

# CITY FISH MARKET®

TODAY'S FRESH CATCH  
SELECT YOUR FISH • SELECT YOUR PREPARATION

Atlantic Swordfish ..... 34.00	Yellowtail Snapper .....28.00	Sea Scallops .....36.00	Chilean Sea Bass ..... 46.00
Yellowfin Tuna ..... 33.00	Flounder ..... 32.00	Atlantic Mahi Mahi ..... 26.00	Atlantic Black Grouper ..... 34.00
Halibut .....31.00	Genuine New England Cod ... 32.00	Faroe Islands Salmon .....34.00	Rainbow Trout ..... 29.00
			New England Lemon Sole ..... 33.00

**SAUTÉED, BROILED or BLACKENED** with olive oil and fresh lemon

**choose 2 sides:** fresh vegetable medley, whipped or scallion whipped potato, jasmine rice, whipped sweet potato or french fries {salads not included}

\* **HONG KONG STYLE** sherry soy, scallions, ginger, wok spinach, bowl of jasmine rice

## ICED TOWER\*

WHOLE MAINE LOBSTER, (4) JUMBO ATLANTIC SHRIMP,  
(4) OYSTERS, (4) CLAMS and COLOSSAL LUMP CRAB  
Three Sauces Serves 3 - 4 ..... 92.00

## ICED OYSTERS & CLAMS\*

DAILY OYSTER SELECTION EAST & WEST COAST .....	3.75 ea
OYSTER SAMPLER .....	6 pcs 22.00
<i>Pink Peppercorn Mignonette, Traditional Red Cocktail Sauce &amp; Horseradish</i>	
TOP NECK CLAMS 1/2 doz. ....	15.00
OYSTERS & CLAMS 3 each .....	19.50

## SHRIMP & CRAB COCKTAILS\*

JUMBO FLORIDA SHRIMP .....	22.00
COLOSSAL LUMP CRAB .....	27.00
"HALF & HALF" COLOSSAL LUMP CRAB & JUMBO SHRIMP ...	26.00
<i>Pink Brandy Mayo, Traditional Red Cocktail Sauce &amp; Lemon</i>	

## SOUPS

NEW ORLEANS SEAFOOD GUMBO, CHICKEN ANDOUILLE & STEAMED JASMINE RICE .....	12.00
MAINE LOBSTER BISQUE .....	12.00
NEW ENGLAND CLAM & COD CHOWDER .....	11.00

## APPETIZERS

CFM FRESHLY SMOKED FISH DIP <i>perfect to share</i> Chips, Carrots, Celery Sticks .....	16.00
<b>SKILLET ROASTED OYSTERS</b> White Wine, Garlic, Butter, Parmesan Crumbs .....	5 pcs 20.00
<b>CHAR-GRILLED MEDITERRANEAN OCTOPUS</b> Pickled Red Onion, E.V. Olive Oil, Capers, Greek Olives .....	22.00
<b>BLUEPOINT OYSTERS "ROCKEFELLER" AU PERNOD</b> .....	5 pcs 20.00
<b>BROILED CLAMS CASINO</b> .....	6 pcs 15.50
<i>Shallots, Sweet Peppers, Bacon</i>	
<b>STEAMED MUSSELS "GILBERT"</b> White Wine, Garlic, Shallots, Cream .....	18.50
<b>MUSSELS "FRA DIAVLO"</b> Spicy Tomato, Garlic, White Wine .....	18.50
<b>CEVICHE OF PRISTINE SEAFOOD*</b> Fresh Mango, Citrus Juices, Cilantro, Jalapeno .....	18.00
<b>CRISPY MAINE CALAMARI</b> Garlic Aioli, Marinara Sauce .....	18.00
<b>SWEET HEAT LIGHTLY FRIED MAINE CALAMARI</b> .....	18.00
<b>SPICY "POW POW" TEMPURA SHRIMP</b> .....	16.00
<b>YELLOWFIN TUNA TARTARE</b> Wasabi Crème Fraiche .....	19.75
<b>SUPER LUMP CRAB "FRITTERS"</b> Spicy Remoulade, Homemade Chips .....	3 pcs 17.00
<b>JUMBO LUMP CRAB CAKE</b> Grain Mustard Beurre Blanc .....	27.00
<b>"SIGNATURE" COLD WATER LOBSTER TAIL</b> Lightly Fried, Honey-Mustard Aioli, Drawn Butter, Lemon ..	8 oz 36.00
<b>SALADS</b>	
<b>TRADITIONAL CAESAR</b> Sicilian Anchovy .....	12.00
<b>CFM "CHOPPED" SALAD</b> Creamy Basil Ranch Dressing .....	13.00
<b>"LOADED" ICEBERG WEDGE</b> Tomato, Smoked Bacon, Chives, Blue Cheese Dressing .....	13.00
<b>BABY MESCLUN LETTUCES</b> Vinaigrette .....	11.00

## SIDES SERVES ONE TO TWO..... 9. (as a substitution add 2.00)

Steamed Broccoli	Sautéed Baby Leaf Spinach
Maryland French Fries	Bowl Creamy Cole Slaw
Vegetable Medley	Fresh Basil Potato

## TODAY'S FRESH CATCH & SALAD PLATTER

Fresh Catch of Your Choice with Caesar Salad or Mesclun Lettuces Vinaigrette  
Other Salads \$4.00 supp Sides are A' la Carte

## TODAY'S LOCAL WHOLE FISH

Char Broiled, E.V. Olive Oil, Lemon, Capers and Fresh Vegetable Medley

## LOBSTER LOBSTER

LIVE MAINE LOBSTERS (2 to 4 Lbs) Steamed & Cracked, Drawn Butter, Lemon..... Mkt  
add Savory Jumbo Lump Crab Cake Stuffing.....14.00

**SIGNATURE TWIN SOUTH AFRICAN LOBSTER TAILS** We Made Famous in 1979  
Lightly Fried, Honey-Mustard Aioli, Drawn Butter, Lemon.....1 Lb. 74.00

"CFM FAVORITE" STUFFED 1½ LB MAINE LOBSTER Savory Lump Crab Cake Stuffing ..... 56.00

## ALASKAN RED KING CRAB LEGS 1 1/4 Lbs. Mkt.

*Lobster and Crab Entrees served with Whipped Potato and Thin Green Beans*

## BROILED SEAFOOD PLATTER

ALL JUMBO MARYLAND CRAB CAKE,  
JUMBO GULF SHRIMP, JUMBO SCALLOPS  
& FAROE ISLANDS SALMON FILET. .... 56.

*Whipped Potato, Sautéed Vegetables, Tartar Sauce, Lemon*

## FRIED SEAFOOD PLATTER

ALL JUMBO MARYLAND CRAB CAKE,  
JUMBO GULF SHRIMP, JUMBO SCALLOPS  
& GROUPEL FILET. .... 56.

*Cole Slaw, Maryland Fries, Tartar Sauce, Lemon*

## Entree Specialties

<b>"COLOSSAL" LUMP CRAB SALAD PLATE</b> Chopped Lettuce, Tomato, Deviled Eggs, Rice Wine Vinaigrette .....	32.00
<b>"FISH &amp; CHIPS" GENUINE NEW ENGLAND COD</b> Beer Battered Cod, Thin Fries, Coleslaw, Tartar Sauce, Malt Vinegar .....	32.00
<b>SAUTÉED FLORIDA GROUPEL "FRANCESE"</b> Lemon Butter, Capers, Vegetable Medley .....	36.00
<b>"SKILLET" SEAFOOD NEWBURG AU GRATIN</b> Colossal Lump Crab, Large Shrimp, New England Sea Scallops, Steamed Jasmine Rice .....	32.00
<b>SAUTÉED DOUBLE BREAST OF CHICKEN "PARISENNE"</b> Lemon Beurre Blanc, Capers, English Peas in Saffron Rice Pilaf .....	29.00
<b>JUMBO FLORIDA SHRIMP "FETTUCINE ALFREDO"</b> Fettuccine Pasta, Parmesan Cream .....	32.00
<b>PARMESAN CRUSTED FAROE ISLANDS SALMON</b> Crispy Basil Potato Cake, Steamed Broccoli .....	35.00
<b>"HONG KONG COMBO" CHILEAN SEA BASS &amp; FAROE ISLANDS SALMON</b> Steamed, Sherry Soy, Wok Baby Spinach, Ginger, Bowl Jasmine Rice .... (Sea Bass only 46.00) .....	38.00
<b>BONELESS WHOLE RAINBOW TROUT SAUTÉED "AMANDINE"</b> Brown Butter, Toasted Almonds, Thin Green Beans, Baked Sweet Potato .....	29.00
<b>PECAN CRUSTED SALMON TROUT FILET</b> Bourbon Honey Butter, Whipped Sweet Potato, Steamed Broccoli .....	32.00
<b>"NEW FAVORITE" SAUTÉED FLOUNDER GRENOBLOISE</b> Brown Butter Lemon Filets, Capers & Croutons, Scallion Mash Potato, Thin Green Beans .....	32.00
<b>STUFFED FLOUNDER CASSEROLE</b> Shrimp, Crab, Scallops & Mushrooms, White Wine Sauce .....	32.00
<b>LEMON SOLE "PARISENNE"</b> Lemon Butter, Capers, Rice Pilaf, Vegetable Medley .....	32.00
<b>ATLANTIC SWORDFISH "PEPPER STEAK"</b> Cracked Pepper Crust, Portobello Mushroom, Confit Potato, Brandy Peppercorn Sauce .....	34.00
<b>MARYLAND JUMBO LUMP CRAB CAKES</b> ¼ lb. ea Scallion Whipped Potato, Thin Green Beans, Grain Mustard Beurre Blanc .....	(2) 58.00 / (1)32.00
<b>JUMBO FLORIDA SHRIMP - LIGHTLY FRIED</b> Maryland Fries, Cole Slaw, Tartar Sauce, Lemon .....	32.00

## STEAKS & CHICKEN ADD OUR SIGNATURE COLD WATER LOBSTER TAIL 36.00

Garlic Parmesan Fries	
*1855 FILET MIGNON Center Cut.....	6 oz 44.00 / 8 oz 54.00
*USDA PRIME N.Y. STRIP STEAK 12 oz .....	49.00
*USDA PRIME RIBEYE STEAK 14 oz .....	48.00
ORGANIC CHICKEN BREAST "DIJONAISE" over ½ lb.....	28.00

\*ITEMS SERVED RAW OR UNDERCOOKED OR ARE COOKED TO ORDER.  
CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS.  
ITEMS & PRICES SUBJECT TO CHANGE BASED ON AVAILABILITY & MARKET. 01.16.2025

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