



ATLAS OYSTER HOUSE

SUSHI

Volcano Roll

Ginger shrimp with asparagus and green onions topped with crabstick and spicy mayo with masago 10

Jinja Roll

Soy-wrapped ginger shrimp, raw tuna, cucumber, avocado, and cream cheese topped with eel sauce and spicy sauce. 10

Dynamite Roll

Raw tuna, cucumber, spicy crabstick salad, masago, Sriracha 10

Rim Tuna ⑫

Spiced and seared rare, sliced thin, and served with eel sauce and Rim Sauce

Edamame ④

Cooked young soybeans

Red Dragon

Soft-shell crab and scallions topped with raw tuna and eel sauce. 12

Tiger Roll

Ginger-fried shrimp, green onions topped with eel and eel sauce with spicy mayo 12

Cowboy Roll

Beef tenderloin with green onions and red peppers. 9

Hiromi Futomaki

Crunchy shrimp, tuna, crabstick, wakame, cream cheese, avocado, cucumber, asparagus, green onion. Topped with tobiko 12

Rainbow Roll

Steamed shrimp topped with tuna, hamachi, and fresh salmon 10

Bulgarian Roll

Smoked beef tenderloin, shrimp, green onions, and Gorgonzola rolled in a soy sheet, topped with raw tuna, Rim Sauce, and eel sauce. Finished with wasabi tobiko 12

Florida Roll

Steamed shrimp, green onion, and roasted red pepper 8

Philly Roll

Smoked salmon and cream cheese 9

Tuna Roll

Tuna, cucumber, asparagus, and spicy sauce. 10

Spicy Eel Roll

Eel, red bell pepper, asparagus, spicy sauce, and eel sauce 8

Dragon Roll

Cashew-crusted soft-shell crab and scallions topped with eel and eel sauce 11

California Roll

Cucumber, avocado, and crabstick. 8

Alaskan Roll

Smoked salmon and crabstick. 8

Caterpillar Roll

Eel, cream cheese, and asparagus, topped with avocado and masago. 8

Crunchy Shrimp

Ginger-crusted shrimp, asparagus, and scallions. 9

Sashimi

Tuna, salmon, and hamachi (2 pieces each) 10

Soy wrappers available for any roll 2

NIGIRIZUSHI

(Any 3 pieces) ⑨

Tuna – Salmon – Eel
Hamachi – Steamed Shrimp – Octopus

STARTERS

Cracker-Crusted Crab Claws

Blue crab claws dredged in cracker crumbs and fried to a lovely golden brown 11

Sautéed Blue Crab Claws

Blue crab claws sautéed in garlic, cream, white wine, and finished with a touch of pesto 13

Thai Shrimp Lettuce Wraps

A Thai-style sauté of shrimp with carrots, poblano and red bell peppers, baby corn, snap peas, and pineapple—with crisp lettuce wraps and a sweet-chili soy dipping sauce 9

Volcano Chicken Jets

Thin strips of marinated chicken breast crusted with ginger and panko breadcrumbs, flash fried, and tossed in our Thai Chili Volcano Sauce 7

Asian Calamari

Lightly fried calamari tossed in an Asian spice. Served with a sweet and spicy garlic sauce 9

Crab Cakes Meunière

Lump crab cakes sautéed in butter and served with bourbon Creole mustard and pecan meunière sauce. Topped with sweet potato hay. 12

St. Augustine Rolls

Spring rolls are stuffed with a spicy sauté of alligator-tail meat, applewood-smoked bacon, sweet peppers, fontina cheese, and then fried. Served with datil pepper and bourbon honey-mustard sauces 10

Southern-Fried Asian Oysters

Ginger-crusted oysters served on crispy spring roll chips with wasabi crème fraîche; finished with an Asian slaw and a ponzu drizzle 11

Sautéed Mussels

Sautéed in chef-selected sauce of the day and served with grilled Gambino's bread. 13

OYSTERS

On the Half Shell ½ dozen 6 dozen 10
Choice of cocktail sauce, shallot mignonette, or sushi-style with a drop of sesame oil, soy sauce, chives, and gari

Blackened Grilled Oysters ½ doz. 7 doz. 12
Blackened oysters grilled on the half shell with garlic butter and Parmesan cheese. Served with Gambino's Bakery toast points

ATLAS BAKERS

Carbonara Oysters ½ dozen 10 dozen 18
Applewood-smoked bacon, garlic, shallots, cream, Romano cheese, and breadcrumbs

Oysters Arcadia ½ dozen 10 dozen 18
Topped with a spicy Cajun sauté of crawfish, blue crab, sweet peppers, andouille, and smoked Gouda cheese

Oysters Casino ½ dozen 10 dozen 18
Applewood-smoked bacon, shallots, sweet peppers, green onion, and breadcrumbs

Baked Sampler ½ dozen 10 dozen 18
One or two of each of all the bakers

Bienville Oysters ½ dozen 10 dozen 18
Shrimp, mushrooms, shallots, garlic, cayenne-seasoned béchamel sauce, Romano cheese, and breadcrumbs

Oysters Rockefeller ½ dozen 10 dozen 18
Oysters baked with spinach, bacon, and Pernod

Imperial Oysters ½ dozen 10 dozen 18
Blue crab, Romano cheese, and a sherry white sauce

SOUPS

Gumbo 4 Cup, 7 Bowl
Our own rich seafood gumbo made in the New Orleans style—chock full of fresh fish, shrimp, and crab

Soup of the Day 4 Cup, 7 Bowl
The chef's selections, prepared fresh daily. Always delicious. Ask your server.

SALADS

Roasted Artichoke Caesar

Crisp romaine and the best Caesar dressing around. Finished with marinated Mediterranean vegetables and freshly grated Pecorino Romano cheese 9

MoMA Salad

Crisp bacon and caramelized pears on fresh spring greens tossed with a roasted-walnut, spinach, Gorgonzola, and herb vinaigrette 12

Summer-Grilled Sweet Gem Salad

Grilled sweet gem lettuce with oven-roasted Roma tomatoes and garlic and fresh herbs, shaved red onion, and finished with crumbled feta and creamy Italian dressing. 10

ADD TO ANY SALAD ABOVE

Salmon or Mahi Mahi . . . 4, **Shrimp** . . . 4, or **Chicken** . . . 4
Your choice: grilled, blackened, fried, or ginger fried

House-made dressings: Blue Cheese, Southern Ranch, Balsamic-Herb Vinaigrette, Sun-Dried Tomato-Basil Vinaigrette

SANDWICHES

Served with your choice of one Atlas Side

Atlas Burger

½ pound of ground Black Angus beef with romaine lettuce, tomato, and red onion on a toasted kaiser roll; served with our own Zippy Sauce. 9

Add **Cheddar, American, Pepper Jack, or Swiss** . . . 50¢

Add **applewood-smoked bacon** 1

The Fish Head Red

Fish Filet of the Day, Cajun-spiced and grilled, served on a golden kaiser roll with a roasted red pepper rémoulade sauce and topped with fried green tomatoes and onions. 10

Po' Boys

Fried shrimp or Gulf Coast oysters on fresh-baked New Orleans-style bread with shredded lettuce, tomato, red onion, and smoked-corn tartar sauce. 10

Volcano Chicken Sandwich

Ginger-breaded chicken breast, flash fried, with lettuce, tomato, and onion on a toasted kaiser roll. Served with our Thai Chili Volcano Sauce 10

CONSUMER INFORMATION: There is risk associated with consuming raw or undercooked beef, fish, chicken, and shellfish. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.

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SPECIALTIES

All Specialties are served with hushpuppies and two Atlas Sides

The Dream Steam

Pick any three of the following items32

- King Crab Legs ½ lb. · Jumbo Gulf Shrimp ½ lb.
- Dungeness Crab Cluster ¾ lb. · Blue Mussels 1 lb.
- Cedar Key Clams 1 lb. · Snow Crab Clusters 1 lb.

Gulf Coast Sampler

A veritable ocean of food; our fresh Fish of the Day and shrimp—grilled, blackened, or fried—with fried oysters25

Fried Oysters

Plump, select oysters rolled through seasoned cracker meal and fried golden brown21

Gulf Shrimp

Fresh from the Gulf—you select the preparation 20

- **Renfroe Pecan-Crusted**—with spicy cocktail sauce
- **Grilled**—napped with lemon butter
- **Traditional**—cracker crumbs, fried, with spiced cocktail sauce
- **Blackened**—with lemon beurre blanc

Shrimp and Oysters

A half-dozen shrimp—grilled, fried, or blackened—and a half-dozen select oysters rolled through seasoned cracker meal and fried golden21

Fish of the Day

The fish of the day varies depending on freshness, abundance, and what local fishermen are catching. 20

We also offer other fresh fish. You may substitute any of these other fresh fish in place of fish of the day, but your choice will reflect today's market price. Your server knows what's available.

YOU SELECT THE PREPARATION:

- Ginger-Crusted**—topped with a pineapple chutney
- Grilled**—napped in lemon butter sauce

Blackened—topped with andouille cream sauce

- Pecan-Crusted**—topped with Valdosta peach-bourbon sauce
- Thai-Grilled**—drizzled with Thai sweet-and-sour

ATLAS SIDES

Ma's Fresh Collards – Macaroni and Cheese – Gouda Cheese Grits
Asparagus – Corn Fritters – Pecan-Fried Green Tomatoes – Fries
House Mashed Potatoes – Grilled Veggies – Baked Sweet Potato

World-Famous Grits à Ya Ya 20

Gulf shrimp sautéed with spinach, portobello mushrooms, applewood-smoked bacon, garlic, shallots, and cream over a heaping bed of smoked Gouda cheese grits

Add a Side Salad to any Entrée!

Your choice: Iceberg Wedge with Blue Cheese, Bourbon Bacon Spinach Salad, or Atlas Farmers side salad 5

House-made dressings: Blue Cheese, Southern Ranch, Balsamic-Herb Vinaigrette, Sun-Dried Tomato-Basil Vinaigrette

ENTRÉES

Bacon-Wrapped Crab-Stuffed Shrimp

Applewood-smoked bacon-wrapped shrimp filled with imperial crab stuffing, over pecan-fried green tomato stacks topped with rémoulade sauce and served with a Southern maque choux and house mashed potatoes17

Atlas Fish Tacos

Fresh flounder grilled and served in charred flour tortillas with Hector's homemade salsa verde, salsa roja, cilantro crème fraîche alongside fresh shredded lettuce, jack cheddar cheese, and sliced avocado, served with Spanish rice 22

Fontina-Stuffed Chicken

Fontina-stuffed chicken wrapped with applewood-smoked bacon and served over a vegetable gnocchi with zucchini, squash, and roasted tomato, finished with a basil pesto butter sauce.17

Creole Pork Rib Eye

Lightly blackened grilled pork rib eye served over a warm fingerling potato salad topped with a sauté of shrimp, roasted artichokes, and spinach; finished with a cilantro crème fraîche21

Scallop Rigate

Parmesan herb-crust sea scallops over penne pasta tossed in a roasted garlic white wine sauce with red and green bell peppers and mushrooms; finished with Parmesan cheese ribbons and fried basil 23

Flounder Rockefeller

Rockefeller-stuffed flounder over smoked Gouda grits cakes with a bacon-wrapped-oyster skewer and finished with roasted red pepper butter sauce.23

STEAKS

Filet Mignon 6 ounces. . . .24 | 8 ounces. . . .28

Center-cut char-grilled filet with Chef's demi-glace, roasted fingerling potatoes, and vegetable of the day

Suggested Toppings

Oscar. . . .5 Rockefeller. . . .4 Blackened Gorgonzola butter. . . .5

Lynchburg Strip Loin 26

Mesquite-spice-crust, char-grilled Black Angus strip loin topped with Jack Daniel's-Marion blackberry barbecue sauce and served with roasted fingerling potatoes and seasonal vegetables

SOFT DRINKS, LEMONADE, TEA, AND COFFEE

We serve a variety of soft drinks from the fountain along with lemonade.

- Abita Root Beer in the bottle. . . 3
- Red Bull Energy Drink. . . 4
- Starbucks Espresso. . . 3
- Starbucks Cappuccino. . . 4
- Tazo Tea. . . 2

Strawberry or Raspberry Lemonade
Fresh strawberries or raspberries
and tangy lemonade. . . 4

BOTTLED BEER

Budweiser, Bud Light, Bud Light Lime, Bud Select, Coors Light, Kaliber N/A, Miller Lite, Michelob Light, Michelob Ultra, O'Doul's N/A, Rolling Rock – Your choice....3

Amstel Light, Beck's, Blue Moon, Blue Moon Seasonal, Corona, Corona Light, Guinness, Heineken, Heineken Light, Hoegaarden, Land Shark, Newcastle, Red Stripe, Samuel Adams, Sam Adams Seasonal, Sapporo, Sierra Nevada, SweetWater Blue, Sweetwater 420 Pale Ale – Your choice....4

HOUSE DRINKS

Fish House Punch

A special blend of Bacardi rums, triple sec, and fresh orange, cranberry, and pineapple juices served with a fresh fruit garnish in a souvenir Fish House pilsner 8

White Sangria

Zonin Pinot Grigio, brandy, triple sec, peach liqueur, fresh juices, and fresh fruit. Served tall on the rocks 8

Cucumber Gin Rickey

Hendrick's Gin with muddled cucumber and lime; topped with sparkling water 8

Sarsaparilla Cocktail

Jack Daniel's Honey and Blackmaker Root Beer Liqueur topped with Pepsi and served in a tall rocks glass 7

Perfect 11

Maestro Dobel Tequila, Licor 43, pineapple juice, and lime juice served in a martini glass 9

WHITE WINE BY THE GLASS

Beringer White Zinfandel

California 2010 6

Zonin Pinot Grigio

Delle Venezie, Italy 2010. 6

Cono Sur Chardonnay

Chile 20107

Hogue Riesling

Columbia Valley, Washington 2009 7

Chalone Chardonnay

Monterey, California 2009 8

Ponga Sauvignon Blanc

Marlborough, New Zealand 2010 8

Zonin Moscato NV

Puglia, Italy. 8

J. Lohr Chardonnay

Arroyo Seco 2009.9

Peter Lehmann Layers

South Australia 2009 9

Cambria Chardonnay

Katherine's Vineyard, Santa Maria Valley '08. . . . 11

Ponzi Pinot Gris

Willamette Valley, Oregon 2009. 11

Sonoma-Cutrer Chardonnay

Russian River 2009.13

RED WINE BY THE GLASS

Camelot Merlot

California 2010 6

Avalon Cabernet

California 2010 7

Chalone Cabernet

Monterey, California 2008 8

Bogle Pinot Noir

California 2010 8

Pascual Toso Malbec

Mendoza, Argentina 2010. 8

AVV Temptation Zinfandel

California 2009. 9

Peter Lehmann Shiraz

Barossa, Australia 2008 9

Santa Ema Reserve Merlot

Maipo Valley, Chile 2008 9

Silver Palm Cabernet

North Coast, California 2009 10

Willamette Valley Vineyards Pinot Noir

Willamette Valley, Ore. 2008 13

DRAFT BEER

Bud Light, Michelob Ultra, 4
Yuengling

Fish Head Red Ale, 4
Pensacola Bay Brewery Riptide Amber,
Shock Top Belgian White, Woodchuck Amber Cider

Blue Point Hoptical Illusion IPA, 5
Kona Longboard Lager, Pensacola Bay
Brewery Lighthouse Porter, Stella Artois,
Victory Headwaters Pale Ale