



Atlantic GRILLE

SMALL BITES

Gf **Oyster Tasting

Daily Selection of Half Dozen or Full Dozen
Market Price

Chili & Ginger Fried Cauliflower

Red Chilies, Peruvian Peppers, Scallions
\$13

Gf She Crab Soup \$9

Bang Bang Shrimp

Fried Shrimp, Bang Bang Sauce, Sesame
Seeds, Scallions \$15

Soup Du Jour

\$7

FROM THE GARDEN

Grilled Romaine

White Anchovy, Tomato, Crouton, House
Dressing \$12/\$6

Seafood Chopped Salad

Iceberg, Crab, Shrimp, Olives, Red Onions
Feta Cheese, Pepperoncini, Champagne
Vinaigrette \$16/\$8

Beet Carpaccio

Gold and Purple Beets, Sweet Grass Dairy
Lil Moo, Candied Pecan, Pomegranate
\$12/\$6

Fried Oyster Salad

Local Oyster, Arcadian Mix, Jalapeno Corn
Salsa, Lemon Vinaigrette \$16/\$8

Handhelds

***The Hammock Beach Burger \$17**

Lettuce, Tomato, Onion, Pickle, Brioche
Bun

Choice of Cheese: American, Swiss,
Cheddar or Provolone

– *Add Bacon \$3

Veggie Burger \$16

Black Bean Patty, Lettuce, Tomato, Onion,
Chipotle Aioli, Brioche Bun

Chef Jeffers' House Made Pies

Seasonal Pie

Chef's Selection of Seasonal Pie \$7

Apple Crumble

Apples, Streusel Crumble, Ala Mode \$7

Ice Cream Scoop

Vanilla or Chocolate \$3

Key Lime Pie

Custard, Key Lime Juice, Vanilla Crust \$7

Chocolate Turtle Mousse Pie

Oreo Crust, Chocolate Mousse, Pecan,
Caramel \$7

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

***Consumer Information: THERE IS A RISK ASSOCIATED WITH THE CONSUMING OF RAW OYSTERS. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness from raw oysters. If you suffer from any of the conditions mentioned you should eat oysters fully cooked. IF UNSURE OF YOUR RISK PLEASE CONSULT A PHYSICIAN.*