

ATLANTIC GRILL

Dinner

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

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

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

Classic Caesar* Salad

\$14.00

romaine / kale / ficelle crouton / parmigiano-reggiano

Steamed Shrimp Dumplings

\$15.00

sake-plum sauce

Fall Market Salad

\$15.00

roasted butternut squash / frisee / radicchio / goat cheese / pumpkin seeds / pomegranate dressing

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

Chopped Salad \$15.00

romaine / greek feta / parmesan / chickpeas / olives / onions / tomatoes / capers / red peppers / croutons

Entrees

Pan Seared Red Snapper* \$34.00

sunchoke & lamb pancetta hash / haricot vert / hen of the woods

Crispy Skin Faroe Island Salmon* \$30.00

forbidden black rice / squash / eggplant caviar / tarragon watercress sauce

Blackened Atlantic Swordfish \$38.00

crab napoleon / corn beignet / lobster sauce

Nori-Wrapped Bigeye Tuna* \$32.00

mushrooms / sticky rice / stir-fry bok choy / wasabi-soy vinaigrette

Teriyaki MSC Chilean Sea Bass \$39.00

chinese wok vegetable / soy ginger sauce

Market Lobster MP

summer market vegetables

Honey Brined Roasted Sullivan County Farms Chicken \$29.00

butternut squash risotto / chanterelles / parmesan broth

Grilled Filet Mignon* \$39.00

red wine cipollini onion / pomme maxim / baby carrot / maitre d'hotel butter

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

Old Bay Fries \$5.00

Scalloped Sweet Potatoes \$10.00

Wild Mushroom Fricassee \$10.00

Cauliflower Gratin \$10.00

Classic Mashed Potatoes \$9.00