

ATLANTIC GRILL

Dinner

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

Local Beets & Artisanal Lebne \$17.00

pistachio / roasted grapes / tender greens

Charred Brussels Sprouts & Kale Caesar Salad \$17.00

ficelle croutons / classic caesar dressing

Charred Octopus	\$18.00
fava bean / piquillo peppers / golden raisins / saba	
Steamed Shrimp Dumplings	\$17.00
sake-plum sauce	
Shrimp & Lobster Spring Rolls	\$17.00
spicy coconut sauce	
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's Chirashi* Bowl	\$33.00
salmon* / hamachi* / tuna* / shrimp / tamago / salmon roe* / eel / avocado	
Faroe Island Salmon*	\$32.00
parmesan arancini / winter squash puree / roasted turnips	

Atlantic Cod* Piccata	\$32.00
lemon whipped potatoes / broccolini / brown butter crust	
Branzino* a la Plancha	\$33.00
artichokes barigoule / baby potatoes / italian salsa verde	
Hunts Point Fish Market Scallops*	\$36.00
roasted corn / mushrooms / tofu / thai coconut-curry	
Florida Red Snapper*	\$35.00
spanish rice / chorizo / shishito pepper / pimenton aioli	
Atlantic Swordfish*	\$32.00
maitake mushrooms / chinese broccoli / lemongrass emulsion	
Roasted Sullivan Farm Chicken	\$29.00
ricotta gnocchi / wild mushrooms / rosemary cream	
Filet Mignon*	\$45.00
yukon gold potato & cheddar gratin / schmitts horseradish butter	
Simply Grilled	
Faroe Island Salmon*	\$30.00
Joe Catalano's Catch of the Day*	MP

Branzino* \$30.00

Atlantic Swordfish* \$31.00

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

Crab \$7.00

Uni* \$9.00

Toro* MP

Salmon* \$5.00

Kampachi* \$7.00

Dressed Sushi

two pieces each

Eel \$10.00

grilled pineapple / gochujang

Kampachi* \$14.00

hot chili / seaweed

Tuna* \$12.00

avocado / ponzu

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	
Tempura Shrimp & Spicy Tuna* Roll	\$16.00
avocado / yuzu kosho sauce	
Golden Roll	\$18.00
crab / spicy tuna* / pickled burdock / crispy rice / avocado / mango yuzu	
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
truffle oil / asiago	
Yukon Gold Potato and Cheddar Gratin	\$10.00
duck fat breadcrumbs	
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	