

## STARTERS

**Gf** **She Crab Soup** \$10

**Blue Cheese Chips**

House Chips, Five Cheese, Bacon, Balsamic Glaze \$12

**V** **Green Chickpea Hummus**

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

**Gf** **\*\*Oyster Tasting**

Daily Selection of Half Dozen or Full Dozen Market Price

**Soup Du Jour** \$8

**Bang Bang Shrimp**

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

**Gf** **Honey Smoked Pork Belly**

Corn Maque Choux, Grilled Pineapple Salsa, Sesame Seeds, Blueberry Bourbon BBQ Sauce \$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** **Beet & Burrata Salad**

Seasoned Golden & Purple Beets, 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

## SPECIALTY ENTRÉES

**Gf** **Crispy Salmon**

Dill Leeks, Jasmine Rice, Oven Dried Tomatoes, Lemon Beurre Blanc \$22

**Steak Frites**

Charbroiled Skirt Steak, Frites, Red Pepper Chimichurri \$24

## HANDHELDS

**\*Hammock Beach Burger**

Lettuce, Tomato, Onion, Pickle, Brioche Bun \$18

– Choice of Cheese: American, Swiss, Cheddar or Provolone  
\*Add Bacon \$3 –

**Veggie Burger** \$17

Black Bean Patty, Lettuce, Tomato, Onion, Chipotle Aioli, Brioche Bun

**Smoked Turkey BLT**

Thick Cut Marble Rye, Smoked Turkey, Swiss Cheese, Bacon, Bib Lettuce, Tomatoes, Cilantro Lime Aioli \$18

**Baja Fish Sandwich**

Tempura Battered Fried Fish, Smashed Avocado, Red Cabbage, Chipotle Crema \$20

**Shrimp Po' Boy**

Toasted Amoroso Bread, Shredded Iceberg, Sliced Tomatoes, Benton's Aioli, Fried Shrimp \$19

## DESSERT

**Gf** **Reese's Peanut Butter Pie**

\$10

**Seasonal Pie**

Chef's Selection of Seasonal Pie \$10

**Seasonal Bread Pudding**

\$12

**Ice Cream**

Vanilla or Chocolate \$4

**Mike's Key Lime Pie**

\$10

**Bananas Foster Cheesecake**

\$10

**Gf V** -Gluten Free/Vegan \*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.