



ATLANTIC SEAFOOD COMPANY

FLOWN IN FRESH

Rainforest Tilapia	Grouper	Alaskan Halibut	Chilean Sea Bass
17.95	23.95	26.95	27.95
Atlantic Salmon	Mahi Mahi	Sushi Grade Tuna	GA Mountain Trout
22.95	25.95	26.95	18.95

All fish can be prepared

Grilled, Blackened, or Meuniere

Served with whipped potatoes, julienne vegetables, & accompanying sauce

STARTERS

Fried Calamari <i>Basil aioli & marinara</i>	8.95
Chicken & Shrimp Egg Rolls <i>Sweet chili dipping sauce</i>	8.95
Lump Crab and Spinach-Artichoke Dip <i>wonton chips</i>	11.95
Jumbo Shrimp Cocktail <i>Cocktail Sauce</i>	12.95

SOUPS & SALADS

New England Clam Chowder	Cup 5.95 .. Bowl 6.95
Spicy Seafood Gumbo	Cup 5.95 .. Bowl 6.95
ASC Caesar Salad <i>Romaine, shaved Parmesan, garlic-herb croutons</i>	5.95
Iceberg Wedge <i>Bacon, tomato, cucumber, bleu cheese dressing</i>	6.95
Mixed Garden Salad <i>Sweet peppers, grape tomato, cucumber, radish</i>	6.95
Strawberry Spinach Salad <i>Caramelized pecans, cilantro, feta Cheese, strawberries, red onion, strawberry vinaigrette</i>	6.95
Additions to Salads: <i>Chicken 4.00 Salmon 5.00 Shrimp 5.00 Lobster 10.00</i>	

SANDWICHES

All sandwiches served with seasoned fries

Fish Tacos <i>Shaved lettuce, chipotle sour cream, & mango salsa</i>	10.00
Cheddar Bacon Burger <i>lettuce, tomato</i>	10.00
BBQ Smoked Chicken Sandwich <i>BBQ sauce, applewood smoked bacon, lettuce, tomato</i>	10.00
Blackened Salmon BLT <i>Cajun rémoulade, applewood smoked bacon, lettuce, tomato</i>	10.00
Smoked Chicken Salad Croissant	10.00
Beer Battered Grouper Sandwich <i>Shaved lettuce, tomato, pickled onions, tartar sauce</i>	12.95
Jumbo Lump Crab Cake Sandwich <i>Lettuce, tomato, tartar sauce</i>	13.95
Boston Lobster Roll <i>Aioli, celery, red onion, shaved lettuce, scallions</i>	15.95

ASC HOUSE SPECIALTY ENTREES

Chicken Piccata <i>Lemon beurre blanc, diced tomato, fried capers, whipped potatoes, green beans</i>	10.00
BBQ Salmon <i>Chipotle whipped potatoes, julienne vegetables, mango salsa</i>	10.00
Parmesan Crusted Tilapia <i>Whipped potatoes, green beans, sweet tomato thyme butter sauce</i>	11.95
Fried Shrimp Platter <i>Seasoned fries, cole slaw</i>	12.95
Pecan Crusted Mahi Mahi <i>Sweet potato hash, green beans, chipotle beurre blanc</i>	13.95
Green Chile Grouper <i>Chipotle whipped potatoes, green beans, pico de gallo, green chile sauce</i>	13.95
Crab Cake Entree <i>Shoestring fries, Creole mustard sauce, cole slaw</i>	13.95
Shrimp & Grits <i>Cheddar grits, roasted red peppers, bacon, scallions, caramelized onions, garlic cream sauce</i> ...	13.95
Wasabi Seared Tuna <i>Shiitake-scallion whipped potatoes, baby bok choy, crystallized ginger vinaigrette</i>	13.95
Cajun Mountain Trout <i>Sweet potato hash, French beans, & spicy crawfish sauce</i>	13.95
Filet Mignon <i>5 oz. center cut filet mignon, grilled asparagus, whipped potatoes, compound butter</i>	14.95

**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.*