



# Atlantic

GRILLE

## STARTERS

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

### SEAFOOD

**FLATBREAD :** BAY  
SCALLOPS, GULF SHRIMP,  
BÉCHAMEL SAUCE | 20

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

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

**Gf** **SHE CRAB SOUP :**  
10

**SOUP DU JOUR :** 8

## FROM THE GARDEN

**Gf** **BEET AND GOAT  
CHEESE SALAD :**  
ARUGULA, CANDIED  
HAZELNUTS, GOAT  
CHEESE, SHAVED RADISH  
| 11/18

**Gf** **CRAB SALAD :**  
ROMAINE, GREEN OLIVES,  
JUMBO LUMP CRAB, GOAT  
CHEESE, PINEAPPLE  
VINAIGRETTE | 13/21

**Gf** **ATLANTIC GRILLE  
SALAD :** MIXED  
GREENS, DRIED  
CRANBERRIES, TOASTED  
PUMPKIN SEEDS, GOAT  
CHEESE, BABY HEIRLOOM  
TOMATOES, CUCUMBER,  
HONEY SHALLOT  
VINAIGRETTE | 9/18

**CAESAR SALAD :**  
LITTLE GEM LETTUCE,  
HOUSE CROUTONS,  
ANCHOVY, HEIRLOOM  
TOMATOES | 9/18

: 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

## FRESH SEAFOOD BAR

**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

## HANDHELDS

ALL HANDHELDS SERVED WITH ONE CHOICE OF SIDE

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

**SALMON REUBEN :** PASTRAMI RUBBED SALMON,  
COLESLAW, THICK SLICED MARBLE RYE | 20

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

**FISH BLT :** CORNMEAL CRUSTED FLOUNDER, JALAPENO  
TARRAGON AIOLI, LETTUCE, TOMATO, BACON, HOAGIE  
BUN | 20

**MUFFULETTA PANINI :** HAM, SALAMI, RED PEPPER  
AIOLI, GREEN OLIVE SALAD, PROVOLONE, CIABATTA | 17

**V** **WHOLE GARDEN :** BEAN SPROUTS, HUMMUS,  
CUCUMBER, AVOCADO, TOMATO, RED ONION,  
ARUGULA, HONEY SHALLOT VINAIGRETTE, WHOLE  
GRAIN BREAD | 16

## ENTRÉES

**SALMON PICATTA :** SMASHED FINGERLING  
POTATOES, ASPARAGUS, PICATTA SAUCE | 22

**STEAK FRITES :** GRILLED SKIRT STEAK, FRENCH FRIES,  
CHIMICHURRI BUTTER BÉARNAISE | 25

: \*\*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**

CREDIT CARD PAYMENTS ARE SUBJECT TO A 2.5% SURCHARGE