

# ATLANTIC GRILL

## Thanksgiving

### ROLLED SUSHI

**Spicy Tuna Roll\*** \$17.00

sesame, chili

**California Roll** \$14.00

crabmeat, avocado, cucumber

**Golden Roll** \$18.00

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

**Rocket Man Roll\*** \$17.00

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

**Tempura Shrimp Roll\*** \$17.00

spicy tuna, avocado, yuzu-kosho

**Truffle Rainbow Roll\*** \$16.00

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

## **SUSHI/SASHIMI**

price per piece

**Hamachi\*** \$6.00

**Salmon\*** \$5.00

**Tuna\*** \$7.00

**BBQ Eel** \$5.00

**Kanpachi\*** \$7.00

**Tobiko** \$5.00

**Ikura\*** \$6.00

**Shrimp** \$4.00

**Crab** \$6.00

## **RAW BAR**

**Chilled Shrimp Cocktail** 6 pcs - \$19.00

cocktail sauce, old bay aioli

**Lobster Cocktail** \$34.00

**Littleneck Clams\*** 6 pcs - \$14.00

**Oysters\*** 6 pcs - \$21.00  
12 pcs - \$28.00

spicy cocktail sauce, mignonette, horseradish

## **STARTERS & SALADS**

**Maine Lobster Bixque** \$15.00

lobster salad, profiterole

**Steamed Shrimp Dumplings** \$18.00

sake-plum sauce

**Lobster & Shrimp Spring Rolls** \$18.00

spicy sweet coconut dipping sauce

**Warm Brussels Sprouts & Kale Caesar** \$18.00

brioche toast, classic caesar dressing

**Market Chopped Salad** \$18.00

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

**House-Made Pumpkin Ravioli** \$17.00

sage, brown butter sauce, burrata, pumpkin seed pesto

**Bigeye Tuna Tartare\*** \$19.00

avocado, ginger, ponzu, tapioca crackers

## **ENTREES**

**Chirashi Bowl\*** \$34.00

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

**Faroe Island Salmon\*** \$31.00

heirloom tomato salad, summer squash, radish, gremolata

**Branzino\* a la Plancha** \$34.00

artichokes barigoule, baby potatoes, Italian salsa verde

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

lemon whipped potatoes, broccolini, brown butter crust

**Filet Mignon** \$44.00

bone marrow butter, fingerling potatoes, endive, red wine

**Sage Roasted Pallman Farms Turkey** \$32.00

chestnut-apple stuffing, brussels sprouts, sweet potato puree, cherry & cranberry sauce

## DESSERT

### Classic Molten Chocolate Cake

\$12.00

caramelized bananas, espresso ice cream

### Spiced Pumpkin Pie

\$12.00

elderflower-ginger ice cream

### Bourbon Pecan Pie

\$12.00

mexican cinnamon gelato, butterscotch sauce

### Warm Gala Apple Tart

\$12.00

winter fruit compote, vanilla bean ice cream

## THANKGIVING DINNER | \$55

### CHOICE OF APPETIZER

### ENTREE

sage roasted pallman farms turkey with chestnut-apple stuffing, brussels sprouts, sweet potato puree, cherry & cranberry sauce

### CHOICE OF DESSERT

## FAMILY STYLE PRIX-FIXE DINNER | \$275

2lb Steamed Maine Lobster

## **38oz 20 Day Dry-Aged Porterhouse Steak**

## **Sage Roasted Pallman Farms Turkey**

chestnut-apple stuffing, brussels sprouts, sweet potato puree, cherry & cranberry sauce, pumpkin pie