



Atlantic GRILLE

FRESH SEAFOOD BAR

SHAREABLES

BANG BANG SHRIMP : GULF SHRIMP, TOASTED SESAME SEEDS, TOSSED IN FIRECRACKER SAUCE | 17

Gf **STICKY RIBS** : GLAZED BOURBON-HONEY BBQ STACKED RIBS WITH SCALLIONS | 18

MARGARITA FLAT BREAD : TOMATO SAUCE, MOZZARELLA, BASIL | 16

STEAK FLATBREAD : SKIRT STEAK, ARUGULA, CHERRY TOMATOES, CHIMICHURRI, BÉCHAMEL | 22

BLUE CHEESE CHIPS : HOUSE CHIPS, FIVE CHEESE, BACON, BALSAMIC GLAZE | 12

V **HUMMUS** : CUCUMBER, RED ONION, HEIRLOOM TOMATO, MARINATED OLIVES, WARM PITA | 15

Gf **SHE CRAB BISQUE** : 10

SOUP DU JOUR : 8

LITE GRABS

ALL HANDHELDS SERVED WITH ONE CHOICE OF SIDE

CRAB CAKE SANDWICH : FENNEL SLAW, HORSERADISH AIOLI, TOASTED BRIOCHE BUN | 22

THE BURGER : CHEDDAR, PICKLED RED ONIONS, SMOKED TOMATO JAM, ARUGULA, BRIOCHE BUN | 18

Gf **ATLANTIC GRILLE SALAD** : MIXED GREENS, DRIED CRANBERRIES, TOASTED PUMPKIN SEEDS, GOAT CHEESE, BABY HEIRLOOM TOMATOES, CUCUMBER, HONEY SHALLOT VINAIGRETTE | 9

: ADD A PROTEIN: CHICKEN \$8, SHRIMP \$10, SALMON \$12, STEAK \$16

SIDES

: FRENCH FRIES 6

: SWEET POTATO FRIES 6

: WAFFLE CHIPS 6

: COLESLAW 6

: FRESH FRUIT 6

Gf ****ATLANTIC GRILLE SEAFOOD TOWER** : 6
OYSTERS, 6 GULF SHRIMP, SMOKED MUSSELS, CLAMS, 3 CLUSTERS OF SNOW CRAB LEGS, AND 2 LOBSTER TAILS, CUCUMBER-LEMON MIGNONETTE, COCKTAIL SAUCE, GRILLED LEMONS SERVES 2-4 GUESTS | 90

Gf ****FRESH OYSTERS** : HALF OR FULL DOZEN RAW OYSTERS OF CHEF SELECTED OYSTERS SERVED WITH CUCUMBER-LEMON MIGNONETTE, COCKTAIL SAUCE, HORSERADISH | MP

GRILLED OYSTERS : HALF SHELL OYSTERS, BACON, HOUSE POTATO CHIP CRUMBLES, CARAMELIZED ONION AIOLI, BOURBON GLAZE | 16

FROM THE SEA

ALL ENTRÉES AVAILABLE AT 5PM

SIMPLY FISH : LEMON SCENTED FINGERLINGS, CHARRED ASPARAGUS WITH YOUR CHOICE OF SAUCE: PICATTA, BUERRE BLANC, CAJUN CRAB | 42

CARIBBEAN DRUNKEN MUSSELS : PEI MUSSELS, COCONUT MILK, LOCAL IPA, CURRY, DATIL PEPPER, CILANTRO, GRILLED SOURDOUGH | 34

SHRIMP AND GRITS : GULF SHRIMP, AZAR ANDOUILLE SAUSAGE, MARSH HEN GRITS, SMOKED TOMATO GRAVY, GARLIC CHIPS | 38

BOUILLABAISSE : GULF SHRIMP, MUSSELS, CLAMS, JUMBO LUMP CRAB, FENNEL, POTATOES, SAFFRON, GRILLED SOURDOUGH | 59

REDFISH : DIRTY RICE, CORN MOCK SHOO, CRISPY BRUSSEL SPROUTS | 42

FROM THE LAND

***6OZ BEEF TENDERLION** : CHIVE MASHED POTATOES, SMOKED BABY CARROTS, RED WINE DEMI | 42

20OZ KANSAS CITY : CONFIT FINGERLING POTATOES, CHARRED BROCCOLINI, CHIMICHURRI, ROMESCO | 53

HERITAGE PORK CHOP : POTATO GRATIN, BRAISED COLLARD GREENS, PICKLED MUSTARD SEEDS | 37

JOYCE FARMS CHICKEN : ANDOUILLE SAUSAGE, ASPARAGUS, CUBAN RICE, CHICKEN JUS | 32

: **CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Gf **GLUTEN FREE**

V **VEGETARIAN**