

## 🍴 APPETIZERS 🍴

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<b>LOBSTER BISQUE</b>	8
Lobster-Tarragon Crème Fraîche	
<b>ROASTED BEET &amp; GOAT CHEESE SALAD</b>	10
Frisée, Candied Walnuts, Champagne Vinaigrette	
<b>ATLANTIC'S CHOPPED SALAD</b>	10.5
Cucumber, Feta, Capers, Tomatoes, Olives, Roasted Peppers, Onions, Chick Peas, Fresh Basil, Croutons, Parmesan Cheese, Balsamic Vinaigrette	
<b>HEARTS OF ROMAINE</b>	9
Ficelle Croutons, Parmigiano-Reggiano with Classic Caesar Dressing	
<b>BIG EYE TUNA TARTARE</b>	12
Grilled Pineapple Salsa, Plantain Crisps	
<b>THAI ROCK SHRIMP</b>	12
Jicama, Thai Basil, Coconut Vinaigrette	
<b>MARYLAND CRAB CAKE</b>	13
Chive Remoulade	
<b>STEAMED SHRIMP DUMPLINGS</b>	10
Citrus-Soy Sauce	
<b>SHRIMP &amp; LOBSTER SPRING ROLL</b>	10
Sweet Pepper Glaze	
<b>CRISPY POINT JUDITH CALAMARI</b>	10
Tzatziki & Spicy Tomato Sauce	

## 🍴 SUSHI & SASHIMI 🍴

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PRICE PER PIECE			
<b>TUNA</b>	4.5	<b>SHRIMP</b>	3.5
<b>SALMON</b>	4	<b>TORO</b>	MP
<b>FLUKE</b>	3.5	<b>CRAB</b>	5
<b>YELLOWTAIL</b>	4.5	<b>SPICY TUNA</b>	4.5
<b>BBQ EEL</b>	4	<b>TOBIKO</b>	3.5

## 🍴 HOUSE ROLLS 🍴

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<b>VEGETABLE ROLL</b> Avocado, Cucumber, Asparagus	7
<b>SPICY TUNA ROLL</b>	9.5
<b>CRABMEAT CALIFORNIA ROLL</b>	10
<b>MISO GLAZED CHILEAN SEA BASS ROLL</b> Red Ginger	10
<b>BBQ EEL AVOCADO ROLL</b>	9
<b>CRUNCHY FLORIDA ROLL</b> Crab, Shrimp, Avocado	10
<b>SHRIMP WONTON ROLL</b> Mango, Thai Basil, Mint, Sweet Chili Miso Sauce	8.5

## 🍴 ATLANTIC SPECIALTY ROLLS 🍴

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<b>CREAMY WASABI TUNA ROLL</b> Avocado, Wasabi Tobiko, Tempura Crunch	12
<b>SMOKED SALMON CARPACCIO ROLL</b> Spicy Crab, Avocado, Cucumber, Wasabi Pineapple Aioli	12
<b>MAINE LOBSTER ROLL</b> Tempura Asparagus, Edamame Aioli	11
<b>SPICY YELLOWTAIL &amp; TEMPURA SHRIMP ROLL</b> Bok Choy, Arugula Aioli	10
<b>CRUNCHY SPICY TUNA ROLL</b> Crab, Avocado, Scallion	14
<b>TEMPURA SPICY ROCK SHRIMP ROLL</b> Asian Pear, Avocado, Dry Apricot-Miso Glaze	10
<b>SUSHI TACO TRIO</b> Spicy Tuna, Salmon, Yellowtail, Guacamole	13

## 🍷 LIVE MAINE LOBSTER 🍷

2 lbs. to 5.5 lbs.

\$24 per lb.

Steamed, Broiled or Grilled  
SERVED WITH BABY BOK CHOY & WILD MUSHROOM COUSCOUS

## 🍷 ENTRÉES 🍷

<b>SESAME CRUSTED SHRIMP SALAD</b>	15
Asian Pear, Curly Endive, Ginger-Miso Vinaigrette	
<b>SEAFOOD COBB SALAD</b>	19.5
Citrus Marinated Shrimp, Diver Sea Scallops, Maryland Crabmeat, Avocado & Tomato	
<b>SALMON NIÇOISE SALAD</b>	16
Green Beans, Potatoes, Hard Boil Egg, Dijon Vinaigrette	
<b>HEARTS OF ROMAINE</b>	9
Ficelle Croutons, Parmigiano-Reggiano, Classic Caesar Dressing	
ADDITIONS: Grilled Chicken	5
Charred Gulf Shrimp	7
Crab Cake Croutons	8
<b>NATURAL FREE RANGE CHOPPED TURKEY SALAD</b>	15
Avocado, Tomato, Beets, Bacon, Egg Whites, Dijon-Mustard Dressing	
<b>BLACKENED CHICKEN SALAD</b>	15
Grilled Corn Salsa, Tomatoes, Cucumbers, Goat Cheese, Chipotle Dressing	
<b>MARYLAND CRAB CAKES</b>	26
Apple Jicama Slaw, Chive Remoulade	
<b>CHILEAN SEA BASS</b>	28
Vegetable Soba Noodles, Sesame Lemongrass Sauce	
<b>CRAB CAKE BLT</b>	17
Avocado, Beef Steak Tomatoes, Applewood Bacon, Chipotle Remoulade, Toasted Brioche & Homemade Potato Chips	
<b>GRILLED BURGER</b>	13
French Fries, Lettuce Tomato Choice of Bacon, Cheddar, Gruyere & Mozzarella	

## 🍷 SIMPLY GRILLED 🍷

ALL ITEMS ARE MARINATED WITH EXTRA VIRGIN OLIVE OIL, LEMON, GARLIC & CAPERS.  
Choice of one side & one sauce.

		SIDES	SAUCES
<b>BIG EYE TUNA</b>	28	Spinach	Tomato Chutney
<b>SCOTTISH SALMON</b>	26	Vegetable Medley	Fines Herbs Relish
<b>GOLDEN SNAPPER</b>	25	Wild Mushroom Couscous	Red Pepper Coulis Chive Remoulade
<b>GULF SHRIMP &amp; DAY BOAT SCALLOPS</b>	27	Asparagus Baby Bok Choy	Chimichurri
<b>PACIFIC MAHI MAHI</b>	25		

18% gratuity will be added to parties of 10 or more  
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