

**DINNER**



**An Atlanta tradition since 1979**

**Atlanta Airport - Virginia Avenue  
(404) 762-5577**

We accept Cash, MC, Visa, American Express & Discover Cards.  
We do not accept travelers checks and personal checks.

## MANAGER'S APPETIZER FEATURE

- FRIED GREEN TOMATOES** ..... \$8.99  
 A Southern specialty - fresh sliced green tomatoes, battered and deep-fried.
- CAJUN CHICKEN & ANDOUILLE SAUSAGE GUMBO** ..... *Bowl \$6.99 Cup \$4.50*  
 A Taste of the Bayou!

## STARTERS

**APPETIZER SAMPLER** ..... \$16.99  
 A sampling of our Buffalo Wings, Chicken Fingers and Crab Fritters. SERVES 2-4 PERSONS

**SEAFOOD SAMPLER** ..... \$17.99  
 Fried Calamari, Crab Fritters and Buffalo Shrimp. SERVES 2-4 PERSONS

**BUFFALO SHRIMP** ..... \$7.99  
 Fried shrimp in our spicy hot sauce.

**CHICKEN QUESADILLA** ..... \$9.99  
 Spicy grilled chicken and melted mozzarella cheese, folded in a grilled flour tortilla.

**STUFFED SHRIMP** ..... \$8.99  
 Gulf shrimp stuffed with a crabmeat stuffing.

**CHIPS & QUESO** ..... \$6.99  
 Our homemade queso dip with freshly fried tortilla chips.

**CRAB FRITTERS** ..... \$8.99  
 Tender crabmeat fritters, deep-fried.

**CHIPS & SALSA** ..... \$4.99  
 Basket of freshly fried tortilla chips with salsa.

**CALAMARI** ..... \$9.99  
 Tender calamari, lightly battered and deep-fried.

**BUFFALO WINGS**  
 Our wings are specially marinated and deep-fried, your choice - mild, medium or hot.  
 (10) \$10.99 (20) \$18.99

## SIDES & EXTRAS

- French Fries** ..... \$2.99
- Garlic Mashed Potatoes** ..... \$3.99
- Mashed Sweet Potatoes** ..... \$4.59
- Vegetable of the Day** ..... \$3.99
- Sautéed Onions** ..... \$2.59
- Black Beans & Rice** ..... \$3.99
- Grits Ya Ya** ..... \$3.99  
 Stone ground grits with Gouda cheese.
- Caesar Salad** ..... \$4.99
- House Salad** ..... \$4.59
- Jumbo Shrimp - grilled** ..... \$8.99
- Rice Pilaf** ..... \$2.99

## SEAFOOD SPECIALTIES

**GRILLED SHRIMP** ..... \$21.99

Jumbo gulf shrimp grilled and served with rice pilaf and vegetable of the day.

**STUFFED SHRIMP** ..... \$17.99

Gulf shrimp stuffed with a crabmeat stuffing, served with rice pilaf and vegetable of the day.

**FRIED SHRIMP** ..... \$16.99

Hand-battered gulf shrimp, deep-fried, served with French fries.

**BLACKENED TILAPIA** ..... \$15.99

Tilapia grilled with our house special blackened seasoning, served with rice pilaf and vegetable of the day.

**FRIED CATFISH** ..... \$17.99

Tender filet of fresh catfish, hand-battered, served with French fries.

**FRIED CATFISH & SHRIMP** ..... \$21.99

Fried fresh catfish and shrimp, hand-battered, served with French fries.

### MARINATED SALMON

Salmon marinated in bourbon sauce, grilled and glazed with bourbon sauce, served with rice pilaf and vegetable of the day.

**\$19.99**

## BLACK ANGUS STEAKS

We proudly serve Midwestern corn-fed USDA choice or higher grade beef - aged a minimum of 30 days for maximum tenderness and flavor. All of our steaks are grilled with our special seasoning.

Served with a dinner salad and your choice of a baked potato, French fries, garlic mashed potatoes or mashed sweet potatoes.

**\*USDA PRIME** ..... \$8 oz. \$15.99 12 oz. \$21.99

### **SIRLOIN**

A prime center cut Sirloin, grilled to your liking.

**\*RIBEYE** ..... \$28.99

A 14 oz. Ribeye.

**\*TWIN FILETS** ..... \$22.99

Two 4 oz tenderloin filets, with green peppercorn demi-glace.

**\*TRIO FILETS** ..... \$28.99

Three 4 oz tenderloin filets, with green peppercorn demi-glace.

**\*USDA PRIME BOURBON SIRLOIN** ..... \$22.99

A prime 12 oz. center cut Sirloin, marinated in our house special bourbon sauce then grilled and glazed with bourbon sauce.

**\*T-BONE** ..... \$28.99

16 oz. steak, King of all steaks.

**\*GARLIC T-BONE** ..... \$29.99

16 oz. T-bone, seasoned and grilled with garlic butter.

**\*STEAK & SHRIMP** ..... \$24.99

Prime 8 oz. Top Sirloin steak grilled, served with Grilled Shrimp.

Add Green Peppercorn Demi-glace to any of the above steaks for an additional \$2.99.

## BABY BACK RIBS

Our succulent Ribs are slow roasted and cooked to perfection.

Served with French fries.

### HONEY BBQ

One Pound Slab.....\$16.99

Two Pound Slab.....\$24.99

## BURGERS & SANDWICHES

Juicy Angus ground chuck, half-pound burgers, cooked medium to medium well.

Served on a bun with M sauce, grilled onions, pickle spear and French fries.

**\*ROASTED JALAPENO CHEESEBURGER**.....\$12.99

Topped with roasted chilies and American cheese.

**\*ULTIMATE CHEESEBURGER** ..... \$12.99

Topped with four cheeses - provolone, Swiss, American and cheddar.

### FRENCH DIP

Thinly sliced roast beef and melted provolone cheese on a hoagie roll, served with au jus for dipping.

**\$12.99**

\*STATE OF GEORGIA HEALTH ADVISORY..CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

## MANAGER'S FEATURES

- SHRIMP, CHICKEN & SAUSAGE JAMBALAYA** ..... \$17.99  
Spicy Andouille sausage, chicken and shrimp in a spicy cajun stock with onions, peppers and celery, served over rice.
- GRILLED PORK CHOPS** ..... \$24.99  
Two bone-in pork chops grilled and topped with garlic butter, served with garlic mashed potatoes.
- SHRIMP N' GRITS** ..... \$17.99  
Grilled cajun shrimp served with Grits Ya Ya and your choice of étouffée Sauce or Spicy Chili Basil Sauce.
- BLACKENED SHRIMP ALFREDO** ..... \$23.99  
Grilled, blackened shrimp served over linguini in our own alfredo sauce.

## CHICKEN & PASTA

- BOURBON CHICKEN** ..... \$16.99  
Boneless, skinless breast of chicken marinated and topped with bourbon sauce. Served with mashed sweet potatoes and vegetable of the day. ADD BOURBON SHRIMP \$9.99.
- CHICKEN FINGERS** ..... \$12.99  
Chicken tenders, lightly battered and deep-fried. Served with honey mustard sauce and French fries. FOR BUFFALO FINGERS ADD \$1.00.
- BLACKENED CHICKEN ALFREDO** ..... \$16.99  
Grilled, blackened chicken strips served over linguini in our own alfredo sauce.
- PECAN CRUSTED CHICKEN** ..... \$16.99  
Boneless, skinless breast of chicken coated with crushed pecans and sautéed, then topped with a ginger lime butter. Served with mashed sweet potatoes and vegetable of the day.

## SALADS & SOUPS

- SPICY BUFFALO SHRIMP SALAD** ..... \$15.99  
Iceberg lettuce tossed with eggs, mozzarella cheese, tomatoes and cucumbers, then topped with buffalo shrimp tossed in our mild wing sauce.
- GRILLED CHICKEN SALAD** ..... \$12.99  
Crisp lettuce tossed with raisins, pecans, eggs, mozzarella cheese, bacon bits and chives, then topped with grilled, boneless chicken breast.
- FRENCH ONION SOUP** ..... \$5.99  
Our House Specialty!
- BAKED POTATO SOUP** ..... Bowl \$4.99 Cup \$3.50  
Our most popular soup - made from scratch daily and topped with cheddar cheese, bacon bits and chives.
- CAJUN CHICKEN & ANDOUILLE SAUSAGE GUMBO** ..... Bowl \$6.99 Cup \$4.50  
From the Bayou!

## DRAFT BEERS

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Blue Moon 6.50	Yuengling 6.50
Sam Adams Seasonal 6.50	Miller Lite 5.50
Fat Tire Amber Ale 6.50	Bud Light 5.50
☼ Creature Comfort Tropicalia 6.50	Guinness 6.50
☼ Creature Comfort Reclaimed Rye 6.50	Chimay 10.50
☼ Terrapin Hopsecutioner IPA 6.50	Stella Artois 6.50
☼ Sweetwater 420 Pale Ale 6.50	☼ Arches Southern Bel 6.50
☼ Burnt Hickory Ezekiel's Wheel 6.50	☼ Jailhouse Mugshot IPA 6.50
☼ Orpheus Plum Saison 6.50	☼ Wild Heaven Good Vice Double IPA 6.50

## FEATURED CRAFT BEERS

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Allagash White Belgian Style Spiced Wheat 6.25
Heavy Seas Loose Cannon American IPA 5.75
Arrogant Bastard Ale 10.00
Dogfish - 60 minute 5.75
Dragon's Milk 9.75
Jailhouse Summer Wheat 5.75
Kentucky Bourbon Ale 8.25
Redd's Apple Ale 5
Sam Adams Angry Orchard 5
Sam Adams Boston Lager 5
Shiner Bock 4.50

## DOMESTIC & IMPORT CLASSICS

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Corona 5
Corona Light 5
Dos XX Special Lager 5
Duvel 9.50
Heineken 5
Modelo Especial 5
Negra Modelo 5
Budweiser 3.50
Bud Light 3.50
Coors Light 3.50
Michelob Ultra 3.50
Miller Lite 3.50

## NON-ALCOHOLIC

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Kaliber 5
O'Doul's 3.50

☼ **Locally Brewed**

*Rev. 7/2017*

# Wine List

We proudly present our wine list in a progressive format ranging from light and delicately sweet to full bodied.

## Blush & White Wines

	Glass	Bottle
<b>Beringer White Zinfandel, California</b> <i>Fresh flavors of strawberries, ripe pears, honeysuckle and sweet citrus.</i>	\$5.99	\$19.99
<b>Camelot Chardonnay, California</b> <i>Lustrous golden color, creamy apple and pineapple aromas with fresh citrus and tropical fruit flavors.</i>	\$6.50	\$22.99
<b>Snoqualmie Select Riesling, Columbia Valley, Washington</b> <i>Aromas of spicy pear and dried apricot.</i>	\$7.50	\$26.99
<b>Matua Valley Sauvignon Blanc, Marlborough, New Zealand</b> <i>Tropical and citrus fruits with a passion fruit finish.</i>	\$8.99	\$32.99
<b>Montevina Pinot Grigio, Sierra Foothills, Amador County</b> <i>Aromas of peach, apple, orange and cold blossoms.</i>	\$7.50	\$26.99
<b>Benvolio Pinot Grigio, Friuli-Venezia Giulia, Italy</b> <i>Fresh and delicate with stone fruit and apple flavors.</i>	\$7.99	\$29.99
<b>Kendall-Jackson Vintner's Reserve Chardonnay, California</b> <i>Flavors and aromas of peach, green apple, melon and tropical fruit.</i>	\$9.99	\$36.99
<b>La Crema Chardonnay, Sonoma Coast</b> <i>Honeysuckle and pear with intense stone fruit flavors and subtle butterscotch.</i>	\$12.99	\$46.99

## Medium Bodied Red Wines

	Glass	Bottle
<b>Robert Mondavi Private Selection Pinot Noir, Central Coast</b> <i>Aromas of cherry, violet and spice.</i>	\$7.99	\$29.99
<b>Fourteen Hands Merlot, Columbia Valley, Washington</b> <i>Aromas of dark stone fruits and cherries.</i>	\$8.99	\$34.99
<b>Kendall-Jackson Vintner's Reserve Merlot, California</b> <i>Flavors of plum, black cherry and blueberry with vanilla complexities.</i>	\$11.99	\$42.99
<b>Two Vines Cabernet Sauvignon, California</b> <i>Aromas of strawberry, cherry and cola with notes of luscious berry.</i>	\$6.50	\$21.99
<b>Kendall-Jackson Vintner's Reserve Cabernet Sauvignon, California</b> <i>Black cherry and blackberry flavors are accented by vanilla, spice and cedar.</i>	\$11.99	\$42.99
<b>Oberon Cabernet Sauvignon, Napa Valley, California</b> <i>Velvety finish with blackberry and dark plum flavors.</i>	\$12.99	\$46.99
<b>Layer Cake Malbec, Mendoza, Argentina</b> <i>Pure rich and very elegant, silky cocoa, black spice, blackberry, cherry and ripe plum.</i>	\$11.99	\$42.99
<b>Mountain Door Malbec, Mendoza, Argentina</b> <i>Fruit notes of morello cherries and raspberries, combined with hints of vanilla.</i>	\$7.99	\$29.99

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Welcome To



Our mission here at Malone's is very simply to provide quality food and drink in a friendly atmosphere without compromises.

If you are here for the first time welcome to the family; however if you visit us frequently we thank you for your patronage and continued support.

We are always striving to better ourselves. Your feedback is very valuable to us. If you have had a great experience please tell a friend or two about us; however if we fell short of your expectations, please let us know either through the manager on duty or to our corporate offices at:

**MALONE'S STEAK & SEAFOOD**  
6065 Oakbrook Parkway  
Norcross, Georgia 30093

If you would like to be a part of our restaurant group you may communicate with us at the above address. We thank you once again and Bon Apetit!

[www.malonesatlanta.com](http://www.malonesatlanta.com)

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