

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 Peach & Burrata Salad

Seasonal Peaches, 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.