



Atlantic

GRILLE

STARTERS

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

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

SHE CRAB SOUP **Gf** 10

SOUP DU JOUR 8

FROM THE GARDEN

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

STREET CORN SALAD **Gf** 11/18
ARTISANAL GREENS, GRILLED SWEET CORN, CURED CHORIZO, HEIRLOOM TOMATOES, RED ONION, CILANTRO LIME VINAIGRETTE, COTIJA CHEESE

ATLANTIC GRILLE SALAD **Gf** 11/18
MIXED GREENS, DRIED CRANBERRIES, TOASTED PUMPKIN SEEDS, GOAT CHEESE, BABY HEIRLOOM TOMATOES, CUCUMBER, HONEY SHALLOT VINAIGRETTE

CAESAR SALAD 9/16
LITTLE GEM LETTUCE, HOUSE CROUTONS, ANCHOVY, HEIRLOOM TOMATOES

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

SIDES

FRENCH FRIES 6

COLESLAW 6

WAFFLE CHIPS 6

FRESH FRUIT 6

SWEET POTATO FRIES 6

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 16
HALF SHELL OYSTERS, ROASTED WITH GARLIC SWEET CREAM, LARDON, FRESH PARMESAN CRUST

HANDHELDS

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

REUBEN 18
BOARS HEAD PASTRAMI, SWISS, BACON ONION SAUERKRAUT, PIQUILLO AIOLI, MARBLE RYE

THE BURGER 19
CHEDDAR, PICKLED RED ONIONS, SMOKED TOMATO JAM, ARUGULA, BRIOCHE BUN

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

BOARS HEAD TURKEY CLUB 18
BACON, RED ONION, LETTUCE, TOMATO, CHEDDAR, AVOCADO AIOLI, SOUR DOUGH, PIQUILLO PEPPER, SERVED WITH HOUSE MADE CHIPS

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

ADD A PROTEIN TO ENHANCE THE EXPERIENCE

ALL HANDHELDS SERVED WITH ONE CHOICE OF SIDE

ENTRÉES

SALMON PICATTA 22
SMASHED FINGERLING POTATOES, ASPARAGUS, PICATTA SAUCE

STEAK FRITES 25
GRILLED SKIRT STEAK, FRENCH FRIES, CHIMICHURRI BUTTER, BÉARNAISE

V VEGETARIAN

Gf GLUTEN FREE



Hammock Beach | GOLF RESORT & SPA

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.