

# ATLANTIC SEAFOOD COMPANY

## CHILLED SHELLFISH & OYSTER BAR

### "Iced & Raw"

(6 Oysters On Ice w/ Cocktail Sauce & Mignonette Sauce)

Blue Point .....14.95 Kumamoto .....16.95

**Jumbo Shrimp Cocktail** .....15.95  
6 jumbo shrimp & spicy horseradish cocktail sauce  
**Jumbo Lump Crab Cocktail** .....17.95  
5 oz. jumbo lump blue crab, lemon, cocktail sauce & ASC sauce

## ASC STARTERS

**Fried Calamari** ..... 8.95  
*Chili-lime & spicy marinara dipping sauces*  
**Buffalo Popcorn Shrimp** ..... 8.95  
*Baby iceberg wedge, & buttermilk blue cheese dressing*  
**Baked Mushrooms with Goat Cheese & Fresh Herbs** .....8.95  
*Jumbo white mushroom stuffed with mushroom duxelles, spinach, herbed goat cheese & breadcrumbs*  
**Chicken & Shrimp Spring Rolls**..... 9.95  
*Asian cole slaw & chili-lime dipping sauce*  
**Hot Garlic Blue Crab Fingers** ..... 11.95  
*Sautéed blue crab claws with white wine and shellfish butter*  
**Ahi Tuna Poké**.....12.95  
*Togarashi spice, avocado, nori, scallion, pickled ginger, daikon sprouts & wontons*  
**Lump Crab Spinach-Artichoke Dip** .....12.95  
*Fried wonton chips*  
**Lobster Potstickers** .....13.95  
*Asian cole slaw & Ponzu shoyu*  
**Chipotle Mussels** .....13.95  
*Feta cheese, cilantro, & chipotle broth*  
**PEI Mussels or Littleneck Clams in White Wine Broth** .....13.95  
*Bay leaf, shallots, parsley, garlic butter, & white wine*  
**Jumbo Lump Crab Cake**.....14.95  
*Shoestring potatoes & Creole mustard sauce*  
**Fried Lobster Tail**.....19.95  
*Drawn butter & ASC sauce*  
**The House Specialty Hot Appetizer Platter** .....34.95  
*Fried Calamari, Spring Rolls, Mini Crab Cakes & Buffalo Popcorn Shrimp*

## SOUPS & SALADS

	CUP	BOWL
<b>New England Clam Chowder</b> .....	5.50	6.95
<b>Seafood &amp; Andouille Gumbo</b> .....	5.50	6.95
<b>Organic Heirloom Greens &amp; Grape Tomatoes</b> .....	5.95	
<i>Freshly cut organic heirloom greens, red &amp; yellow grape tomatoes</i>		
<b>ASC Caesar Salad</b> .....	5.95	
<i>Freshly chopped heart of romaine, radicchio, shaved Parmesan cheese, &amp; garlic-herb croutons</i>		
<b>Iceberg Wedge</b> .....	5.95	
<i>Blue cheese dressing, bacon, blue cheese crumbles, tomato, scallion &amp; cucumber</i>		
<b>Classic Greek Salad</b> .....	5.95	
<i>English cucumber, Kalamata olives, pepperoncini, grape tomatoes, Feta cheese, &amp; Greek vinaigrette</i>		
<b>Organic Mixed Garden</b> .....	6.95	
<i>English cucumber, radish, sweet peppers, grape tomatoes, &amp; organic heirloom greens</i>		
<b>Baby Spinach &amp; Heart of Palm</b> .....	6.95	
<i>Mushrooms, red onion, bacon &amp; apple cider vinaigrette</i>		

## PASTAS

**Chicken Alfredo** .....16.95  
*Sautéed spinach, sun dried tomatoes & Alfredo cream sauce*  
**Shellfish Linguine with Spicy Tomato Sauce**.....18.95  
*Mussels, clams, shrimp, & calamari in a spicy tomato sauce*  
**Jumbo Shrimp & Linguine "Scampi"** .....18.95  
*Diced tomato, fresh herbs, onion, garlic, celery, white wine & lemon butter*

## ADDITIONS

(Add something extra to your favorite dish)

**Super Lump Crab** ..... 5.95  
**Grilled Shrimp** .....11.95  
**Jumbo Lump Crab Cake**.....14.95  
**3/4 lb of Red Snow Crab Clusters**.....15.95  
**6 oz Cold Water Lobster Tail**.....19.95  
**3/4 lb of King Crab Legs**..... 20.95

## FLOWN IN FRESH

**Grilled** – Whipped Potatoes, Julienne Vegetables & Lemon Beurre Blanc  
**Blackened** – Rice Pilaf, Julienne Vegetables, & Tartar Sauce  
**Steamed** – Jasmine Rice, Spinach, Soy Sherry Broth, Ginger, & Scallions  
**Meunière** –Lemon–Brown Butter, Capers, Whipped Potatoes & Sautéed Spinach  
**Pecan Crusted** – Sweet Potato-Bacon Hash, French Beans & Chipotle Beurre Blanc  
**BBQ** – Chipotle Whipped Potatoes, Julienne Vegetables & Mango Salsa

<b>Rainforest Tilapia</b>	<b>16.95</b>	<b>Atlantic Monkfish</b>	<b>22.95</b>
<b>Rainbow Trout</b>	<b>18.95</b>	<b>Sea Scallops, 8oz.</b>	<b>22.95</b>
<b>White Shrimp</b>	<b>20.95</b>	<b>Dayboat Red Snapper</b>	<b>23.95</b>
<b>Dayboat Grouper</b>	<b>22.95</b>	<b>Alaskan Halibut</b>	<b>24.95</b>
<b>Atlantic Salmon</b>	<b>22.95</b>	<b>Chilean Sea Bass</b>	<b>25.95</b>
<b>Mahi Mahi</b>	<b>22.95</b>	<b>Sushi Grade Tuna</b>	<b>26.95</b>

## ASC HOUSE SPECIALTY ENTREES

**Coconut Crusted Tilapia**..... 17.95  
*Rice pilaf, French beans, chipotle beurre blanc & mango salsa*  
**Shrimp & Grits** ..... 18.95  
*Logan Turnpike organic stone ground grits, fire roasted piquillo peppers, caramelized onions & spicy sherry pan sauce*  
**Creole Trout Amandine** ..... 19.95  
*Almonds, brown butter sauce, French beans & whipped potatoes*  
**Green Chile Grouper** ..... 22.95  
*Spanish Tomato Rice, French beans, & green chile topped with pico de gallo*  
**Salmon Béarnaise** ..... 23.95  
*Grilled asparagus, truffle whipped potatoes and béarnaise sauce*  
**Caribbean Jerk Glazed Halibut** ..... 24.95  
*Black beans & rice, julienne vegetables, & pineapple salsa*  
**Blackened Mahi & Flash Fried Oysters** ..... 24.95  
*Andouille grit cake, sautéed spinach & Creole mustard cream sauce*  
**Pan Roasted Halibut & Artichoke-Heart of Palm Salad**..... 24.95  
*Grape tomatoes, sweet peppers, fresh tarragon, shaved fennel, capers, red onion & golden tomato vinaigrette*  
**ASC Mixed Broil**..... 25.95  
*Mahi-mahi, scallops, shrimp, whipped potatoes, sautéed spinach, & lemon beurre blanc*  
**Wasabi-Panko Seared Sushi Grade Tuna** ..... 26.95  
*Shiitake-scallion whipped potatoes, baby Shanghai bok choy & crystallized ginger vinaigrette*  
**Soy-Honey Glazed Chilean Sea Bass**..... 26.95  
*Sticky rice cake, baby bok choy, wasabi beurre blanc*  
**Jumbo Lump Crab Cakes** ..... 29.95  
*Shoestring potatoes, cole slaw & Creole mustard sauce*

## MEAT & SHELLFISH

**1/2 Roasted Chicken** ..... 14.95  
*New potatoes, French beans, & natural jus*  
**Chicken Piccata**..... 15.95  
*Boneless chicken breast, lemon beurre blanc, diced tomato, fried capers, new potatoes & French beans*  
**Grilled USDA Choice Striploin** ..... 21.95  
*9 oz. USDA Choice Striploin, marinated and grilled with garlic fries & arugula salad*  
**Black & Blue Rib-Eye** ..... 24.95  
*Blackened 14 oz. rib-eye, French beans, blue cheese whipped potatoes, onion rings & steak sauce*  
**Surf-n-Turf** ..... 24.95  
*6 oz. USDA Choice Striploin & 4 jumbo grilled shrimp, whipped potatoes, French beans & béarnaise sauce*  
**Red Snow Crab Clusters (Over 1 ½ lbs.)** ..... 28.95  
*Whipped Potatoes, Julienne Vegetables*  
**Filet Mignon Béarnaise** ..... 29.95  
*8 oz. center cut filet mignon, grilled asparagus, truffle whipped potatoes & béarnaise sauce*  
**Red Alaskan King Crab Legs** ..... 39.95  
*1.5 Lbs. whole, steamed jumbo king crab legs*  
**1.5# Live Maine Lobster** ..... 39.95  
*Whipped Potatoes, Julienne Vegetables*  
**Twin Cold Water Lobster Tails** ..... 42.95  
*Fried with Creole honey mustard or broiled with drawn butter*

## FRIED SEAFOOD

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

**Jumbo Shrimp** ..... 16.95  
**Jumbo Shrimp & Flounder**..... 16.95  
**Jumbo Shrimp & Georges' Bank Sea Scallops** ..... 19.95  
**Fried Seafood Platter**..... 21.95

\*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.