

# ATLANTIC

FOOD · SPIRITS

## ~RESTAURANT WEEK~

### Lunch Menu \$25

#### Appetizer Course

(Choice of one)

~Maryland Crab Soup – Crab Bisque – Seafood Gumbo~  
~Caesar Salad–House Salad –Pear Pecan Salad~

#### Entree Course

(Choice of one)

Served Chips or Slaw

##### Shrimp Salad Sandwich (gf option)

Fresh Shrimp, Arugula,  
Sliced Tomato on a Toasted Brioche Roll

##### Atlantic Fish Tacos

Served with Cilantro Lime Slaw, choice of  
Chilean Sea Bass or Blackened Rockfish

##### Grilled Caprese

Fresh Mozzarella, Heirloom Tomato, Basil Pesto,  
Arugula, and Balsamic Glaze, served on Artisan  
Sourdough Bread

##### Bistro Steak Sandwich (gf option)

Sliced Steak, Caramelized Onions,  
Roasted Roma Tomatoes, Arugula, Steak Sauce on  
Toasted Brioche Roll

##### Crab Cake Sandwich +\$12 (gf option)

Broiled Jumbo Lump Crab Cake on Toasted Brioche Roll  
with Arugula, Sliced Tomato & Whole Grain Mustard Tartar

#### Dessert Course

(Choice of one)

Peaches and Cream Bread Pudding

Key Lime Pie

Kahlua Coffee Creme Brûlée

### Add on Wine \$10/glass

Domaine Des Cassagnoles  
White Blend, France

The Seeker Pinot Noir  
France

Bonanza Chardonnay  
California

Dogajolo Red Blend, Italy  
80% Sangiovese, 20% Cabernet

Lunch Menu Available 11:30am–4pm  
July 10th–19th~Dine In Only

# ATLANTIC

FOOD · SPIRITS

## ~ RESTAURANT WEEK ~

### Dinner Menu \$45

#### Appetizer Course

(Choice of one)

~ Maryland Crab Soup – Crab Bisque – Seafood Gumbo –  
~ Caesar Salad – House Salad – Pear Pecan Salad –

#### Entree Course

(Choice of one)

##### Memphis Ribs

half rack, bbq sauce, french fries and cole slaw

##### Chilean Sea Bass Fish & Chips

Beer Battered Chilean Sea Bass,  
French Fries and Slaw

##### English Green Pea Risotto

Spring Vegetables with Whipped Goat Cheese

##### Seared Scallops (gf)

Seared Sashimi Grade Hokkaido Scallops,  
Ginger Carrot Pureé, Spinach & Fingerling  
Potato Medley

##### Single Crab Cake +15 single +30 double (gf option)

Broiled Jumbo Lump Crab Cake served with Mashed Potatoes, Green Beans  
and Whole Grain Mustard Tartar Sauce

#### Dessert Course

(Choice of one)

Peaches and Cream Bread Pudding

Key Lime Pie

Kahlua Coffee Creme Brûlée

### Add on Wine \$10/glass

Domaine Des Cassagnoles  
White Blend, France

Bonanza Chardonnay  
California

The Seeker Pinot Noir  
France

Dogajolo Red Blend, Italy  
80% Sangiovese, 20% Cabernet

Dinner Menu Available All Day  
July 10th – 19th ~ Dine In Only