



Atlantic

GRILLE

FRESH SEAFOOD BAR

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

****FRESH OYSTERS ^{Gf}** MP
 HALF OR FULL DOZEN RAW OYSTERS OF CHEF SELECTED OYSTERS SERVED WITH MIGNONETTE, COCKTAIL SAUCE, HORSERADISH

ROASTED OYSTERS ^{Gf} 16
 HALF SHELL OYSTERS, ROASTED WITH GARLIC SWEET CREAM, LARDON, FRESH PARMESAN CRUST

STARTERS

BANG BANG SHRIMP 17
 BUTTERMILK MARINATED SHRIMP, LIGHTLY FRIED AND TOSSED IN A TANGY AIOLI

CRAB CAKE 19
 JUMBO BLUE CRAB, DIJON HORSERADISH AIOLI, FENNEL SALAD

BURRATA AND PROSCIUTTO FLATBREAD 21
 PESTO, BABY HEIRLOOM TOMATO, ARUGULA

PORK BELLY AND SCALLOPS ^{Gf} 20
 SCALLOPS, CRISPY PORK BELLY, APPLE AGRODOLCE, MARCONA ALMOND ROMESCO

HUMMUS ^V 15
 CUCUMBER, RED ONION, HEIRLOOM TOMATO, MARINATED OLIVES, WARM PITA

BEET AND GOAT CHEESE SALAD ^{Gf} 11
 ARUGULA, CANDIED HAZELNUTS, GOAT CHEESE, SHAVED RADISH

STREET CORN SALAD ^{Gf} 11
 ARTISANAL GREENS, GRILLED SWEET CORN, CURED CHORIZO, HEIRLOOM TOMATOES, RED ONION, CILANTRO LIME VINAIGRETTE, COTIJA CHEESE

ATLANTIC GRILLE SALAD ^{Gf} 11
 MIXED GREENS, DRIED CRANBERRIES, TOASTED PUMPKIN SEEDS, GOAT CHEESE, BABY HEIRLOOM TOMATOES, CUCUMBER, HONEY SHALLOT VINAIGRETTE

CAESAR SALAD 9
 LITTLE GEM LETTUCE, HOUSE CROUTONS, ANCHOVY, HEIRLOOM TOMATOES

ADD A PROTEIN: CHICKEN \$10, SHRIMP \$14, SALMON \$13, STEAK \$16, CRAB CAKE \$14, SCALLOPS \$14

SHE CRAB SOUP ^{Gf} 10

SOUP DU JOUR 8

FROM THE SEA

SIMPLY FISH 42
 FINGERLING POTATOES, CHARRED ASPARAGUS.
 *PICK YOUR FISH: SALMON, RED FISH, FRESH CATCH OF THE DAY
 *PICK YOUR PREP: GRILLED, BLACKENED, PAN SEARED
 *PICK YOUR SAUCE: PICCATA, BEURRE BLANC, CAJUN CRAB

SHRIMP AND "GRITS" ^{Gf} 38
 GULF SHRIMP, CREAMY TASSO HAM POLENTA, SAUTÉED LEEKS AND BELL PEPPERS, CHORIZO CRISPS, ROASTED ROMA TOMATO, WHITE WINE CREAM SAUCE

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

MUSSELS AND CHORIZO 34
 PEI MUSSELS, SPANISH CHORIZO, TOMATO, SHERRY BUTTER SAUCE, CHARRED CITRUS, CROSTINI

REDFISH ^{Gf} 42
 BUTTERNUT MOSTRADA, CHARRED ONION AND FENNEL JAM, BUTTERNUT PUREE

FROM THE LAND

6OZ FILET MIGNON ^{Gf} 46
 MASHED POTATOES, BABY CARROTS, RED WINE DEMI

16OZ GRILLED RIBEYE ^{Gf} 64
 CHARRED VILDALIA ONION, BABY BELL PEPPER, STEAK FRIES, HERB BUTTER, PIQUILLO AIOLI

DRY AGED BONE IN PORK RIBEYE ^{Gf} 41
 CONFIT MARBLE POTATOES, CARAMELIZED BABY CARROT, FRIED HERBS, MUSHROOM JUS

PAN SEARED AIRLINE CHICKEN BREAST 32
 LEMON SCENTED ORZO, MELTED TOMATO, PROSCIUTTO CREAM SAUCE

^{Gf} GLUTEN FREE

^V VEGETARIAN



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Credit card payments are subject to a 3% surcharge

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.