



ATLANTIC GRILLE
HAMMOCK BEACH™ RESORT

DINNER MENU

STARTERS

She Crab Bisque cup 7 | bowl 10

Creamy She-Crab Soup, Crab Roe Foam

Caesar Salad 12

Chopped Romaine, Shredded Parmesan, Classic Caesar Dressing, Parmesan Crisp, Garlic Croutons

Hammock Salad 14

Mixed Greens, Sunflower Seeds, Goat Cheese, Dried Cranberries, Poached Pear and Champagne Vinaigrette

Wedge Salad 12

Iceberg Weege, Blue Cheese Dressing, Bacon, Green Onions, Cheddar Cheese & Tomatoes

Calamari Fries 16

Crispy Calamari Fillet, Two Sauces – Roasted Pepper Marinara and Thai Chili Sauce

Tuna Martini 18

Sesame Crusted Pan Seared Sliced Tuna, Seaweed Salad, Hoisin, Pickled Ginger, Wasabi and Herb Oils

ENTRÉES

Grilled Catch of the Day "Escabeche" 34

Lemon-Tomato Sauce with Onions, Peppers & Oregano and Classic Black Beans and Rice

Cavatappi Pasta 32

Pancetta, Lobster, Shrimp, Garden Peas, Corn, Roasted Pimento Cream, Fried Capers, and Pecorino Cheese

Wild Salmon 32

Pan Seared Salmon, Bacon, Corn, Chickpea & Edamame Succotash, Pea Puree & Pomegranate Reduction

Vegetarian Wild Mushroom Pasta 28

Roasted Red Pepper Sauce and Fresh Goat Cheese

Bone-in Loin Chop 34

8 oz., Grilled Bone in Pork Chop, Smoked Cheddar Corn Grits and Spinach

Pan Seared Lime-Chipotle Chicken Supreme 28

Blue Cheese and Sweet Potato Hash with Balsamic Reduction

Boneless Short Rib 32

Braised Short Rib of Beef, Whipped Potatoes, Wild Mushrooms and Carrot Puree

Grilled 6 oz. Filet Mignon 36

Loaded Big Baked Potato and Sauteed Mushrooms

SIGNATURE COCKTAILS

All Cocktails 10

Coco Pango

Find Paradise in Every Sip of Pango Rum, Coconut, Pineapple & Orange Juice. Topped with Grated Nutmeg. Inspired by Island Breezes, Sunny Skies & the Taste of the Tropics.

Hammock White Sangria

A Refreshing Blend of Chardonnay, Peach Schnapps, Apricot Brandy & Fresh Fruits.

Margarita Flaca

Herradura Blanco Tequila, Agave Nectar, Fresh Lime Juice, Fresh Orange Juice & Seltzer.

Atlantic Collins Stroll

Bombay Sapphire Gin, St. Germain Liqueur, Cucumber, Fresh Lemon Juice & Seltzer.

Meloncholy Baby

Grey Goose Le Melon Vodka, Basil, Fresh Lemon Juice, Simple Syrup & Seltzer.

Blueberry Spice

Bacardi OakHeart Spiced Rum, Blueberries, Fresh Lime, Mint, Sugar & Seltzer.

WINE BY THE GLASS

WHITE

Bubbles

Lamarca Prosecco, Italy 9
Moet & Chandon "Imperial," 13

Chardonnay

Darkhorse, California 7
William Hill, Central Coast 10
Silverado, Napa Valley 13

Pinot Gris

Acrobat, Oregon 8
Maso Canali, Trentino 10

Interesting Whites

Riesling, NxNW, Horse Heaven Hills, WA 9
White Blend, Conundrum, California 10
Sauvignon Blanc, White Haven, NZ 11

RED

Cabernet Sauvignon

Darkhorse, California 7
Louis Martini, Sonoma 9
Franciscan, Napa 13

Merlot

Red Rock, Reserve, California 9

Pinot Noir

Acrobat, Oregon 9
Byron, Santa Maria Valley 11

Other Exciting Reds

Bogle Essentials, California 8
Malbec, Gascon, Mendoza 9
Chianti Classico Castella D'Albola 9

please drink responsibly.

\$4 Share Plate Charge | A 20% service charge is added to parties of 8 or more guests

Reservations Recommended **386.447.4610**

Consumer warning: Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.