

# ATLANTIC GRILL

## Lunch

### 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	

**Eel** \$9.00

grilled pineapple / kojulang

**Salmon\*** \$10.00

lime kosho / ginger blossom

**Hamachi\*** \$10.00

plum chili

**Alaskan King Crab** \$11.00

toban djan / cilantro

**Six Piece Sampler\*** \$30.00

## Featured Items

**Shellfish Towers\***  
1-2 Guests - \$58.00  
2-4 Guests - \$96.00  
4-6 Guests - \$148.00

**Sustainable Petrossian Caviar 30gr**  
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	

## **Appetizers**

## Market Soup

MP

seasonal favorites

## Bigeye Tuna\* Tartare

\$19.00

avocado puree / hot sesame oil / crostini

## Steamed Shrimp Dumplings

\$15.00

sake-plum sauce

## Shrimp & Lobster Spring Roll

\$16.00

spicy coconut sauce / yuzu-mustard sauce

## Grilled Spanish Octopus

\$19.00

chickpea salad / romesco sauce / black garlic

## Lemon-Scented Edamame

\$9.00

lemon zest / maldon sea salt

## Jumbo Lump Crab Cake

\$18.00

\$33.00

citrus salad / lemon aioli

## Salads

Salad Additions: Grilled Chicken \$7, Shrimp \$10, Crab Cake \$16, Salmon\* \$15

<b>Chopped Salad</b>	\$15.00
romaine / greek feta / parmesan / chickpeas / olives / onions / tomatoes / capers / red peppers / croutons	
<b>Classic Caesar* Salad</b>	\$14.00
romaine / kale / ficelle crouton / parmigiano-reggiano	
<b>Fall Market Salad</b>	\$15.00
roasted butternut squash / frisee / radicchio / goat cheese / pumpkin seeds / pomegranate dressing	
<b>Entrees</b>	
<b>Hunts Point Seafood Salad</b>	\$27.00
grilled salmon* / bacon / lump crab / rock shrimp / corn / cucumber / green goddess dressing	
<b>Free-Range Turkey Salad</b>	\$17.00
avocado / tomato / egg whites / bacon / dijon mustard dressing	
<b>Grilled Salmon* Skewer</b>	\$25.00
farro / roasted corn / apple cider gastrique	
<b>Crab BLT Sandwich</b>	\$24.00
crab cake / bacon / bibb lettuce / tomato / tartar* sauce / old bay fries	
<b>French Onion Burger*</b>	\$21.00
caramelized onion / guyere / french onion soup. Add skillet egg 2.50	

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

haricot vert / egg / tomato / avocado / wasabi vinaigrette

**Market Lobster** MP

summer market vegetables

## **Simply Grilled**

Marinated with extra virgin olive oil, lemon, garlic and caper and served with grilled asparagus

**Branzino** \$31.00

**Atlantic Swordfish** \$33.00

**Faroe Island Salmon\*** \$29.00

**Shrimp & Scallops\*** \$29.00

**Bigeye Tuna\*** \$30.00

**Red Snapper** \$29.00

## **Sides**

**Truffle Cream Spinach** \$12.00

**Roasted Brussel Sprouts** \$11.00

<b>Old Bay Fries</b>	<b>\$5.00</b>
<b>Scalloped Sweet Potatoes</b>	<b>\$10.00</b>
<b>Wild Mushroom Fricassee</b>	<b>\$10.00</b>
<b>Cauliflower Gratin</b>	<b>\$10.00</b>
<b>Classic Mashed Potatoes</b>	<b>\$9.00</b>