



ATLANTIC SEAFOOD COMPANY

FLOWN IN FRESH

- A. Mango BBQ**–Grilled with Black Beans & Yellow Rice, Julienne Vegetables, Chipotle-Mango BBQ & Mango Salsa
- B. Meunière** –Flour Dusted & Pan Roasted with Lemon–Brown Butter, Capers, Whipped Potatoes & Sautéed Spinach
- C. Fresh Herbs and Breadcrumbs Crusted**- Baked to Order with French Beans, New Potatoes & Fresh Lemon
- D. Georgia Pecan Crusted** – Griddle Cooked with Sweet Potato-Bacon Hash, French Beans & Chipotle Beurre Blanc
- E. Red Chimichurri** – Grilled to Order with New Potatoes, Green Beans and Chimichurri Sauce
- F. Old World** – Grilled to Order with Whipped Potatoes, Julienne Vegetables & Lemon Beurre Blanc
- G. Low Country** – Pan Blackened with Rice Pilaf & Julienne Vegetables, Tartar Sauce
- H. Hong Kong** – Steamed to order with Jasmine Rice, Spinach, Soy Sherry Broth, Ginger, & Scallions

Channel Catfish	G,D,C,A,B,H,E,F	16.95	Steelhead Trout	G,A,B,E,F,B,C	19.95
White Shrimp	A,G,F,E,H,B	21.95	North Atlantic Cod	C,B,H,G,F,E,D,A	21.95
Atlantic Salmon	A,B,G,F,E,C,D,H	22.95	Mahi Mahi	G,E,A,D,F,C,B,H	23.95
Sea Scallops, 8oz.	A,F,G,H,C,B,E	26.95	Black Grouper	B,G,D,A,F,E,C,H	26.95
Atlantic Monkfish	B,E,A,E,F,G,C,D	27.95	Marker Swordfish	A,E,G,F,D,C,B,H	27.95
Chilean Sea Bass	B,H,C,E,F,A,D,G	32.95	Sushi Grade Tuna	G,F,E,A,B	32.95

ASC SPECIALTY ENTREES

Yellow Mustard & Cornmeal Fried Catfish Fingers
Roasted poblano-cheese grits, fried okra, Tartar sauce & spicy vinegar dipping sauce **17.95**

Creole Trout Amandine
Lightly blackened steelhead trout, Marcona almonds, brown butter sauce, French beans & whipped potatoes **21.95**

Shrimp, Chicken & Andouille en Brochette
Skewer grilled with Cajun butter, peppers & onions with rice pilaf & lemon butter **22.95**

Baked North Atlantic Cod
Fresh herbs and breadcrumbs crusted, pan roasted new potatoes, grilled asparagus & fresh lemon **23.95**

Shrimp & Grits
Logan Turnpike organic stone ground grits, fire roasted piquillo peppers, . caramelized onions & spicy sherry pan sauce **24.95**

Salmon Béarnaise
Grilled asparagus, truffle whipped potatoes and béarnaise sauce **24.95**

Blackened Mahi & Flash Fried Oysters
Andouille grit cake, sautéed spinach & Creole mustard cream sauce **28.95**

Shellfish Bouillabaisse
Clams, mussels, calamari & shrimp with saffron-shellfish broth & rouille **28.95**

ASC Mixed Broil
Mahi-mahi, scallops, shrimp, whipped potatoes, sautéed spinach & lemon beurre blanc **28.95**

Pan Roasted Day Boat Grouper & Crawfish-Tasso Nantais Sauce
Whipped potatoes & sautéed spinach..... **29.95**

Soy-Honey Glazed Chilean Sea Bass
Sticky rice cake, baby bok choy, wasabi beurre blanc **32.95**

Jumbo Lump Crab Cakes
Shoestring potatoes, cole slaw & Creole mustard sauce **33.95**

Wasabi-Panko Seared Sushi Grade Tuna
Shiitake-scallion whipped potatoes, baby Shanghai bok choy & crystallized ginger vinaigrette **34.95**

PASTAS

Smoked Chicken & Tasso Ham Campanelle
Sautéed spinach, sun dried tomatoes & Cajun cream sauce **17.95**

Shellfish Linguine with Spicy Saffron-San Marzano Tomato Sauce
Mussels, clams, shrimp, & calamari in a spicy saffron-tomato sauce **18.95**

Jumbo Shrimp & Linguine “Scampi”
Diced tomato, fresh herbs, onion, garlic, celery, white wine & lemon butter **24.95**

Lobster Ravioli
Vodka sauce, poached lobster & sautéed spinach **28.95**

FLASH FRIED SEAFOOD

(Served w/ Maryland Fries, Cole Slaw, Malt Vinegar & ASC Tartar Sauce)

Jumbo Shrimp & Catfish Fingers **21.95**

Jumbo Shrimp **22.95**

Jumbo Shrimp, Catfish Fingers, & Georges’ Bank Sea Scallops **25.95**

Jumbo Shrimp & Georges’ Bank Sea Scallops **25.95**

STEAKS & CHICKEN

Chicken Piccata

Boneless chicken breast, lemon beurre blanc, diced tomato, fried capers, new potatoes & French beans..... **17.95**

Grilled Bistro Steak

12 oz. black angus skirt steaks, marinated and grilled with garlic fries & watercress salad **22.95**

Surf-n-Turf

6 oz. skirt steak & 4 jumbo grilled shrimp, whipped potatoes, French beans & béarnaise sauce **26.95**

Black & Blue Rib-Eye

Blackened 14 oz. Swift 1855, black angus rib-eye, French beans, blue cheese whipped potatoes, onion rings & tamarind steak sauce **33.95**

Filet Mignon Béarnaise

8 oz. center cut filet mignon, grilled asparagus, truffle whipped potatoes & béarnaise sauce **39.95**

ADDITIONS

(add something extra to your favorite dish)

Super Lump Crab **5.95**

Fried Oysters **9.95**

Grilled Shrimp **9.95**

Crab Cake **14.95**

6 oz Lobster Tail (Fried or Broiled) .. **23.95**

LOBSTER & CRAB

Lobsters & crab come with whipped potatoes, julienne vegetables, ASC sauce & drawn butter.

Twin Cold Water Lobster Tails

Fried with Creole honey mustard or broiled with drawn butter **49.95**

1.5# Live Maine Lobster **MKT**

“The Deuce”, 2-3# Live Maine Lobsters..... **MKT**
Stuffed with ASC crab cake **add 14.95**

Red Alaskan King Crab Legs **MKT**

1.5 Lbs. whole, steamed jumbo king crab legs

CHILLED SHELLFISH & OYSTER BAR

OYSTERS ON THE 1/2 SHELL

6 Freshly shucked oysters served on ice with mignonette sauce, spicy horseradish cocktail sauce & lemon

Gold Band..... **11.95**

Blue Point **14.95**

Kumamoto **17.95**

Oyster Sampler **14.95**

Extra Jumbo Shrimp Cocktail

6 wild domestic, white shrimp & spicy horseradish cocktail sauce **14.95**

Jumbo Lump Crab Cocktail

5 oz. jumbo lump blue crab, lemon, cocktail sauce & ASC sauce..... **17.95**

Kumamoto Oysters & Wasabi Tobiko

Ginger mignonette, cilantro & Srirache hot sauce **17.95**

SOUPS & SALADS

New England Clam Chowder

cup **5.50** bowl **6.95**

Cajun-Creole Gumbo with Shellfish & Andouille

cup **5.50** bowl **6.95**

Organic Heirloom Greens & Grape Tomatoes

Freshly cut organic heirloom greens, red & yellow grape tomatoes **5.95**

(ASC vinaigrette, buttermilk blue cheese or cucumber ranch)

ASC Caesar

Freshly chopped heart of romaine, radicchio,

shaved Parmesan cheese, & garlic-herb croutons..... **5.95**

ASC Iceberg Wedge

Blue cheese dressing, bacon, blue cheese crumbles, tomato,

scallion & cucumber **5.95**

Organic Mixed Garden

English cucumber, radish, sweet peppers, grape tomatoes,

& organic heirloom greens **6.95**

(ASC vinaigrette, buttermilk blue cheese or cucumber ranch)

Baby Spinach & Heart of Palm

Mushrooms, red onion, bacon & apple cider vinaigrette. **6.95**

Belgian Endive, Candied Walnuts & Danish Blue Cheese

Organic watercress, red pear & vanilla- walnut vinaigrette..... **11.95**

ASC STARTERS

Cornmeal Fried Catfish Fingers

Cole slaw, spicy vinegar dipping sauce & tartar sauce **9.95**

Chicken & Shrimp Spring Rolls

Asian cole slaw & chili- lime dipping sauce **9.95**

Grilled Skirt Steak Skewer with Red Chimichurri

Roasted poblano chili, grilled corn & black bean salsa **9.95**

Asparagus & Shiitake Mushroom Tempura

White truffle Hollandaise & chives..... **9.95**

Flash Fried Calamari

Spicy saffron marinara & chili lime dipping sauces **10.95**

Baked Mushrooms with Goat Cheese & Fresh Herbs

Jumbo white mushroom stuffed with mushroom duxelles,

spinach, herbed goat cheese & breadcrumbs **10.95**

Tellicherry Pepper Seared Tuna Carpaccio

Horseradish crème fraîche, organic watercress, chives,

soy vinaigrette, & lemon oil **11.95**

Hot Garlic Crab Fingers

Sautéed blue crab claws with white wine and shellfish butter **12.95**

Lobster Pot Stickers

Asian cole slaw & ponzu shoyu..... **12.95**

Blue Mussels or Littleneck Clams in White Wine Broth

Bay leaf, shallots, parsley, garlic butter, & white wine..... **13.95**

Jumbo Lump Crab Cake

Shoestring potatoes, Creole mustard cream sauce **14.95**

ASC Hot Appetizer Platter

Fried calamari, spring rolls, skirt steak skewers & mini crab cakes ... **39.95**

SIDES

3.95 Jasmine Rice, Rice Pilaf, Yellow Rice & Black Beans, Stone Ground Grits, Whipped Potatoes, Cole Slaw, French fries

5.95 Truffle Whipped Potatoes, Andouille Grit Cake, Steamed Bok Choy, French Beans, Grilled Asparagus, Pan Roasted New Potatoes, Sweet Potato-Bacon Hash, Julienne Vegetables, Fried Okra, Poblano-Cheese Grits, Sautéed Spinach , Sticky Rice Cake