

# ATLANTIC GRILL

## Dine In

### ROLLED SUSHI

**Rocket Man Roll** \$17.00

spicy salmon\*, shrimp, avocado, asian pear, dill, red nuclear sauce

**Golden Roll** \$18.00

crab, spicy tuna\*, pickled burdock, crispy rice, avocado, mango yuzu

**Tempura Shrimp & Spicy Tuna Roll** \$17.00

avocado, yuzu kosho sauce

**California Roll** \$14.00

crabmeat, avocado, cucumber

**Spicy Tuna Roll** \$16.00

sesame, chili

**Truffle Rainbow Roll** \$19.00

tuna, salmon, hamachi, tobiko, avocado, cucumber, truffle-lime

**Red Dragon Roll** \$19.00

tuna, bbq eel, tobiko, avocado, cucumber, wasabi cream

## **DRESSED SUSHI**

two pieces each

**Eel** \$10.00

grilled pineapple, gochujang

**Tuna** \$13.00

avocado, ponzu

**Salmon** \$10.00

lime kosho, ginger blossom

**Hamachi** \$12.00

plum chili

**Kanpachi** \$14.00

hot chili, seaweed

**Alaskan King Crab** \$11.00

toban djan, cilantro

<b>Six Piece Sampler</b>	<b>\$30.00</b>
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## **SUSHI**

price per piece

<b>Hamachi</b>	<b>\$6.00</b>
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<b>Tuna</b>	<b>\$7.00</b>
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<b>Kanpachi</b>	<b>\$7.00</b>
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<b>BBQ Eel</b>	<b>\$5.00</b>
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<b>Salmon</b>	<b>\$5.00</b>
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<b>Salmon Roe</b>	<b>\$6.00</b>
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<b>Shrimp</b>	<b>\$4.00</b>
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<b>Tobiko</b>	<b>\$5.00</b>
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## **RAW BAR**

**Lobster Cocktail**

<b>Littlenecks</b>	<b>\$14.00</b>
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six

**3 East, 3 West Oysters** \$21.00

spicy cocktail sauce, mignonette, holy schmitt's horseradish

## **STARTERS & SALADS**

**Market Soup** \$12.00

seasonal favorites

**Bang - Bang Edamame** \$12.00

togarishi-miso butter or simply steamed with sea salt

**Market Chopped Salad** \$16.00

romaine, feta cheese, cucumber, radish, carrots, chickpeas, scallions, dill, lemon

**Steamed Shrimp Dumplings** \$17.00

sake-plum sauce

**Spicy Tuna & Salmon Poke** \$19.00

sushi rice, avocado, seaweed salad, pickled cucumber, burdock, chile oil, soy-sofrito

**Atlantic Grill Caesar Salad** \$16.00

parmesan cheese, classic Caesar dressing, ficelle croutons, deviled eggs

**Chilled Shrimp Cocktail** \$19.00

cocktail sauce, old bay aioli

## ENTREES

<b>Chirashi Bowl</b>	\$34.00
salmon*, tuna*, hamachi*, shrimp, tamago, salmon roe*, eel, avocado	
<b>Homemade Linguine</b>	\$17.00 \$31.00
shrimp, lardo, Calabrian chili, parmesan	
<b>Faroe Island Salmon</b>	\$31.00
heirloom tomato salad, summer squash, radish, gremolata	
<b>Branzino a la Plancha</b>	\$34.00
artichokes barigoule, baby potatoes, Italian salsa verde	
<b>Roasted Sullivan Farm Chicken</b>	\$29.00
ricotta gnocchi, wild mushrooms, rosemary cream	
<b>Filet Mignon</b>	\$44.00
bone marrow butter, fingerling potatoes, endive, red wine	
<b>Gulf Shrimp Cobb Salad</b>	\$24.00
market greens, charred corn, avocado, crispy bacon, buttermilk dressing, deviled egg	
<b>Faroe Island Salmon*Burger</b>	\$19.00
avocado, daikon salad, romaine, tomato, spicy aioli, wasabi potato chips	

## Simply Grilled

all fish are available simply grilled

### Lincoln Center Burger

\$23.00

burrata, tomato jam, parmesan fries

## DESSERT

### Coconut Rice Pudding

\$11.00

mango & berry salad, mango sorbet

### Classic Molten Chocolate Cake

\$12.00

caramelized bananas, espresso ice cream

### Tahitian Vanilla Panna Cotta

\$11.00

raspberry gelee, blueberry compote, almond cookie

### Homeade Ice Creams

\$10.00

vanilla, banana, espresso

### Housemade Sorbets

\$10.00

lemon & blackberry swirl, mango, raspberry

### Theater Treats

\$9.00

freshly baked chocolate truffle cookies