

# ATLANTIC GRILL

## Sunday Brunch

### Raw Bar

Jumbo Shrimp	\$6.00 (each)
Cherrystones*	\$2.50 (each)
Oysters*	MP
east or west	
Lobster Cocktail	MP
Littlenecks*	\$2.50 (each)
3 East*, 3 West*	\$21.00

### Sushi & Sashimi

price per piece

<b>Shrimp</b>	\$4.00
<b>Hamachi*</b>	\$5.00
<b>BBQ Eel</b>	\$5.00
<b>Tuna*</b>	\$5.00
<b>Spicy Tuna*</b>	\$5.00
<b>Toro*</b>	MP
<b>Salmon*</b>	\$4.00
<b>Fluke*</b>	\$5.00
<b>Kampachi*</b>	\$6.00
<b>Dressed Sushi</b>	
two pieces each	
<b>Tuna*</b>	\$11.00
avocado / ponzu	
<b>Kampachi*</b>	\$11.00
hot chili seaweed	

<b>Eel</b>	\$9.00
grilled pineapple / kojulang	
<b>Salmon*</b>	\$10.00
lime kosho / ginger blossom	
<b>Hamachi*</b>	\$10.00
plum chili	
<b>Alaskan King Crab</b>	\$11.00
toban djan / cilantro	
<b>Six Piece Sampler*</b>	\$30.00

## Featured Items

<b>Shellfish Towers*</b>	1-2 Guests - \$58.00 2-4 Guests - \$96.00 4-6 Guests - \$148.00
<b>Sustainable Petrossian Caviar 30gr</b>	Classic* - \$70.00 Royal* - \$85.00

## Alaskan King Crab Legs

1/2 lb MP; 1 lb MP

## Sushi Rolls

<b>Spicy Tuna*</b>	\$14.00
sesame / chile / cucumber	
<b>Truffle Rainbow Roll</b>	\$19.00
tuna* / salmon* / hamachi* / kanpachi* / avocado / cucumber / truffle	
<b>Miso-Glazed Chilean Sea Bass</b>	\$15.00
red ginger	
<b>Tempura Shrimp</b>	\$12.00
avocado / apricot-miso glaze	
<b>Crunchy Spicy Tuna*</b>	\$17.00
crab / avocado / scallion	
<b>Magnificent Lobster Roll</b>	\$19.00
salmon* / avocado / celery root / charred scallion / spicy mint sauce	
<b>Golden Roll</b>	\$18.00
crab / spicy tuna* / burdock / crispy rice / avocado / mango yuzu	
<b>East Side Roll</b>	\$16.00
eel / spicy tuna* / grilled pineapple / cucumber	
<b>Eggs &amp; Omelettes</b>	

Compliments of Atlantic Grill - tea or organic, fair trade coffee & your choice of one of the following: Bloody Mary / Screwdriver / Bellini / Mimosa / Champagne / Orange or Grapefruit Juice. We Proudly Serve Sullivan County Free Range Eggs

**Breakfast Quesadilla** \$17.00

applewood bacon / scrambled eggs / mozzarella / tomato salsa

**Eggs\* Benedict** \$18.00

canadian bacon / hollandaise sauce\*

**Smoked Salmon\* Benedict** \$19.00

locally smoked salmon / hollandaise\* sauce

**Crab Cake Benedict\*** \$20.00

baby spinach / hollandaise\* sauce

**Omelettes\*: Regular or Egg White** \$18.00

mushroom / onion / goat cheese / smoked salmon / cream cheese / scallions / vegetable / turkey bacon / muenster

## **Country Morning**

**Buttermilk Pancakes** \$16.00

banana or blueberry / catskill mountain organic maple syrup

**Vanilla Scented French Toast** \$18.00

roasted apples / chantilly cream / candied hazelnuts

**Locally Smoked Salmon\* Plate** \$17.00

tomato / onions / capers / cream cheese / toasted bagel

## Lunch Fare

**Blackened Chicken Salad** \$18.00

grilled corn salsa / tomatoes / cucumbers / goat cheese / chipotle dressing

**Hunts Point Seafood Salad** \$27.00

grilled salmon\* / lump crab / rock shrimp / corn / cucumber / green goddess dressing

**Crab BLT Sandwich** \$24.00

crab cake / bacon / bibb lettuce / tomato / tartar sauce\* / old bay fries

**Rare Sesame Crusted Tuna\* Salad** \$24.00

haricot vert / egg / tomato / avocado / wasabi vinaigrette

**Jumbo Lump Crab\* Cake** \$18.00

\$33.00

citrus salad / lemon aioli

**French Onion Burger\*** \$21.00

caramelized onion / gruyere / french onion soup. Add skillet egg 2.50

## Sides

**Applewood Bacon** \$7.00

**Cinnamon Sugar Doughnuts**

\$9.00

coffee chocolate sauce

**Seasonal Fruit**

\$7.00

**Old Bay Fries**

\$6.00

**Maple Glazed Chicken Sausage**

\$10.00

**Roasted Brussel Sprouts**

\$11.00