

ATLANTIC GRILL

Brunch Menu

Saturday & Sunday | 11am - 4pm

Brunch Classics

Includes complimentary choice of one brunch cocktail, or one juice and coffee or tea

Poached Eggs* & Locally Smoked Salmon* \$24.00

crispy potato galette, asparagus, dill hollandaise

Wild Mushroom Omelette* \$20.00

roasted mushrooms, goat cheese, herbs

Avocado Toast and Poached Eggs \$25.00

smashed avocado, feta, market greens

Buttermilk Pancakes \$16.00

blueberry compote, mascarpone, organic maple syrup

Faroe Island Salmon* Burger	\$21.00
avocado, daikon salad, romaine, tomato, spicy aioli, wasabi potato chips	
Lincoln Center Burger*	\$24.00
brioche bun, burrata, tomato jam, parmesan fries [add cage-free skillet egg* \$2]	
Gulf Shrimp Cobb Salad	\$25.00
market greens, charred corn, avocado, crispy bacon, deviled eggs, buttermilk dressing	
Spiced Shrimp Tacos	\$23.00
blue corn tortilla, pickled red cabbage, avocado & lime	
Homemade Linguini*	\$18.00
	\$33.00
shrimp, lardo, calabrian chili, parmeson	
Raw Bar	
Lobster Cocktail	
Littleneck Clams	\$15.00
6 pcs	
Shrimp Cocktail	\$21.00
6 pcs / spicy cocktail sauce, old bay aioli, lemon	

Oysters*

6 pcs - \$22.00
12 pcs - \$41.00

spicy cocktail sauce, mignonette, horseradish

Sushi & Sashimi

price per piece

Hamachi*

\$6.00

BBQ Eel

\$5.00

Tuna*

\$7.00

Salmon*

\$5.00

Kanpachi*

\$7.00

Crab

\$7.00

Ikura*

\$6.00

Shrimp

\$4.00

Tobiko*

\$5.00

Dressed Sushi

two pieces each

Tuna*	\$14.00
avocado, ponzu	
Kanpachi*	\$14.00
hot chili, seaweed	
Eel	\$12.00
grilled pineapple, gochujang	
Salmon*	\$12.00
lime kosho, ginger blossom	
Hamachi*	\$13.00
plum chili	
Alaskan King Crab	\$14.00
toasted Dijon, cilantro	
Six Piece Sampler*	\$32.00
Sushi Rolls	
Rocket Man Roll*	\$18.00
spicy salmon, shrimp, avocado, asian pear, dill, red nuclear sauce	
Truffle Rainbow Roll*	\$19.00
tuna*, salmon*, hamachi*, avocado, cucumber, truffle-lime	

Golden Roll*	\$19.00
crab, spicy tuna*, pickled burdock, crispy rice, avocado, mango yuzu	
Tempura Shrimp & Spicy Tuna* Roll	\$18.00
avocado, yuzu kosho sauce	
Spicy Tuna* Roll	\$16.00
sesame, chili	
California Roll*	\$16.00
crabmeat, avocado, cucumber	
Red Dragon Roll*	\$19.00
tuna, bbq eel, tobiko, avocado, cucumber, wasabi cream	
Sides	
Charred Broccoli	\$12.00
lemon aioli, anchovy breadcrumbs	
Sauteed Baby Spinach	\$12.00
toasted garlic	
Grilled Asparagus & Skillet Egg*	\$13.00
scallions, sea salt	

House-made Desserts

Coconut Rice Pudding	\$12.00
mango & berry salad, mango sorbet	
Classic Molten Chocolate Cake	\$13.00
caramelized bananas, espresso ice cream	
Tahitian Vanilla Panna Cotta	\$11.00
raspberry, gelee, blueberry compote, almond cookie	
House-Made Ice Cream	\$11.00
vanilla, banana, espresso	
House-Made Sorbet	\$11.00
lemon & blackberry swirl, mango, raspberry	
Theater Treats	\$10.00
freshly baked chocolate truffle cookies	
Brunch Cocktails	
Mimosa	\$12.00
orange juice, champagne	
Bellini	\$12.00
peach nectar, champagne	

AGLC Bloody Mary

\$16.00

AGLC bloody mary mix, vodka

Screwdriver

\$15.00

orange juice, vodka

Orange Basil Mule

\$18.00

Absolute Mandarin Vodka, Combier d'Orange Liqueur, Fever-Tree Ginger Beer, thai basil syrup, lime juice

Tropical Storm

\$17.00

Avion Reposado Tequila, Illegal Mezcal Reposado, black peppercorn syrup, lemon juice, pineapple juice