

# ATLANTIC GRILL

## To-Go

### ROLLED SUSHI

**Times Square Roll** \$18.00

crab, spicy hamachi\*, avocado, yuzu-miso

**Rocket Man Roll** \$17.00

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

**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

**California Roll** \$16.00

crabmeat, avocado, cucumber

**Spicy Tuna Roll** \$16.00

sesame, chili

**Drunken Taco Roll** \$19.00

lobster, salmon\*, avocado, cilantro, jalapeno, corn crisp, kimchi

**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** \$12.00

grilled pineapple, gochujang

**Tuna** \$14.00

avocado, ponzu

**Salmon** \$12.00

lime kosho, ginger blossom

**Hamachi** \$13.00

plum chili

**Kanpachi** \$14.00

hot chili, seaweed

**Alaskan King Crab** \$14.00

toban djan, cilantro

**Six Piece Sampler** \$32.00

## **SUSHI**

price per piece

**Hamachi** \$6.00

**Tuna** \$7.00

**Kanpachi** \$7.00

**BBQ Eel** \$5.00

**Salmon** \$5.00

**Salmon Roe** \$6.00

**Shrimp** \$4.00

**Tobiko** \$4.00

## RAW BAR

### Lobster Cocktail

### Littleneck Clams\*

6 pcs - \$15.00

### Alaskan King Crab Legs

1/2 lb. or 1 lb.

### Chilled Shrimp Cocktail

\$21.00

cocktail sauce, old bay aioli

### 3 East, 3 West Oysters

6 pcs - \$22.00

12 pcs - \$41.00

cocktail sauce, mignonette, holy schmitt's horseradish

## STARTERS & SALADS

### Maine Lobster Bixque

\$15.00

lobster salad, profiterole

### Bang - Bang Edamame

\$13.00

togarishi-miso butter or simply steamed with sea salt

### Warm Brussels Sprouts & Kale Caesar

\$17.00

brioche toast, classic caesar dressing

**Market Chopped Salad** \$17.00

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

**Lobster & Shrimp Spring Rolls** \$16.00

spicy sweet coconut dipping sauce

**Steamed Shrimp Dumplings** \$18.00

sake-plum sauce

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

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

## **ENTREES**

**Chirashi Bowl** \$35.00

salmon\*, tuna\*, hamachi\*, shrimp, tamago, salmon roe\*, eel, avocado

**Homemade Linguine** \$18.00

\$33.00

shrimp, lardo, Calabrian chili, parmesan

**Atlantic Cod\* Piccata** \$34.00

lemon whipped potatoes, broccolini, brown butter crust

**Faroe Island Salmon** \$32.00

heirloom tomato salad, summer squash, radish, gremolata

**Branzino a la Plancha** \$35.00

artichokes barigoule, baby potatoes, Italian salsa verde

**Roasted Sullivan Farm Chicken** \$31.00

ricotta gnocchi, wild mushrooms, rosemary cream

**Filet Mignon** \$46.00

bone marrow butter, fingerling potatoes, endive, red wine

**Gulf Shrimp Cobb Salad** \$25.00

market greens, charred corn, avocado, crispy bacon, buttermilk dressing, deviled egg

**Faroe Island Salmon\*Burger** \$21.00

avocado, daikon salad, romaine, tomato, spicy aioli, wasabi potato chips

### **Simply Grilled**

all fish are available simply grilled

**Lincoln Center Burger** \$24.00

burrata, tomato jam, parmesan fries [add cage-free skillet egg\* | \$2]

### **DESSERT**

**Original 20 Layer Chocolate Cake** \$13.00

pistachio ice cream

**Classic Molten Chocolate Cake** \$13.00

caramelized bananas, espresso ice cream

**Coconut Rice Pudding** \$12.00

mango & berry salad, mango sorbet

**Tahitian Vanilla Panna Cotta** \$11.00

raspberry gelee, blueberry compote, almond cookie

**Homeade Ice Creams** \$11.00

vanilla, banana, espresso

**Theater Treats** \$9.00

freshly baked chocolate truffle cookies

**Cherry Cheesecake** \$12.00

almond cookie crust, sweet cherries, raspberry sorbet

## **PRIX-FIXE DINNER | \$49**

Available All Day

### **APPETIZERS**

Choice of: Market Chopped Salad, Salmon\* Avocado Maki, Market Soup

### **ENTREES**

Choice of: Homemade Linguine, Faroe Island Salmon\*, Roasted Sullivan Farm Chicken

## **DESSERTS**

Choice of: Vanilla Panna Cotta, Housemade Sorbet