



Atlantic

GRILLE
STARTERS

Soup Du Jour

\$8

V Green Chickpea Hummus

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

Bang Bang Shrimp

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

Conch Fritters

Bahamian Conch Fritters, Tabasco Remoulade, Pineapple Salsa \$18

Gf **Oyster Tasting

Daily Selection of Half Dozen or Full Dozen Market Price

Gf She Crab Soup

\$10

Parker House Rolls

Cajun Butter \$6

Gf Honey Smoked Pork Belly

Corn Maque Choux, Grilled Pineapple Salsa, Sesame Seeds, Blueberry Bourbon BBQ Sauce \$16

Rock Shrimp Mac & Cheese

Rock Shrimp, Münster & Smoked Gouda Cheese, Seasoned Panko Crust \$18

****Charbroiled Oysters**

Served with a Spicy Remoulade \$16

Gf **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

Gf Seasonal Fruit & Burrata Salad

Seasonal Fruit, Bib Lettuce, Cherry Tomatoes, Fresh Burrata, Pine Nuts, Honey Balsamic Vinaigrette \$18

Grilled Shrimp Caesar Salad

Grilled Baby Romaine, Grilled Shrimp, Anchovies, Heirloom Tomatoes, Parmesan Cheese \$9/\$18

– Add a Protein to Any Salad:
Chicken \$8, Shrimp \$10,
Salmon \$12, Steak \$16 –

Gf Atlantic Grille Salad

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

SIMPLY FISH

Served with House Made Chef's Rice & Carrots \$42

Select Your Preparation

Grilled, Blackened, Pan Seared

Select Your Sauce

Beurre Blanc Sauce, Smoked Tomato Clam Ragout, Creole Butter Sauce, Add Crab to Any Sauce \$5

FRESH FROM THE SEA

Mussels & Clam Kettle

Spanish Chorizo, Garlic, Parsley \$40

– Served with a Zesty Coconut Curry Broth & Herb Sourdough Bread –

Atlantic Shrimp & Grits

Herb Marinated Grilled Prawns, Congaree & Penn Purple Grits, Fried Tabasco Onions \$59

Gf Dutch Oven Boil for Two \$90

Shrimp, Andouille Sausage, Corn on the Cob, Clams, Red Potatoes, Crab Legs

– Served in a Spicy Smoked Tomato Broth –

FROM LAND

Gf Grilled Ribeye 16oz

Loaded Mashed Potatoes, Grilled Asparagus, Piquillo Pepper Romesco Sauce \$45

Gf Joyce Farms Half Chicken

Purple Grits, Baby Carrots, Seasonal Vegetables, Cajun Chicken Jus \$35

Beef Tenderloin

6 oz Medallion served with Fingerling Potatoes, Baby Carrots, Asparagus, Peppercorn Demi \$40

FEATURED ENTRÉES

***Corvina Skillet**

Dirty Rice, Corn Maque Choux & Roasted Brussel Sprouts \$40

Twin Tail Dinner

Two Lobster Tails with a Citrus Butter, Chef's Rice & Seasonal Vegetables \$90

Gf *Cedar Plank Salmon

Served with Maple Ginger Glaze, Fingerling Potatoes, Roasted Garlic Asparagus \$38

**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.*

Gf V - Gluten Free, Vegan