



Atlantic Fish Co. Lunch Menu #1

Appetizer

Please Select One

New England Clam Chowder Cup– Our award-winning recipe

Mixed Baby Greens – Portabella mushrooms, roasted peppers, toasted pine nuts, goat cheese and a white balsamic dressing

Bread

Atlantic Fish Bread Basket

Entrée

Guests' Selection of

Fried Fish Sandwich – Haddock in local toasted lager batter, tartar sauce, hand-cut fries

Blackened Chicken Sandwich – Cheddar cheese, Cajun remoulade, hand-cut fries

Seared Scallop Salad – Wild greens, romaine, dried cranberries and gorgonzola cheese in a balsamic vinaigrette

Fresh Catch of the Day – Served with fresh spinach and mashed potatoes

Beverage

Coffee, Tea, Iced Tea and Soft Drinks

\$34.00 per person. Price does not include gratuity, tax and admin fee

Optional Add- ons:

-Dessert Course

Dessert Duo – Tasting of chef's seasonal selections \$8 per person

May we Suggest

S.Pellegrino® Sparkling Water \$7.25 per bottle

Acqua Panna Still Water \$7.25 per bottle

Prices do not include gratuity, tax and admin fee



Atlantic Fish Co. Lunch Menu #2

Appetizer

Please Select One

New England Clam Chowder Cup – Our award-winning recipe

Mixed Baby Greens – Portabella mushrooms, roasted peppers, toasted pine nuts, goat cheese and a white balsamic dressing

Bread

Atlantic Fish Bread Basket

Entrées

Guests' Selection of

Seared Atlantic Salmon Salad – Romaine and baby greens, red bliss potato & feta cheese in a lemon thyme dressing

Maine Lobster Roll – Lightly dressed, served with French fries

Crab Cake Melt – Sliced tomato, brie cheese & pistachio basil pesto served with sweet potato fries

Chicken Piccata – Asparagus in a white wine butter sauce. Served with sweet potato fries

Fresh Catch of the Day – Served with fresh spinach and mashed potatoes

Beverage

Coffee, Tea, Iced Tea and Soft Drinks

\$39.00 per person. Price does not include gratuity, tax and admin fee

Optional Add- ons:

-Dessert Course

Dessert Duo – Tasting of chef's seasonal selections \$8 per person

-May We Suggest

S.Pellegrino® Sparkling Water \$7.25 per bottle

Acqua Panna Still Water \$7.25 per bottle

Prices do not include gratuity, tax and admin fee



Atlantic Fish Co. Lunch Menu #3

Appetizer

Guests' Selection of

New England Clam Chowder Cup – Our award-winning recipe

Oysters on the Half Shell – Half dozen

Lobster Crab Louie – Avocado, endive, red onions and tomato

Mixed Baby Greens – Portabella mushrooms, roasted peppers, toasted pine nuts, goat cheese and a white balsamic dressing

Bread

Atlantic Fish Bread Basket

Entrées

Guests' Selection of

Filet Mignon – chef's daily featured vegetable and potato

Crab Cakes - Coleslaw and tartar sauce

Shrimp Scampi– Linguine, chopped tomato, fresh herbs, parmesan

Seared Sesame Tuna – Bok choy, rice cake and soy ginger glaze

Beverage

Coffee, Tea, Iced Tea and Soft Drinks

\$50.00 per person. Price does not include gratuity, tax and admin fee

Optional Add-ons:

-Dessert Course

Dessert Duo – Tasting of chef's seasonal selections \$8 per person

-May We Suggest

S.Pellegrino® Sparkling Water \$7.25 per bottle

Acqua Panna Still Water \$7.25 per bottle

Prices do not include gratuity, tax and admin fee



Celebrate the day in the heart of Back Bay on Boylston Street on the Patio of Atlantic Fish Co.

After Work, After Play, After Anything Happy Hour Package

(Available daily between 3pm to 5pm on the Boylston St. Patio or AFCCO Bar)

Menu Package

(Unlimited passed hors d'oeuvres for 1½ hours)

Crusted Sirloin Crostini

Stuffed Mushrooms with Spinach, Garlic and Parmesan Cream

Smoked Salmon on Potato Cakes with Chives and Crème Fraiche

Chef's Choice Veggie Offering

Chef's Choice Seafood Offering

20 per person Price does not include gratuity, tax and admin fee

(Unlimited hors d'oeuvres for 1½ hours) (Minimum group size of 10 guests)

Beverage Options

This package is available with the following bar options

Consumption Bar

Consumption bar service allows your guests to order beverages of their choice.

Each beverage ordered will be added to the host's bill and charged at the end on the event

or

Cash Bar

Cash bar service requires that each of your guests pay for their own beverages when ordered.

Prices do not include gratuity, tax and admin fee



Atlantic Fish Co. Dinner Menu #1

Appetizer

Guests' Selection of

New England Clam Chowder Cup– Our award-winning recipe

Fried Calamari Milano – Tossed with olive oil, hot peppers, parmesan and garlic, served with pomodoro sauce

Mixed Baby Greens – Portabella mushrooms, roasted peppers, toasted pine nuts, goat cheese and a white balsamic dressing

Bread

Atlantic Fish Bread Basket

Entrées

Guests' Selection of

Seared Sesame Tuna – Served rare with sautéed bok choy, crispy rice cake and soy dipping sauce

Filet Mignon- Baked potato, green beans and cabernet sauce

Crab-Crusted Haddock – Truffle salted potatoes, asparagus and cherry tomatoes, light cream sauce

Chicken Picatta – Rice pilaf and asparagus in a white wine lemon caper sauce with fresh tomatoes

Fresh Catch of the Day – chef's daily featured vegetable and potato

Dessert

Served Individually

Dessert Trio – Tasting of chef's seasonal selections

Beverage

Coffee, Tea, Iced Tea and Soft Drinks

\$67.00 per person. Price does not include gratuity, tax and admin fee

Optional Add-Ons:

Pre Dinner Half Hour Reception

Please select three hors d'oeuvres, served butler style for 30 minutes
(refer to the "Reception Menu") \$18.00 per person

Atlantic Fish Seafood Tower

Oysters, clams, jumbo shrimp, jumbo lump crab and lobster \$25.00 per person

Atlantic Fish Caviar Tasting Presentation

A selection of domestic & imported caviar served on ice and accompanied with mini toasts & blinis, chopped red onion, , crème fraiche, chopped hard boiled eggs and shaved salmon \$25.00 per person
Pair with a pour of Ketel One, Grey Goose or Russian Standard Vodka for a true celebration.
Beverage charged on consumption

May We Suggest

S.Pellegrino® Sparkling Water \$7.25 per bottle

Acqua Panna Still Water \$7.25 per bottle

Prices do not include gratuity, tax and admin fee

AtlanticFishCo.com – 617-425-5206 – BostonEvents@TavistockRestaurants.com

761 Boylston Street Boston, MA 02116



Atlantic Fish Co. Dinner Menu #2

Appetizer

Guests' Selection of

Mini Crab Cakes – With coleslaw and tartar sauce

Oysters on the ½ Shell – Half dozen

Scallops Wrapped in Bacon – Maple mustard sauce

Fried Calamari Milano – Tossed with olive oil, hot peppers, parmesan and garlic, served with pomodoro sauce

Bread

Atlantic Fish Bread Basket

Soup or Salad

Guests' Selection of

New England Clam Chowder Cup - Our award-winning recipe

Mixed Baby Greens – Portabella mushrooms, roasted peppers, toasted pine nuts, goat cheese and a white balsamic dressing

Entrées

Guests' Selection of

Filet Mignon – Mashed potatoes, green beans and cabernet sauce

Seared Sesame Tuna – Served rare with sautéed bok choy, crispy rice cake and soy dipping sauce

Lobster Ravioli – Fresh lobster and shiitake mushrooms in a basil cream sauce

1 ¼ lb. Maine Lobster – Steamed and served with drawn butter, corn on the cob and potatoes

Mediterranean Swordfish – Roasted red potatoes, summer squash, zucchini, red pepper, red onion, micro basil, pistachio pesto

Seafood Fra Diavolo – Shrimp, scallops, swordfish and mussels with linguine in a spicy arrabbiata sauce

Dessert

Served Individually

Dessert Trio – Tasting of chef's seasonal selections

Beverage

Coffee, Tea, Iced Tea and Soft Drinks

\$77.00 per person. Price does not include gratuity, tax and admin fee

Optional Add-Ons:

Pre Dinner Half Hour Reception

Please select three hors d'oeuvres, served butler style for 30 minutes
(refer to the "Reception Menu") \$18.00 per person

Atlantic Fish Seafood Tower

Oysters, clams, jumbo shrimp, jumbo lump crab and lobster \$25.00 per person

Atlantic Fish Caviar Tasting Presentation

A selection of domestic & imported caviar served on ice and accompanied with mini toasts & blinis, chopped red onion, , crème fraiche, chopped hard boiled eggs and shaved salmon \$25.00 per person
Pair with a pour of Ketel One, Grey Goose or Russian Standard Vodka for a true celebration.
Beverage charged on consumption

May We Suggest

S.Pellegrino® Sparkling Water \$7.25 per bottle

Acqua Panna Still Water \$7.25 per bottle

Prices do not include gratuity, tax and admin fee

AtlanticFishCo.com – 617-425-5206 – BostonEvents@TavistockRestaurants.com



Atlantic Fish Co. Dinner Menu #3

Appetizer

Guests' Selection of

Mini Crab Cakes – With coleslaw and tartar sauce

Oysters on the ½ Shell – Half dozen

Lobster Crab Louie – Avocado, endive, red onions, tomato

Shrimp Cocktail - Chef's dipping sauce and crackers

Soup or Salad

Guests' Selection of

New England Clam Chowder Cup– Our award-winning recipe

Caesar Salad- House dressing, croutons and fresh parmesan

Mixed Baby Greens – Portabella mushrooms, roasted peppers, toasted pine nuts, goat cheese and a white balsamic dressing

Bread

Atlantic Fish Bread Basket

Entrées

Guests' Selection of

Prime New York Strip– Served with new potatoes and asparagus

1¼ lb. Maine Lobster - Steamed and served with drawn butter, corn on the cob and potatoes

Chicken Piccata – Rice pilaf and asparagus in a white wine lemon caper sauce with fresh tomatoes

Sea Bass Ravioli – Spinach & lobster ravioli in a lobster cream sauce with tomato & fresh basil

San Francisco Cioppino – Lobster, shrimp, clams, fish, scallops and mussels simmered in a spicy saffron shellfish broth

Pan Seared Atlantic Salmon – Chef's vegetable and potato

Dessert

Served Individually

Dessert Trio – Tasting of chef's seasonal selections

Beverage

Coffee, Tea, Iced Tea and Soft Drinks

\$87.00 per person. Price does not include gratuity, tax and admin fee

Optional Add-Ons:

Pre Dinner Half Hour Reception

Please select three hors d'oeuvres, served butler style for 30 minutes
(refer to the "Reception Menu") \$18.00 per person

Atlantic Fish Seafood Tower

Oysters, clams, jumbo shrimp, jumbo lump crab and lobster \$25.00 per person

Atlantic Fish Caviar Tasting Presentation

A selection of domestic & imported caviar served on ice and accompanied with mini toasts & blinis, chopped red onion, , crème fraiche, chopped hard boiled eggs and shaved salmon \$25.00 per person
Pair with a pour of Ketel One, Grey Goose or Russian Standard Vodka for a true celebration.
Beverage charged on consumption

May We Suggest

S.Pellegrino® Sparkling Water \$7.25 per bottle

Acqua Panna Still Water \$7.25 per bottle

Prices do not include gratuity, tax and admin fee

AtlanticFishCo.com – 617-425-5206 – BostonEvents@TavistockRestaurants.com



Atlantic Fish Co. Dinner Menu #4

Appetizer

Served Sharing Style

Atlantic Fish Seafood Tower - Oysters, clams, jumbo shrimp, jumbo lump crab and lobster

Soup or Salad

Guests' Selection of

New England Clam Chowder Cup – Our award-winning recipe

Caesar – House dressing, croutons and fresh parmesan

Toasted Goat Cheese Salad- Wild greens, roasted red and golden beets, spiced pecans, red wine vinaigrette

Bread

Atlantic Fish Bread Basket

Entrées

Guests' Selection of

Prime New York Strip & Shrimp Duo – Served with new potatoes, asparagus

Pan-Seared Sea Bass – Spinach and lobster ravioli, lobster cream sauce, roasted tomatoes, fresh basil

Filet Mignon & Lobster Duo – Served with mashed potatoes and fresh spinach

2lb. Maine Lobster – Steamed and served with drawn butter, corn on the cob and potatoes

Dessert

Served Individually

Dessert Trio – Tasting of chef's seasonal selections

Beverage

Coffee, Tea, Iced Tea and Soft Drinks

\$97.00 per person. Price does not include gratuity, tax and admin fee

Optional Add-Ons:

Pre Dinner Half Hour Reception

Please select three hors d'oeuvres, served butler style for 30 minutes

(refer to the "Reception Menu") \$18.00 per person

Atlantic Fish Caviar Tasting Presentation

A selection of domestic & imported caviar served on ice and accompanied with mini toasts & blinis, chopped red onion, , crème fraiche, chopped hard boiled eggs and shaved salmon \$25.00 per person

Pair with a pour of Ketel One, Grey Goose or Russian Standard Vodka for a true celebration.

Charges based on consumption

May We suggest

S.Pellegrino® Sparkling Water \$7.25 per bottle

Acqua Panna Still Water \$7.25 per bottle

Prices do not include gratuity, tax and admin fee



Reception Menu

Atlantic Fish Co. presents the following reception menu that offers your guests a tour of the cuisine that has made Atlantic Fish Co. famous.

Please select 8 items for unlimited butler style service for a specific period of time

Vegetarian

Roasted Veggie Flatbread, Basil, Tomato, Mozzarella

Tomato Crostini with Feta Cheese, Olive Oil, Oregano, Banyuls Vinegar

Goat Cheese Fritters

Stuffed Mushrooms with Spinach, Garlic and Parmesan Cream

Seafood

Mini Crab Cakes, tartar sauce

Fresh Iced Oysters

Tuna Tartar, pickled pear on wonton chips

Blackened Tuna, cucumber slice

Fresh Iced Clams

Shrimp Satays

Maine Lobster Slider

Crab Stuffed Mushrooms

Pepper Seared Ahi Tuna Canapés

Crusted Sirloin Crostini

Jumbo Shrimp

Meat/Poultry

BBQ Pork Tenderloin Wrapped in Bacon

Chicken Satays

Creamy Chicken & Spinach

Beef Satays

Asian Style Steak Tartar on Won Ton Crisp, Shaved Pear, Sesame, Chili

Filet Mignon Sliders

1 ½ hours - \$85.00 per person

2 hours - \$95.00 per person

3 hours - \$110.00 per person

Prices do not include gratuity, tax and admin fee



Beverage Service

Consumption Bar

Consumption Bar Service allows your guests to order beverages of their choice. Each beverage ordered will be added to the host's bill and charged at the end of the event.

Atlantic Fish Co. is proud to offer a premium pour bar to include the following

VODKA

Ketel One, Grey Goose

RUM

Bacardi, 10 Cane

GIN

Beefeaters, Bombay Sapphire

SCOTCH

Dewar's, J.W. Black

BOURBON

Jack Daniels, Maker's Mark

TEQUILA

Cuervo Gold, Milagro

BEERS

Budweiser, Bud Light, Corona, Heineken, Amstel

WINES

We offer an extensive "wines by the glass" selection

SOFT DRINKS

Coca Cola Products

BOTTLED WINE SERVICE

You may pre-select bottled wine for your event or we will pre-arrange to have our manager present the wine list to the host of your event for selection that evening

All Beverages must be purchased from Atlantic Fish Co.

Prices do not include gratuity, tax and admin fee