



ATLANTIC
FOOD · SPIRITS

~RESTAURANT WEEK~

January 17th–26th

Dinner Menu \$45

First Course

Pretzel Beer Cheese
(one per table of 4)

Second Course
(Choice of one)

~Maryland Crab Soup, Crab, Clam & Corn Chowder or Seafood Gumbo~
~Caesar Salad, House Salad or Pear Pecan Salad~ (gf option)

Third Course
(Choice of one)

Braised Short Rib (gf option)
red wine braised short rib with mashed potatoes,
roasted root vegetables, finished with
demi glaze and fried onions

Seared Scallops (gf)
seared sashimi grade Hokkaido scallops, goat
cheese and roasted corn polenta, butternut squash
and lemon thyme beurre blanc

Single Crab Cake (gf option)
broiled jumbo lump crab cake served with mashed
potatoes, green beans and whole grain mustard
tartar sauce

Mushroom Ravioli
house-made mushroom ravioli, roasted roma
tomatoes, baby spinach, toasted pecans in a goat
cheese cream sauce

Fourth Course
(Choice of one)

Seasonal Bread Pudding

Duck Fat Fried Donut Holes
topped with red wine maple glaze

Chocolate Crème Brûlée (gf)



Dinner Menu available all day
During Restaurant Week
Dine In Only



ATLANTIC
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~RESTAURANT WEEK~

January 17th–26th

Lunch Menu \$25

First Course

(Choice of one)

~Maryland Crab Soup, Crab, Clam & Corn Chowder or Seafood Gumbo~
~Caesar Salad, House Salad or Pear Pecan Salad~ (gf option)

Second Course

(Choice of one)

Shrimp Salad Sandwich (gf option)
fresh, never frozen shrimp, arugula,
sliced tomato on a toasted brioche roll

Atlantic Fish Tacos (3)
served with Cilantro Lime Slaw, choice of
Chilean Sea Bass or Blackened Rockfish

Grilled Brie Sandwich
caramelized onions, sautéed apples with sage
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 +\$10 (gf option)
broiled jumbo lump crab cake on toasted brioche roll
with arugula, sliced tomato & whole grain mustard tartar

Third Course

(Choice of one)

Chocolate Crème Brûlée (gf)

Seasonal Bread Pudding

Duck Fat Fried Donut Holes
topped with red wine maple glaze



Lunch Menu available 11:30am–4pm
During Restaurant Week
Dine In Only

