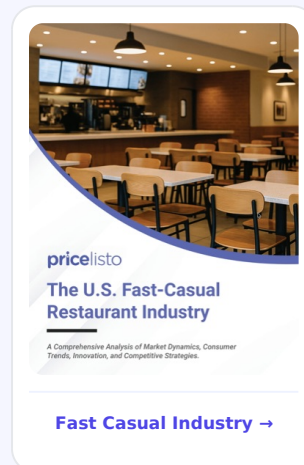




Atlanta Fish Market

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



[Competitor Price Intelligence →](#)

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
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

ITEM	PRICE
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
Specalty 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

ITEM	PRICE
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 "Parisienne" 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

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