

ATLANTIC GRILL

Lunch

Raw Bar

Jumbo Shrimp \$6.00 (each)

Cherrystones* \$2.50 (each)

Oysters* MP

east or west

Lobster Cocktail MP

Littlenecks* \$2.50 (each)

3 East*, 3 West* \$21.00

Sushi & Sashimi

price per piece

Shrimp	\$4.00
Hamachi*	\$5.00
BBQ Eel	\$5.00
Tuna*	\$5.00
Spicy Tuna*	\$5.00
Toro*	MP
Salmon*	\$4.00
Fluke*	\$5.00
Kampachi*	\$6.00
Dressed Sushi	
two pieces each	
Tuna*	\$11.00
avocado / ponzu	
Kampachi*	\$11.00
hot chili seaweed	

Eel	\$9.00
grilled pineapple / kojulang	
Salmon*	\$10.00
lime kosho / ginger blossom	
Hamachi*	\$10.00
plum chili	
Alaskan King Crab	\$11.00
toban djan / cilantro	
Six Piece Sampler*	\$30.00

Featured Items

Shellfish Towers*	1-2 Guests - \$58.00 2-4 Guests - \$96.00 4-6 Guests - \$148.00
Sustainable Petrossian Caviar 30gr	Classic* - \$70.00 Royal* - \$85.00

Alaskan King Crab Legs

1/2 lb MP; 1 lb MP

Sushi Rolls

Spicy Tuna* \$14.00

sesame / chile / cucumber

Truffle Rainbow Roll \$19.00

tuna* / salmon* / hamachi* / kanpachi* / avocado / cucumber / truffle

Miso-Glazed Chilean Sea Bass \$15.00

red ginger

Tempura Shrimp \$12.00

avocado / apricot-miso glaze

Crunchy Spicy Tuna* \$17.00

crab / avocado / scallion

Magnificent Lobster Roll \$19.00

salmon* / avocado / celery root / charred scallion / spicy mint sauce

Golden Roll \$18.00

crab / spicy tuna* / burdock / crispy rice / avocado / mango yuzu

East Side Roll \$16.00

eel / spicy tuna* / grilled pineapple / cucumber

Appetizers

Market Soup

MP

seasonal favorites

Bigeye Tuna* Tartare

\$19.00

avocado puree / hot sesame oil / crostini

Steamed Shrimp Dumplings

\$15.00

sake-plum sauce

Shrimp & Lobster Spring Roll

\$16.00

spicy coconut sauce / yuzu-mustard sauce

Grilled Spanish Octopus

\$19.00

chickpea salad / romesco sauce / black garlic

Lemon-Scented Edamame

\$9.00

lemon zest / maldon sea salt

Jumbo Lump Crab Cake

\$18.00

\$33.00

citrus salad / lemon aioli

Salads

Salad Additions: Grilled Chicken \$7, Shrimp \$10, Crab Cake \$16, Salmon* \$15

Chopped Salad	\$15.00
romaine / greek feta / parmesan / chickpeas / olives / onions / tomatoes / capers / red peppers / croutons	
Classic Caesar* Salad	\$14.00
romaine / kale / ficelle crouton / parmigiano-reggiano	
Fall Market Salad	\$15.00
roasted butternut squash / frisee / radicchio / goat cheese / pumpkin seeds / pomegranate dressing	
Entrees	
Hunts Point Seafood Salad	\$27.00
grilled salmon* / bacon / lump crab / rock shrimp / corn / cucumber / green goddess dressing	
Free-Range Turkey Salad	\$17.00
avocado / tomato / egg whites / bacon / dijon mustard dressing	
Grilled Salmon* Skewer	\$25.00
farro / roasted corn / apple cider gastrique	
Crab BLT Sandwich	\$24.00
crab cake / bacon / bibb lettuce / tomato / tartar* sauce / old bay fries	
French Onion Burger*	\$21.00
caramelized onion / guyere / french onion soup. Add skillet egg 2.50	

Rare Sesame Crusted Tuna* Salad \$24.00

haricot vert / egg / tomato / avocado / wasabi vinaigrette

Market Lobster MP

summer market vegetables

Simply Grilled

Marinated with extra virgin olive oil, lemon, garlic and caper and served with grilled asparagus

Branzino \$31.00

Atlantic Swordfish \$33.00

Faroe Island Salmon* \$29.00

Shrimp & Scallops* \$29.00

Bigeye Tuna* \$30.00

Red Snapper \$29.00

Sides

Truffle Cream Spinach \$12.00

Roasted Brussel Sprouts \$11.00

Old Bay Fries	\$5.00
Scalloped Sweet Potatoes	\$10.00
Wild Mushroom Fricassee	\$10.00
Cauliflower Gratin	\$10.00
Classic Mashed Potatoes	\$9.00