



Atlantic GRILLE

SMALL PLATES

Parker House Rolls

Chimichurri Butter \$6

Charbroiled Oysters

4 Charbroiled Oysters Benton's Bacon, Herb Butter and Parmesan Cheese \$12

Chili & Ginger Fried Cauliflower

Red Chilies, Peruvian Peppers, Scallions \$13

Gf She Crab Soup

\$9

Gf **Oyster Tasting

Daily Selection of Half Dozen or Full Dozen Market Price

*Cherry Smoked Seared Tuna

Cherry Wood Smoke, Dragon Fruit, Wasabi Aioli, Mango Sorbet, Smoked Salt \$18

Bang Bang Shrimp

Fried Shrimp, Bang Bang Sauce, Sesame Seeds, Scallions \$15

Soup Du Jour

\$7

FROM THE GARDEN

Gf Seafood Chopped Salad

Iceberg, Crab, Shrimp, Olives, Red Onions Feta Cheese, Pepperoncini, Champagne Vinaigrette \$16/\$8

Beet Carpaccio

Gold and Purple Beets, Sweet Grass Dairy Lil Moo, Candied Pecan, Pomegranate \$12/\$6

Fried Oyster Salad

Local Oyster, Arcadian Mix, Jalapeno Corn Salsa, Lemon Vinaigrette \$16/\$8

Grilled Romaine

White Anchovy, Tomato, Crouton, House Dressing \$12/\$6

FRESH FROM THE ATLANTIC \$38

Selecting Your Fish

Choose Type of Fish

Choose Preparation of Fish

Choose S.A.S.

Chef Jarret's Selection of Fresh Local Fish. Each Fish Can be Served Blackened, Grilled, or Pan Seared.

*GROUPER

*SALMON

*TUNA

*Fish of the Day

CHOICE OF S.A.S. (sauce & side)

Boursin Cheese Mashed Potatoes & Lemon Burre Blanc

Sweet Potato Hash & Datil Chimichurri

Jasmine Rice & Coconut Curry

SPECIALTY

*Denver Steak

Sunchoke, Charred Radicchio, Swiss Chard \$34

Chicken Roulade

Sun Dried Tomato, Aged Gouda, Sweet Potato Hash, Brown Tarragon Butter, Rolled Inside & Sliced \$31

*Swordfish Salmoriglio

Compressed Tomato, Charred Romanesco \$37

*Filet Of Beef

(5oz) Boursin Mashed Potatoes, Duck Fat, Brussels Sprouts \$36

*Red Fish

Dirty Rice, Corn Mauque Choux \$40

CHEF JEFFERS' HOUSE MADE PIES

Chocolate Turtle Mousse Pie

Oreo Crust, Chocolate Mousse, Pecan, Caramel \$7

Apple Crumble

Apples, Streusel Crumble, Ala Mode \$7

Ice Cream Scoop

Vanilla or Chocolate \$3

Key Lime Pie

Custard, Key Lime Juice, Vanilla Crust \$7

Seasonal Pie

Chef's Selection of Seasonal Pie \$7

*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.