



Atlantic

G R I L L E

Small Bites

❖ **Bang Bang Shrimp** \$14
Fried Shrimp, Bang Bang Sauce, Sesame Seed, Scallions

❖ **Blue Cheese Chips** \$10
House Fried Chips, Applewood Smoked Bacon, Gorgonzola, Bechamel Sauce, Scallions

Gf ❖ **She Crab Soup** \$9

Gf ❖ ****Oyster Tasting** 6/12 MP
Daily Selection

Gf ❖ ***Fish Crudo** \$15
Jicama, Fennel, Jalapeno, Citrus

From the Garden

Gf **Hammock Salad** \$13
Mixed Greens, Roasted Grapes, Sunflower Seeds, Goat Cheese, Champagne Vinaigrette

Gf **Seafood Chopped Salad** \$16
Iceberg, Crab, Shrimp, Olives, Red Onions Feta Cheese, Pepperoncini, Champagne Vinaigrette

❖ **Enhancements to any Salad**
Chicken - \$6 Shrimp - \$9 *Salmon - \$10 *Steak - \$14 Mahi-\$11

Gf ***Kale Caesar** \$13
Sous Vide Egg, Pecorino Romano, Crouton, ACG Dressing

Burrata and Watermelon Salad \$14
Arugula, Tomato Heirloom Tomato, Fried Shallots, Micro Basil, Aged Balsamic Reduction

Pizzas

Neapolitan \$12
Mozzarella, Marinated Tomatoes, Basil, Olive Oil

Meat Lovers \$15
Pepperoni, Italian Sausage, Applewood Smoked Bacon, Mozzarella, Plum Tomato Sauce

❖ **Additional Toppings** \$1
Peppers, Onions, Mushrooms, Olives, Pepperoni, Sausage, Bacon

Handhelds

Served with choice of: House Fried Chips, French Fries, Cole Slaw, Fresh Fruit or Sweet Potato Fries.

Atlantic Grille Fish Tacos \$16
Blackened Mahi, Mango Slaw, Pico, Wasabi Crema

Classic Club
Turkey, Ham, Bacon, Tomato, Leaf Lettuce, Avocado Aioli \$14

Chicken Sandwich \$14
Sweet Grass Dairy Brie, Arugula, Apple Slaw, Brioche Bun

***The Hammock Beach Burger** \$15
Lettuce, Tomato, Red Onion, Pickle, Brioche Bun
Choice of Cheese: American, Swiss, Cheddar or Provolone
– *Add Bacon \$3

BLT
Tomato, Benton's Bacon, Mix Greens, Roasted Garlic Aioli \$12

Veggie Burger \$14
Vegetarian Burger, Lettuce, Tomato, Onion, served on a Brioche Bun.

**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.