



Atlantic

GRILLE

STARTERS

BANG BANG

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

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

Gf CRAB SALAD :

ROMAINE, GREEN OLIVES, JUMBO LUMP CRAB, GOAT CHEESE, 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:

CHICKEN \$8, SHRIMP \$10, SALMON \$12, STEAK \$16

Gf SHE CRAB SOUP : 10

SOUP DU JOUR : 8

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, BEURRE 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

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

REDFISH : DIRTY RICE, CORN MAQUE CHOUS, CRISPY BRUSSEL SPROUTS | 42

FROM THE LAND

FILET MIGNON : 6 OUNCE BEEF TENDERLOIN, CHIVE MASHED POTATOES, SMOKED BABY CARROTS, RED WINE DEMI | 42

KANSAS CITY STEAK : 20 OUNCE BONE IN NY STRIP, 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

