

FLOWN IN FRESH

Sushi Grade Tuna	Mahi Mahi	Tilapia	Atlantic Salmon	Grouper	Alaskan Halibut	GA Mountain Trout
26.95	25.95	17.95	22.95	23.95	26.95	18.95

Chilean Sea Bass

All fish can be prepared

Grilled, Blackened, or Meuniere

Served with whipped potatoes, julienne vegetables, & accompanying sauce

27.95

Additions

Shrimp	Lump Crab	Crab Cake	Snow Crab	King Crab
8.95	9.95	10.95	15.95	19.95

CHILLED STARTERS

Blue Point*	14.95
<i>Cocktail sauce, mignonette sauce</i>	
Jumbo Shrimp Cocktail *	12.95
<i>Cocktail sauce</i>	
Lump Crab Cocktail *	15.95
<i>Cocktail sauce, ASC sauce</i>	

HOT STARTERS

Lobster Chilaquilas	13.95
<i>Chipotle aioli, feta cheese, cilantro</i>	
Fried Calamari	8.95
<i>Basil aioli, marinara</i>	
Chipotle Mussels*	13.95
<i>Lime, cilantro, feta cheese, chipotle broth</i>	
ASC Spring Rolls	8.95
<i>Asian cole slaw, sweet chili sauce</i>	
Seared Rare Ahi Tuna	12.95
<i>Seaweed salad, sweet ginger sauce</i>	
Buffalo Popcorn Shrimp	10.95
<i>Baby iceberg wedge, blue cheese dressing</i>	
PEI Mussels White Wine Broth*	13.95
<i>Bay leaf, shallots, parsley, garlic butter, white wine</i>	
Jumbo Lump Crab Cake	11.95
<i>Shoestring potatoes, Creole mustard sauce</i>	
Lump Crab Spinach-Artichoke Dip	11.95
<i>Wonton chips</i>	
The House Specialty Hot Appetizer Platter	34.95
<i>Fried calamari, ASC spring rolls, mini crab cakes, buffalo popcorn shrimp</i>	

SOUPS & SALADS

	CUP	BOWL
New England Clam Chowder	5.50	6.95
Seafood & Andouille Gumbo	5.50	6.95
Caesar Salad*	6.95	
<i>Heart of romaine, shaved Parmesan cheese, garlic-herb croutons</i>		
Strawberry Spinach Salad*	6.95	
<i>Caramelized pecans, strawberries, red onions, strawberry vinaigrette</i>		
Iceberg Wedge*	6.95	
<i>Blue cheese dressing, bacon, tomato, scallion, cucumber</i>		
Mixed Garden*	6.95	
<i>English cucumber, radish, sweet peppers, red grape tomatoes, heirloom greens</i>		

FRIED SEAFOOD

(Served w/ Seasoned Fries, Cole Slaw, Tartar Sauce)

Jumbo Shrimp	18.95
Jumbo Shrimp & Georges' Bank Sea Scallops	22.95
Jumbo Shrimp & Flounder	18.95
Fried Seafood Platter	24.95

* Indicates Gluten Free Options

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness. Please inform your server of any food allergies.

ASC HOUSE SPECIALTY ENTREES

Soy-Honey Glazed Chilean Sea Bass	28.95
<i>Sticky rice cake, baby bok choy, wasabi beurre blanc</i>	
Green Chile Grouper*	24.95
<i>Chipotle whipped potatoes, julienne vegetables, green chile sauce</i>	
Parmesan Crusted Tilapia	19.95
<i>Whipped potatoes, green beans, sweet tomato butter sauce</i>	
Wasabi-Panko Seared Sushi Grade Tuna	27.95
<i>Shiitake-scallion whipped potatoes, baby bok choy, crystallized ginger vinaigrette</i>	
Cajun Trout*	21.95
<i>Sweet potato bacon hash, green beans, Cajun cream sauce</i>	
BBQ Salmon*	23.95
<i>Chipotle whipped potatoes, green beans, mango salsa</i>	
Shrimp & Grits*	18.95
<i>Cheddar grits, roasted red peppers, bacon, scallions, caramelized onions, garlic cream sauce</i>	
ASC Mixed Broil*	25.95
<i>Mahi-mahi, scallops, shrimp, whipped potatoes, sautéed spinach, lemon beurre blanc</i>	
Shanghai Chilean Sea Bass	28.95
<i>Jasmine rice, spinach, ginger, scallions, soy sherry broth</i>	
Jumbo Lump Crab Cakes	24.95
<i>Shoestring potatoes, cole slaw, Creole mustard sauce</i>	

PASTAS

Blackened Chicken Fettuccini	14.95
<i>Broccoli, red peppers, parmesan cream sauce</i>	
Shrimp Primavera	16.95
<i>Broccoli, julienne vegetables, tomato cream sauce</i>	
Shellfish Linguine with Spicy Tomato Sauce	17.95
<i>Mussels, shrimp, calamari, spicy tomato sauce</i>	

MEAT & SHELLFISH

Surf-n-Turf*	25.95
<i>5oz. USDA Choice Filet & 4 jumbo grilled shrimp, whipped potatoes, green beans, compound butter</i>	
Chicken Piccata	15.95
<i>Boneless chicken breast, lemon beurre blanc, diced tomato, fried capers, whipped potatoes, green beans</i>	
Red Alaskan King Crab Legs	39.95
<i>1.5 Lbs. whole, steamed jumbo king crab legs</i>	
Black & Blue Rib-Eye*	25.95
<i>Blackened 12 oz. rib-eye, green beans, blue cheese whipped potatoes, onion rings, steak sauce</i>	
Twin Cold Water Lobster Tails*	34.95
<i>Fried with Creole honey mustard or broiled with drawn butter</i>	
Red Snow Crab Clusters (Over 1 ½ lbs.)*	28.95
<i>Whipped potatoes, julienne vegetables</i>	
Filet Mignon*	30.95
<i>8 oz. center cut filet mignon, grilled asparagus, whipped potatoes, compound butter</i>	
1.5# Live Maine Lobster*	35.95
<i>Whipped potatoes, julienne vegetables</i>	