

STARTERS

Gf She Crab Soup \$10

Pork Belly Sliders \$16
House Made Kimchi & Honey Ginger Glaze

Shrimp Cocktail \$16
Jumbo Gulf Shrimp, Grilled Lemons, Saltine Crackers & Spicy Mango Cocktail Sauce

Bang Bang Shrimp \$16
Sizzled Shrimp, Bang Bang Sauce, Sesame Seeds, Scallions

Soup Du Jour \$8

Green Chickpea Hummus \$15
Chickpea Hummus, Sliced Radishes, Naan, Cherry Tomatoes, Arugula

Loaded Tater Tots \$18
Slow Roasted Ropa Vieja, Pickled Onions, Aged Cheddar & Green Onions

Pork Rinds \$10
Dusted in Tajin

****Atlantic Grille Seafood Tower**

Oysters, Shrimp, Local Ceviche, Crab Salad, Lobster Tail Pepper Mignonette, Spicy Avocado Crema, Cocktail Sauce, Grilled Lemons

– \$75 Serves Two, \$30 per Additional Person –

FRESH FROM THE GARDEN

Grilled Peach & Burrata Salad \$18
Grilled Peaches, Bib Lettuce, Cherry Tomatoes, Fresh Burrata, Pine Nuts, Honey Balsamic Vinaigrette

Grilled Shrimp Caesar Salad \$9/\$18
Grilled Baby Romaine, Grilled Shrimp, Heirloom Tomatoes, Parmesan Cheese
– Add a Protein to Any Salad:
Chicken \$8, Shrimp \$10, Salmon \$12, Steak \$16 –

Atlantic Grille Salad \$8/\$16
Mixed Greens, Dried Cranberries, Toasted Pumpkin Seeds, Goat Cheese, Baby Heirloom Tomatoes, Cucumber, Honey Shallot Vinaigrette

FROM THE OVEN & GRILL

***Hammock Beach Burger \$18**
Lettuce, Tomato, Onion, Pickle, Brioche Bun
– Choice of Cheese: American, Swiss, Cheddar or Provolone *Add Bacon \$3 –

Veggie Burger \$17
Black Bean Patty, Lettuce, Tomato, Onion, Chipotle Aioli, Brioche Bun

Atlantic Grille Street Taco \$18

Tempura Battered Fried Fish, Smashed Avocado, Chipotle Crema, Red Cabbage, Micro Cilantro

DESSERT

Reese's Peanut Butter Pie \$10

Seasonal Pie \$10
Chef's Selection of Seasonal Pie

Mike's Key Lime Pie \$10

Ice Cream \$4
Vanilla or Chocolate

Bananas Foster Cheesecake \$10

Seasonal Bread Pudding \$12

A FLIGHT WITH DON FACUNDO

Fancundo Coach Flight

A 1 oz Taste of Neo, Eximio & Exquisitio \$30
– Neo is aged up to 8 years and filtered with carbon, Eximio is blended and then aged 10-12 years, Exquisitio is blended and aged between 7 and 23 years –

Fancundo First Class Flight

A 1 oz Taste of Eximio, Exquisitio & Paraiso \$40
– Eximio is blended and then aged 10-12 years, Exquisitio is blended and aged between 7 and 23 years, Paraiso is blended with the oldest and finest rums of the collection up to 23 years –

**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.*