



Atlantic

GRILLE

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

FROM THE SEA

SIMPLY FISH : LEMON SCENTED FINGERLINGS,
CHARRED ASPARAGUS WITH YOUR CHOICE OF SAUCE:
PICATTA, BUERRE BLANC, CAJUN CRAB | 42

CARIBBEAN DRUNKEN MUSSELS : PEI
MUSSELS, COCONUT MILK, LOCAL IPA, CURRY, DATIL
PEPPER, CILANTRO, GRILLED SOURDOUGH | 34

SHRIMP AND GRITS : GULF SHRIMP, AZAR
ANDOUILLE SAUSAGE, MARSH HEN GRITS, SMOKED
TOMATO GRAVY, GARLIC CHIPS | 38

BOUILLABAISSE : GULF SHRIMP, MUSSELS, CLAMS,
JUMBO LUMP CRAB, FENNEL, POTATOES, SAFFRON,
GRILLED SOURDOUGH | 59

REDFISH : DIRTY RICE, CORN MOCK SHOO, CRISPY
BRUSSEL SPROUTS | 42

FROM THE LAND

***6OZ BEEF TENDERLION** : CHIVE MASHED
POTATOES, SMOKED BABY CARROTS, RED WINE DEMI |
42

20OZ KANSAS CITY : CONFIT FINGERLING
POTATOES, CHARRED BROCCOLINI, CHIMICHURRI,
ROMESCO | 53

HERITAGE PORK CHOP : POTATO GRATIN, BRAISED
COLLARD GREENS, PICKLED MUSTARD SEEDS | 37

JOYCE FARMS CHICKEN : ANDOUILLE SAUSAGE,
ASPARAGUS, CUBAN RICE, CHICKEN JUS | 32

: **CONSUMING RAW OR UNDERCOOKED MEAT,
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL
CONDITIONS.

V VEGETARIAN

Gf GLUTEN FREE

STARTERS

BANG BANG

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

Gf **CRAB CAKE** : JUMBO
BLUE CRAB, DIJON
HORSERADISH AIOLI,
FENNEL SALAD | 19

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

Gf **CRAB SALAD** :
ROMAINE, GREEN OLIVES,
JUMBO LUMP CRAB,
PINEAPPLE VINAIGRETTE
| 13

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

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

: ADD A PROTEIN TO ANY
SALAD: CHICKEN \$8,
SHRIMP \$10, SALMON \$12,
STEAK \$16

Gf **SHE CRAB BISQUE**
: 10

SOUP DU JOUR : 8

