

## 🍣 APPETIZERS 🍣

<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 SHRIMP &amp; GREEN PAPAYA SALAD</b>	12
Orange, Hearts of Palm, Edamame, Chili-White Soy Vinaigrette	
<b>MARYLAND CRAB CAKE</b>	13
Chipotle-Lime Remoulade	
<b>STEAMED SHRIMP DUMPLINGS</b>	10
Sake-Plum Sauce	
<b>SHRIMP &amp; LOBSTER SPRING</b>	10
Sweet Pepper Glaze	
<b>CRISPY POINT JUDITH CALAMARI</b>	10
Tzatziki & Spicy Tomato Sauce	

## 🍣 SUSHI & SASHIMI 🍣

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 🍣

<b>VEGETABLE</b> Avocado, Asparagus, Tempura Wild Mushroom, Teriyaki Glaze	7
<b>SPICY TUNA</b>	9.5
<b>CRABMEAT CALIFORNIA</b>	10
<b>MISO GLAZED CHILEAN SEA BASS</b> Red Ginger	10
<b>BBQ EEL AVOCADO</b>	9
<b>CRUNCHY FLORIDA</b> Crab, Shrimp, Avocado	10
<b>GRILLED TAMARIND SHRIMP</b> Mango, Salmon Tataki, Chili Miso Sauce	11
<b>SOFT SHELL CRAB</b> Avocado, Radish Sprouts, Watermelon Salsa	11

## 🍣 ATLANTIC SPECIALTY ROLLS 🍣

<b>CREAMY WASABI TUNA</b> Avocado, Wasabi Tobiko, Tempura Crunch	12
<b>MAINE LOBSTER</b> Tempura Asparagus, Edamame Aioli	11
<b>SPICY YELLOWTAIL &amp; TEMPURA SHRIMP</b> Bok Choy, Arugula Aioli	10
<b>CRUNCHY SPICY TUNA</b> Crab, Avocado, Scallion	14
<b>TEMPURA SPICY ROCK SHRIMP</b> Asian Pear, Avocado, Dry Apricot-Miso Glaze	10
<b>SUSHI TACO TRIO</b> Spicy Tuna, Salmon, Yellowtail, Guacamole	13
<b>HAND ROLL SAMPLER</b> 1 ea Spicy Salmon & Yellowtail, Radish Sprouts, Cilantro Aioli	12

## 🍷 LIVE MAINE LOBSTER 🍷

**2 lbs. to 5.5 lbs.**

**\$26 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 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
Grilled Corn Salsa, Chipotle-Lime Remoulade	
<b>TERIYAKI 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>WILD STRIPED BASS</b>	27	Wild Mushroom Couscous	Red Pepper Coulis
<b>ALASKAN HALIBUT</b>	29	Asparagus	Chive Remoulade
<b>DAY BOAT SCALLOPS &amp; JUMBO SHRIMP</b>	27		
<b>PACIFIC MAHI MAHI</b>	25	Baby Bok Choy	Chimichurri

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