

# ATLANTIC GRILL

## Raw Bar

### Oysters

**New Amsterdam** \$3.25

northumberland, pei

**Mermaid Cove** \$3.00

mermaid cove, pei

**Malpeque** \$2.95

malpeque bay, pei

**Kusshi** \$3.95

deep bay, bc

**Elkhorn** \$3.25

willapa, wa

**Totten Inlet** \$3.25

hood canal, wa

**3 East, 3 West** \$19.00

spicy cocktail sauce, mignonette, horseradish

## **Clams & Crustaceans**

**Chilled Jumbo Shrimp** 1/4 Lb - \$12.00  
1/2 Lb - \$23.00

**Lobster Cocktail** \$26.00

1 lb chilled lobster

**Cherrystones** \$1.50 (ea )

**Littlenecks** \$1.50 (ea )

## **Shellfish Towers**

atlantic grill's shellfish is hand-selected seasonal seafood from hunts point market:  
maine lobster, red king crab, jumbo shrimp, littleneck clams, ceviche, marinated  
prince edward island mussels, east and west coast oysters

**Townhouse (12 guests)** \$50.00

**High Rise (24 guests)** \$82.00

**Skyscraper (46 guests)**

\$128.00

## **Caviar**

petrossian are the protectors as well as providers of the world's finest caviar from 100% sustainable farm-raised california white sturgeon

### **Classic**

\$60.00

small beads, dark color, smooth, elegant

### **Royal**

\$75.00

medium beads dark brown, nutty, firm texture

### **President**

\$135.00

large beads, light brown, buttery, well-balanced

## **Sushi Bar**

### **Nigiri & Sashimi**

price per piece

#### **Fluke**

\$4.00

#### **Hamachi**

\$4.50

#### **Kampachi**

\$5.00

<b>Crab</b>	\$5.00
<b>Tuna</b>	\$4.50
<b>Toro</b>	Market Price
<b>Salmon</b>	\$3.50
<b>Shrimp</b>	\$3.50
<b>Spicy Tuna</b>	\$5.00
<b>Bbq Eel</b>	\$5.00
<b>Maki Rolls</b>	
<b>The New Yorker</b>	\$10.00
tempura shrimp, spicy salmon, avocado, kiwi	
<b>Spicy Tuna</b>	\$11.00
sweet thai chili	
<b>Fiery Maine Lobster &amp; Salmon</b>	\$14.00
green apple, avocado, honey calamansi sauce	
<b>Upper East Side Roll</b>	\$14.00
shrimp, tuna, grilled pineapple, asparagus, kaffir lime kosho sauce	

<b>California</b>	\$11.00
fresh crab, cucumber, avocado	
<b>Creamy Wasabi Tuna</b>	\$14.00
avocado, spinach tempura, wasabi aioli	
<b>Thai Sesame</b>	\$15.00
spicy hamachi, crunchy quinoa, coconut green curry	
<b>Miso-glazed Chilean Sea Bass</b>	\$14.00
red ginger	
<b>Tempura Spicy Rock Shrimp</b>	\$11.00
asian pear, avocado, dried apricot-miso glaze	
<b>Crunchy Spicy Tuna</b>	\$16.00
crab, avocado, scallion	
<b>Sushi Taco Trio</b>	\$16.00
spicy tuna, salmon, yellowtail, guacamole	
<b>Vegetarian</b>	\$9.00
mushrooms, spinach, burdock	