



Atlantic

GRILLE

SMALL PLATES

Bang Bang Shrimp

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

Gf *Tuna Tartare

Ahi Tuna, Avocado, Scallion, Wakami, Ginger Soy Glaze \$15

Gf **Oyster Tasting

Daily Selection 6/12 MP

Gf *Fish Crudo

Jicama, Fennel, Jalapeno, Citrus \$15

Crab Cake

Lump Crab Meat, Peppadew Jam \$16

Gf She Crab Soup

\$9

FROM THE GARDEN

Burrata and Watermelon Salad

Arugula, Tomato Heirloom Tomato, Fried Shallots, Micro Basil, Aged Balsamic Reduction \$14

Gf Hammock Salad

Mixed Greens, Roasted Grapes, Sunflower Seeds, Goat Cheese, Champagne Vinaigrette \$13

Enhancements to any Salad

Chicken - \$6 Shrimp - \$9 *Salmon - \$10 *Steak - \$14 Mahi-\$11

Gf Seafood Chopped Salad

Iceberg, Crab, Shrimp, Olives, Red Onions Feta Cheese, Pepperoncini \$16

Gf *Kale Caesar

Sous Vide Egg, Pecorino Romano, Crouton, ACG Dressing \$13

SIGNATURE PLATES

Gf Shrimp and Grits

FL Shrimp, Benton's Gravy, Boursin Cheese Grits \$31

❖ Gf Crispy Red Fish

Dirty Rice, Corn Mauque Choux \$36

Gf *Pan Roasted Chicken

Mashed Potato, Grilled Broccolini, Thyme Jus \$26

❖ Filet 4oz/\$30 6oz/35

Garlic Mash, Grilled Asparagus, Red Wine Demi

❖ Gf *Tuna Steak \$33

Ahi Tuna, Tomato Lentil Salad, Preserved Lemon, Datil Chimichurri

Gf *Seared Salmon \$28

Truffle Mashed Potatoes, Spinach, Beurre Blanc

**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.*