	**$54.00**
Prime Ribeye Steak (12 oz) Center cut.	**$48.00**
Petite Filet Mignon (6 oz) Center cut and thin cut french fries.	**$44.00**

Nigiri and Sashimi

ITEM	PRICE
Salmon	**$6.00**
Tuna	**$6.00**
Yellowtail	**$6.00**
Snapper	**$6.00**
Scallop	**$6.00**
White Tuna	**$6.00**
Unagi Eel	**$6.00**
Salmon Roe	**$6.00**
Flying Fish Roe	**$6.00**

Sushi Appetizers

ITEM	PRICE
Hamachi Jalapeno Diced hamachi, sashimi, seven spice, pepper, cilantro, jalapeno, and soy ginger.	**$17.95**
Edamame	**$7.00**

ITEM	PRICE
Seared Tuna, Seaweed, and Cucumber Seaweed, soy, and ginger.	**$15.95**
Seaweed and Cucumber Salad	**$8.00**