

ATLANTIC GRILL

Lunch

Appetizers

Lobster Bisque

\$14.00

pear compote / profiterole

Bang Bang Edamame

\$11.00

togarashi-miso butter or simply steamed with sea salt

Market Chopped Salad

\$16.00

market greens / hearts of palm / persian cucumbers / marinated feta / lemon vinaigrette

Charred Brussels Sprouts & Kale Caesar Salad

\$17.00

ficelle croutons / classic caesar dressing

Steamed Shrimp Dumplings

\$17.00

sake-plum sauce

Shrimp & Lobster Spring Roll	\$17.00
spicy coconut sauce	
Charred Octopus	\$18.00
fava bean / piquillo peppers / golden raisins / saba	
Westside Crabcake	\$19.00
oyster cracker / lemon herb aioli	
Blackened Swordfish Tacos	\$15.00
lime crema / avocado / pico de gallo / cilantro	
Entrees	
Homemade Linguine	\$16.00
	\$30.00
gulf shrimp / lardo / calabrian chili	
Chef Boo Chirashi* Bowl	\$33.00
salmon* / hamachi* / tuna* / shrimp / tamago / salmon roe* / eel / avocado	
Seared Tuna* Nicoise Salad	\$26.00
baby greens / olives / hard boiled egg / anchovy caper vinaigrette	
Gulf Shrimp Cobb Salad	\$24.00
market greens / charred corn / avocado / crispy bacon / buttermilk dressing / deviled egg*	

Curried Chicken Salad	\$17.00
golden raisins / almond / green apple / baguette / madras curry aioli*	
Faroe Island Salmon* Burger	\$19.00
avocado / daikon salad / bibb lettuce / tomato / spicy aioli* / wasabi potato chips	
Crispy Cod* Sandwich	\$22.00
tartar sauce / tomato / bibb lettuce / french fries	
Crab Cake BLT Sandwich	\$24.00
bacon / bibb lettuce / tomato / lemon aioli / french fries	
Faroe Island Salmon*	\$32.00
parmesan arancini / winter squash puree / roasted turnips	
Lincoln Center Burger*	\$22.00
Burrata / Tomato Jam / Parmesan Fries	
Simply Grilled	
Branzino*	\$30.00
Atlantic Swordfish*	\$31.00
Faroe Island Salmon*	\$30.00
Joe Catalano's Catch of the Day*	MP

Filet Mignon* \$35.00

Market Lobster* MP

steamed, broiled or grilled

Featured Items

Shellfish Towers* Ballet* - \$58.00
Opera* - \$94.00
Symphony* - \$149.00

Alaskan King Crab Legs MP

Available in 1/2 lb / 1 lb

Raw Bar

Jumbo Shrimp \$7.00 (each)

Cherrystones* Six - \$14.00

Oysters* East or West MP

Lobster Cocktail* MP

Littlenecks* Six - \$15.00

3 East*, 3 West* \$22.00

Boo-Shi

Hamachi* Carpaccio

\$17.00

pickled hon shimeji / shiso / thai chili / yuzu / ichimi

Truffle Salmon* Crudo

\$16.00

cucumber / peppadew / basil / truffle plum

Sushi & Sashimi

price per piece

Hamachi*

\$6.00

Tuna*

\$6.00

Toro*

MP

Salmon*

\$5.00

Kampachi*

\$7.00

Crab

\$7.00

Uni*

\$9.00

Dressed Sushi

two pieces each

Tuna* \$12.00

avocado / ponzu

Kampachi* \$14.00

hot chili / seaweed

Eel \$10.00

grilled pineapple / gochujang

Salmon* \$10.00

lime kosho / ginger blossom

Hamachi* \$12.00

plum chili

Alaskan King Crab* \$11.00

toban djan / cilantro

Six Piece Sampler* \$30.00

Sushi Rolls

Spicy Tuna* Roll \$15.00

sesame / chili

Golden Roll	\$18.00
crab / spicy tuna* / pickled burdock / crispy rice / avocado / mango yuzu	
Tempura Shrimp & Spicy Tuna* Roll	\$16.00
avocado / yuzu kosho sauce	
Truffle Rainbow Roll*	\$19.00
tuna* / salmon* / hamachi* / kanpachi* / avocado / cucumber / truffle	
Rocket Man Roll*	\$16.00
spicy shrimp / avocado / cucumber / mango / dill / spicy salmon* / red nuclear sauce	
Tiger's Eye Roll	\$17.00
tiger shrimp / hamachi* / shiitake / avocado / cilantro / raisin-pistachio sauce	
Fiery Lobster Roll	\$18.00
faroe island salmon* / jalapeno / asian pear / blazing shiso sauce	
Sides	
Sauteed Baby Spinach	\$10.00
toasted garlic	
Truffle French Fries	\$9.00
oil / asiago	

Charred Broccoli

\$11.00

lemon aioli / anchovy bread crumbs

Roasted Cauliflower

\$11.00

yogurt / raisins / pine nuts

Roasted Brussels Sprouts

\$11.00

maple-sherry / bacon