

# ATLANTIC GRILL

## Dinner

### 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

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

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

## Featured Items

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

## Alaskan King Crab Legs

1/2 lb MP; 1 lb MP

## Sushi Rolls

<b>Spicy Tuna*</b>	\$14.00
sesame / chile / cucumber	
<b>Truffle Rainbow Roll</b>	\$19.00
tuna* / salmon* / hamachi*/ kanpachi*/ avocado / cucumber / truffle	
<b>Miso-Glazed Chilean Sea Bass</b>	\$15.00
red ginger	
<b>Tempura Shrimp</b>	\$12.00
avocado / apricot-miso glaze	
<b>Crunchy Spicy Tuna*</b>	\$17.00
crab / avocado / scallion	
<b>Magnificent Lobster Roll</b>	\$19.00
salmon* / avocado / celery root / charred scallions / spicy mint sauce	
<b>Golden Roll</b>	\$18.00
crab / spicy tuna* / burdock / crispy rice / avocado / mango yuzu	
<b>East Side Roll</b>	\$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

**Classic Caesar\* Salad**

\$14.00

romaine / kale / ficelle crouton / parmigiano-reggiano

**Steamed Shrimp Dumplings**

\$15.00

sake-plum sauce

**Fall Market Salad**

\$15.00

roasted butternut squash / frisee / radicchio / goat cheese / pumpkin seeds / pomegranate dressing

**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

## **Chopped Salad**

\$15.00

romaine / greek feta / parmesan / chickpeas / olives / onions / tomatoes / capers / red peppers / croutons

## **Entrees**

### **Pan Seared Red Snapper\***

\$34.00

sunchoke & lamb pancetta hash / haricot vert / hen of the woods

### **Crispy Skin Faroe Island Salmon\***

\$30.00

forbidden black rice / squash / eggplant caviar / tarragon watercress sauce

### **Blackened Atlantic Swordfish**

\$38.00

crab napoleon / corn beignet / lobster sauce

### **Nori-Wrapped Bigeye Tuna\***

\$32.00

mushrooms / sticky rice / stir-fry bok choy / wasabi-soy vinaigrette

### **Teriyaki MSC Chilean Sea Bass**

\$39.00

chinese wok vegetable / soy ginger sauce

### **Market Lobster**

MP

summer market vegetables

### **Honey Brined Roasted Sullivan County Farms Chicken**

\$29.00

butternut squash risotto / chanterelles / parmesan broth

**Grilled Filet Mignon\*** \$39.00

red wine cipollini onion / pomme maxim / baby carrot / maitre d'hotel butter

## **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