

**Soup Du Jour**

\$8

**Green Chickpea Hummus**

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

**Bang Bang Shrimp**

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

**Conch Fritters**

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

**\*\*Charbroiled Oysters**

Served with a Spicy Remoulade \$16

**She Crab Soup**

\$10

**Parker House Rolls**

Cajun Butter \$6

**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

**\*\*Oyster Tasting**

Daily Selection of Half Dozen or Full Dozen Market Price

**\*\*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**

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

**Grilled Shrimp Caesar Salad**

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

**Atlantic Grille Salad**

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

**SIMPLY FISH**

**FLOUNDER, GROUPEL, FISH OF THE DAY**

Served with House Made Caviar Rice & Seasonal Vegetables \$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

**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**

**Grilled Ribeye 16oz**

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

**Joyce Farms Half Chicken**

Purple Grits, Baby Carrots, Broccolini, Cajun Chicken Jus \$35

**Beef Tenderloin**

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

**FEATURED ENTRÉES**

**\*Red Fish Skillet**

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

**Twin Tail Dinner**

Two Lobster Tails with a Citrus Butter, Caviar Rice & Seasonal Vegetables \$90

**\*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 - Gluten Free, Vegan