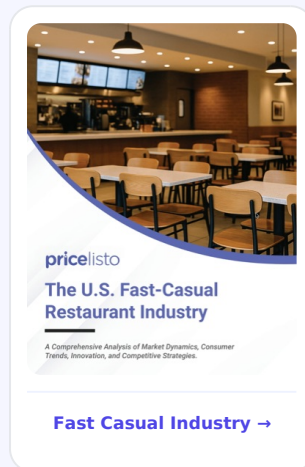




Atlantic Fish Co.

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Appetizers

ITEM	PRICE
Fried Oysters cajun remoulade	\$22.00
Littleneck Clams* white wine, fines herbs, caprese crumbs, crispy prosciutto	\$22.00
Lobster Crab Louie avocado, endive, tomato, red onion	\$28.00
George’s Bank Scallops* smoked bacon, maple apple mustard	\$26.00
Super-Lump Crab Cake shaved cucumber & fennel	\$24.00
Crispy Calamari Milano pomodoro sauce, hot peppers, parmesan	\$22.00
Burrata summer figs, lola rosa, vincotto	\$17.00
Carrot Fritters whipped feta, za’atar, lemon	\$16.00
Tuna Tartare* crispy rice, ginger soy, smoked chili oil	\$23.00

Raw Bar

ITEM	PRICE
Colossal Crab	\$28.00
Jumbo Shrimp	\$23.00
Maine Lobster	\$28.00

Soups

ITEM	PRICE
New England Clam Chowder	\$9.00
Lobster Bisque	\$14.00
Basque Seafood Stew	\$16.00

Salads - Lunch

ITEM	PRICE
Hoisin Salmon mango, avocado, tomatoes, almonds, napa cabbage, sesame lo mein noodles, mint, cilantro, basil, and spicy hoisin sauce	\$30.00
Toasted Goat Cheese greens, beets, pecans, red wine vinaigrette	\$16.00
Classic Caesar croutons, parmesan	\$14.00
Seared Scallop baby kale, arugula, napa cabbage, mango, poblano, and jicama	\$26.00

ITEM	PRICE
Bouquet of Baby Greens cucumber, shaved fennel, radish	\$12.00
Sandwiches	
ITEM	PRICE
Maine Lobster Roll lemon-chive mayo, hand-cut fries	\$39.00
Fried Fish haddock, coleslaw, tartar sauce	\$17.00
Tuna Melt olive oil poached ahi tuna, cheddar, tomato, onion	\$27.00
Bacon Cheddar Cheeseburger 1/2 lb, lettuce, tomato, onion, hand-cut fries	\$26.00
Chicken Avocado BLT applewood smoked bacon, heirloom tomato, butter lettuce, asiago roll	\$23.00
Big Plates - Lunch	
ITEM	PRICE
Captain's Platter crispy shrimp, scallops, clams, haddock, tartar, cocktail sauce, hand-cut fries	\$46.00
Nova Scotia Salmon manila clams, kale, asparagus, artichoke barigoule	\$38.00
Fish and Chips haddock, tartar sauce, hand-cut fries	\$39.00
Steamed Lobster 1 1/4 lb or 2 lb, maine lobster	\$46.00
Housemade Lobster and Scallop Ravioli roasted tomato & lobster ragu, calabrian chiles	\$35.00
Spaghetti Alla Vongole garlic, lemon, herbed breadcrumbs	\$40.00
Mushroom Risotto mélange of mushrooms, black truffle, miso	\$31.00
Chicken Paillard arugula, confit tomato, shaved fennel, parmesan, lemon vinaigrette	\$24.00
Bouillabaisse* scallops, haddock, clams, mussels, fennel, tomato	\$49.00
Tuna Bowl charred farro, avocado, jalapeño, soy vinaigrette	\$29.00
Fresh Catch	
ITEM	PRICE
Halibut pan-roasted, herb crus	\$49.00
Haddock broiled, scampi butter	\$35.00

ITEM	PRICE
Whole Branzino grilled or oven roasted	\$43.00
Swordfish grilled, citrus marinated, salsa verde	\$42.00
Monkfish roasted, veracruz sauce	\$35.00
Tuna seared, extra virgin olive oil	\$51.00

Sides

ITEM	PRICE
Hand-Cut Fries	\$7.00
Mashed Potatoes	\$7.00
Broccolini	\$9.00
Spinach and Tomatoes	\$9.00
Mélange of Mushrooms	\$9.00
Potato Gratin	\$7.00
Corn Pudding	\$7.00

Desserts

ITEM	PRICE
Crème de la Boston almond cake, vanilla custard, chocolate glaze	\$11.00
Key Lime Tart cookie butter, key lime curd, toasted meringue	\$11.00
New York Cheesecake berry foam	\$11.00
Baked Alaska Flambée peppermint ice cream, vanilla chiffon	\$10.00

Appetizers

ITEM	PRICE
Fried Oysters cajun remoulade	\$22.00
George’s Bank Scallops* smoked bacon, maple apple mustard	\$26.00
Super-Lump Crab Cake shaved cucumber & fennel	\$24.00
Crispy Calamari Milano pomodoro sauce, hot peppers, parmesan	\$22.00
Lobster Crab Louie avocado, endive, tomato, red onion	\$28.00

ITEM	PRICE
Salt and Pepper Lamb Ribs confit tomato yogurt, harissa	\$26.00
Tuna Tartare* crispy rice, ginger soy, smoked chili oil	\$23.00
Burrata summer figs, lola rosa, vincotto	\$17.00
Littleneck Clams* white wine, fines herbs, caprese crumbs, crispy prosciutto	\$22.00
Carrot Fritters whipped feta, za’atar, lemon	\$16.00
Raw Bar	
ITEM	PRICE
Colossal Crab	\$28.00
Maine Lobster	\$28.00
Jumbo Shrimp	\$23.00
Soups	
ITEM	PRICE
New England Clam Chowder	\$9.00
Lobster Bisque	\$14.00
Basque Seafood Stew	\$16.00
Salads - Dinner	
ITEM	PRICE
Classic Caesar croutons, parmesan	\$14.00
Toasted Goat Cheese greens, beets, pecans, red wine vinaigrette	\$16.00
Bouquet of Baby Greens cucumber, shaved fennel, radish	\$12.00
Entrees	
ITEM	PRICE
Maine Lobster Roll lemon-chive mayo, hand-cut fries	\$39.00
Fish and Chips haddock, tartar sauce, hand-cut fries	\$39.00
Crab-Crusted Haddock spinach, tomato, roasted potatoes, lobster basil sauce	\$44.00
Steamed Lobster 1 1/4 lb or 2 lb, maine lobster	\$46.00

ITEM	PRICE
Nova Scotia Salmon manila clams, kale, asparagus, artichoke barigoule	\$38.00
Housemade Lobster and Scallop Ravioli roasted tomato & lobster ragu, calabrian chiles	\$35.00
Chilean Sea Bass roasted salsify, parmesan broth, beech mushroom	\$52.00
Super-Lump Crab Cakes cucumber fennel slaw and corn pudding	\$40.00
George’s Bank Seared Scallops* peruvian potatoes, green beans, herbed brown butter	\$51.00
Shrimp and Crab Stuffed Lobster 1 1/4 lb, maine lobster	\$75.00
Spaghetti Alla Vongole garlic, lemon, herbed breadcrumbs	\$40.00
Mushroom Risotto mélange of mushrooms, black truffle, miso	\$31.00
Paella Valenciana* serves two, calasparra rice, sofrito, shrimp, mussels, monk fish, chorizo, chicken	\$80.00
Bouillabaisse* scallops, haddock, clams, mussels, fennel, tomato	\$49.00

Fresh Catch

ITEM	PRICE
Halibut pan-roasted, herb crus	\$49.00
Swordfish grilled, citrus marinated, salsa verde	\$42.00
Haddock broiled, scampi butter	\$35.00
Whole Branzino grilled or oven roasted	\$43.00
Tuna seared, extra virgin olive oil	\$51.00
Monkfish roasted, veracruz sauce	\$35.00

Sides

ITEM	PRICE
Broccolini	\$9.00
Mashed Potatoes	\$7.00
Corn Pudding	\$7.00
Hand-Cut Fries	\$7.00
Spinach and Tomatoes	\$9.00
Potato Gratin	\$7.00

ITEM	PRICE
Mélange of Mushrooms	\$9.00
Meats & Frites	
Wagyu Hanger*	\$55.00
8 oz, Westholme Ranch, Queensland, Australia	
Desserts	
Vanilla Creme Brulee	\$11.00
biscotti	
Key Lime Tart	\$11.00
cookie butter, key lime curd, toasted meringue	
Crème de la Boston	\$11.00
almond cake, vanilla custard, chocolate glaze	
New York Cheesecake	\$11.00
berry foam	
Baked Alaska Flambée	\$10.00
peppermint ice cream, vanilla chiffon	
Merchandise	
Wine Key	\$14.00
Koozie	\$5.00
Atlantic Fish Company Blanket	\$65.00
Cocktail Shaker	\$30.00
Wine Holder	\$17.00
Raw Bar	
Colossal Crab	\$28.00
Jumbo Shrimp	\$23.00
Maine Lobster	\$28.00
Soups	
New England Clam Chowder	\$9.00
Lobster Bisque	\$14.00
Basque Seafood Stew	\$16.00

Appetizers

ITEM	PRICE
Lobster Crab Louie avocado, endive, tomato, red onion	\$28.00
George’s Bank Scallops* smoked bacon, maple apple mustard	\$26.00
Tuna Tartare* crispy rice, ginger soy, smoked chili oil	\$23.00
Super-Lump Crab Cake shaved cucumber & fennel	\$24.00
Salt Cod Scotch Egg smoked pimento aioli	\$13.00
Crispy Calamari Milano pomodoro sauce, hot peppers, parmesan	\$22.00
Carrot Fritters whipped feta, za’atar, lemon	\$16.00
Burrata summer figs, lola rosa, vincotto	\$17.00

Brunch

ITEM	PRICE
Caramelized Apple French Toast challah bread, cinnamon, mascarpone cream	\$18.00
Smoked Salmon Scramble caramelized red onion, crème fraiche	\$20.00
Biscuits and Lobster Gravy poached eggs	\$25.00
Corned Beef Hash soft egg, mustard hollandaise	\$21.00
Mushroom and Goat Cheese Omelette	\$17.00
Baked Halibut Shakshuka grilled bread	\$25.00

Salads

ITEM	PRICE
Hoisin Salmon mango, avocado, tomatoes, almonds, napa cabbage, sesame lo mein noodles, mint, cilantro, basil, and spicy hoisin sauce	\$30.00
Toasted Goat Cheese greens, beets, pecans, red wine vinaigrette	\$16.00
Classic Caesar croutons, parmesan	\$14.00
Bouquet of Baby Greens cucumber, shaved fennel, radish	\$12.00

Benedicts

ITEM	PRICE
Crab Cake old bay hollandaise	\$26.00
Florentine tomato, spinach	\$18.00
Classic smoked ham	\$21.00
Crispy Salt Cod Cakes pimento hollandaise	\$20.00

Entrees

ITEM	PRICE
Maine Lobster Roll lemon-chive mayo, hand-cut fries	\$39.00
Steamed Lobster 1 1/4 lb or 2 lb, maine lobster	\$46.00
Land and Sea Burger special blend ground beef, lobster, caramelized onion, fontina sauce, fries	\$30.00
Fish and Chips haddock, tartar sauce, hand-cut fries	\$39.00
Tuna Bowl charred farro, avocado, jalapeño, soy vinaigrette	\$29.00
Crab-Crusted Haddock spinach, tomato, roasted potatoes, lobster basil sauce	\$44.00
Tuna Melt olive oil poached ahi tuna, cheddar, tomato, onion	\$27.00
Shrimp and Crab Stuffed Lobster 1 1/4 lb, maine lobster	\$75.00

Meats & Frites

ITEM	PRICE
Wagyu Hanger* 8 oz, Westholme Ranch, Queensland, Australia	\$55.00

Brunch Sides

ITEM	PRICE
Corn Pudding	\$7.00
Bacon	\$8.00
Home Fried Potatoes	\$6.00
Smoked Ham	\$8.00
Pork Sausage	\$8.00
Hand-Cut Fries	\$7.00

ITEM	PRICE
Chicken Sausage	\$8.00
Hasselback Butternut Squash	\$8.00
Desserts	
Crème de la Boston	\$11.00
almond cake, vanilla custard, chocolate glaze	
New York Cheesecake	\$11.00
berry foam	
Vanilla Creme Brulee	\$11.00
biscotti	
Key Lime Tart	\$11.00
cookie butter, key lime curd, toasted meringue	
Baked Alaska Flambée	\$10.00
peppermint ice cream, vanilla chiffon	
Merchandise	
Koozie	\$5.00
Wine Key	\$14.00
Atlantic Fish Company Blanket	\$65.00
Cocktail Shaker	\$30.00
Wine Holder	\$17.00