

ATLANTIC SEAFOOD COMPANY

CHILLED SHELLFISH & OYSTER BAR

"Iced & Raw"

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

Blue Point14.95 Kumamoto16.95

Jumbo Shrimp Cocktail 14.95

6 wild domestic, white 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

Chicken & Shrimp Spring Rolls 9.95

Asian cole slaw & chili-lime dipping sauce

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

The House Specialty Hot Appetizer Platter..... 34.95

Fried Calamari, Spring Rolls, Mini Crab Cakes, & Buffalo Popcorn Shrimp

SOUPS & SALADS

New England Clam Chowder 5.50..... 6.95

Seafood & Andouille Gumbo 5.50..... 6.95

Organic Heirloom Greens & Grape Tomatoes 5.95

Freshly cut organic heirloom greens, red & yellow grape tomatoes

(ASC Vinaigrette, Buttermilk Blue Cheese or Cucumber Ranch)

ASC Caesar Salad..... 5.95

Freshly chopped heart of romaine, radicchio, shaved Parmesan cheese, & garlic-herb croutons

Chicken 10.95

Salmon 11.95

Shrimp 14.95

Iceberg Wedge 5.95

Blue cheese dressing, bacon, blue cheese crumbles, tomato, scallion & cucumber

Organic Mixed Garden..... 6.95

English cucumber, radish, sweet peppers, grape tomatoes, & organic heirloom greens

Baby Spinach & Heart of Palm6.95

Mushrooms, red onion, bacon & apple cider vinaigrette

Classic Greek Salad 6.95

English cucumber, Kalamata olives, pepperoncini, grape tomatoes, Feta cheese, & Greek vinaigrette

Chicken 10.95

Salmon 11.95

Shrimp 14.95

Chicken Cobb 12.95

Mixed organic greens, avocado, blue cheese, bacon, chives, tomatoes & hard boiled egg

Buffalo Shrimp Blue Cheese Wedge..... 12.95

Blue cheese dressing, bacon, blue cheese crumbles, tomato, scallions & cucumber

Grilled Salmon Salad..... 14.95

Heirloom greens, heart of palm, grape tomatoes, red radish, sweet peppers, cucumber & lemon citronette

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

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

SANDWICHES

All sandwiches served seasoned fries

Beer Battered Grouper Sandwich..... 10.95
Shaved lettuce, tomato, pickled onions, & tartar sauce

BBQ Short Rib Sandwich..... 10.95
BBQ short rib, cole slaw served on a toasted bun with fries

Blackened Salmon BLT..... 10.95

Cajun rémoulade

Jerk Grilled Mahi Sandwich..... 11.95

Lettuce, tomato, & mango salsa

Po'Boy

Cajun rémoulade, shaved lettuce, pickled red onion

Fried Shrimp 12.95

Fried Oyster 12.95

Asian Tuna Burger 14.95

Teriyaki glazed with daikon slaw, pickled ginger, carrots, & wasabi mayonnaise

Jumbo Lump Crab Cake Sandwich 15.95

Lettuce, tomato, & tartar sauce

Boston Lobster Roll 17.95

Butter poached lobster, aioli, celery, red onion, shaved lettuce, & scallions

ASC TACOS

Your choice of soft corn or flour tortillas

Caribbean Fish Tacos 12.95

Jerk glazed fish, shaved cabbage, & pineapple salsa served with Black beans and rice

California Fish Tacos 12.95

Shaved cabbage, pico de gallo, & avocado sour cream served with seasoned fries

Fried Shrimp Tacos..... 12.95

Shaved cabbage, pico de gallo, & avocado sour cream served with seasoned fries

Southern Short Rib Tacos 12.95

BBQ short rib, pickled onions, & cole slaw served with seasoned fries

Taco, Taco, Taco 15.95

One California fish, one fried shrimp, & one southern short rib taco served with seasoned fries

ASC HOUSE SPECIALTY ENTREES

Coconut Crusted Tilapia..... 12.95

Rice pilaf, French beans, chipotle beurre blanc, & mango salsa

Creole Trout Amandine 13.95

Almonds, brown butter sauce, French beans, & whipped potatoes

Green Chile Grouper..... 14.95

Spanish Tomato Rice, French beans, & green chile topped with pico de gallo

Caribbean Jerk Glazed Halibut 15.95

Black beans & rice, julienne vegetables, & pineapple salsa

Pan Roasted Halibut & Artichoke-Heart of Palm Salad 15.95

Grape tomatoes, sweet peppers, fresh tarragon, shaved fennel, capers, red onion & golden tomato vinaigrette

Jumbo Lump Crab Cake 15.95

Shoestring potatoes, cole slaw, & Creole mustard sauce

Salmon Béarnaise 15.95

Grilled asparagus, truffle whipped potatoes, & béarnaise sauce

Fried Shrimp Platter 16.95

6 buttermilk & cornmeal fried jumbo shrimp, seasoned fries, & cole slaw

Shrimp & Grits 16.95

Logan Turnpike organic stone ground grits, fire roasted piquillo peppers, caramelized onions, & spicy sherry pan sauce

Grilled USDA Choice Striploin..... 17.95

6 oz. USDA Choice Striploin, marinated and grilled with garlic fries & arugula salad

PASTAS

Chicken Alfredo 15.95

Sautéed spinach, sun dried tomatoes & Alfredo cream sauce

Jumbo Shrimp & Linguine "Scampi" 16.95

Diced tomato, fresh herbs, onion, garlic, celery, white wine & lemon butter

Shellfish Linguine with Spicy Tomato Sauce..... 16.95

Mussels, clams, shrimp, & calamari in a spicy tomato sauce

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 Red Snow Crab Clusters 15.95

6 oz Cold Water Lobster Tail..... 19.95

3/4 lb of King Crab Legs 20.95

*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.