

ATLANTIC GRILL

Dine In

ROLLED SUSHI

Times Square Roll \$18.00

crab, spicy hamachi*, avocado, yuzu-miso

Rocket Man Roll \$17.00

spicy salmon*, shrimp, avocado, asian pear, dill, red nuclear sauce

Golden Roll \$19.00

crab, spicy tuna*, pickled burdock, crispy rice, avocado, mango yuzu

Tempura Shrimp & Spicy Tuna Roll \$18.00

avocado, yuzu kosho sauce

California Roll \$16.00

crabmeat, avocado, cucumber

Spicy Tuna Roll \$16.00

sesame, chili

Drunken Taco Roll \$19.00

lobster, salmon*, avocado, cilantro, jalapeno, corn crisp, kimchi

Truffle Rainbow Roll \$19.00

tuna, salmon, hamachi, tobiko, avocado, cucumber, truffle-lime

Red Dragon Roll \$19.00

tuna, bbq eel, tobiko, avocado, cucumber, wasabi cream

DRESSED SUSHI

two pieces each

Eel \$12.00

grilled pineapple, gochujang

Tuna \$14.00

avocado, ponzu

Salmon \$12.00

lime kosho, ginger blossom

Hamachi \$13.00

plum chili

Kanpachi \$14.00

hot chili, seaweed

Alaskan King Crab \$14.00

toban djan, cilantro

Six Piece Sampler \$32.00

SUSHI

price per piece

Hamachi \$6.00

Tuna \$7.00

Kanpachi \$7.00

BBQ Eel \$5.00

Salmon \$5.00

Salmon Roe \$6.00

Shrimp \$4.00

Tobiko \$4.00

RAW BAR

Lobster Cocktail

Littleneck Clams*

6 pcs - \$15.00

Alaskan King Crab Legs

1/2 lb. or 1 lb.

Chilled Shrimp Cocktail

\$21.00

cocktail sauce, old bay aioli

3 East, 3 West Oysters

6 pcs - \$22.00

12 pcs - \$41.00

cocktail sauce, mignonette, holy schmitt's horseradish

STARTERS & SALADS

Maine Lobster Bixque

\$15.00

lobster salad, profiterole

Bang - Bang Edamame

\$13.00

togarishi-miso butter or simply steamed with sea salt

Warm Brussels Sprouts & Kale Caesar

\$17.00

brioche toast, classic caesar dressing

Market Chopped Salad \$17.00

romaine, feta cheese, cucumber, radish, carrots, chickpeas, scallions, dill, lemon

Lobster & Shrimp Spring Rolls \$16.00

spicy sweet coconut dipping sauce

Steamed Shrimp Dumplings \$18.00

sake-plum sauce

Spicy Tuna & Salmon Poke* \$19.00

sushi rice, avocado, seaweed salad, pickled cucumber, burdock, chile oil, soy-sofrito

ENTREES

Chirashi Bowl \$35.00

salmon*, tuna*, hamachi*, shrimp, tamago, salmon roe*, eel, avocado

Homemade Linguine \$18.00

\$33.00

shrimp, lardo, Calabrian chili, parmesan

Atlantic Cod* Piccata \$34.00

lemon whipped potatoes, broccolini, brown butter crust

Faroe Island Salmon \$32.00

heirloom tomato salad, summer squash, radish, gremolata

Branzino a la Plancha \$35.00

artichokes barigoule, baby potatoes, Italian salsa verde

Roasted Sullivan Farm Chicken \$31.00

ricotta gnocchi, wild mushrooms, rosemary cream

Filet Mignon \$46.00

bone marrow butter, fingerling potatoes, endive, red wine

Gulf Shrimp Cobb Salad \$25.00

market greens, charred corn, avocado, crispy bacon, buttermilk dressing, deviled egg

Faroe Island Salmon*Burger \$21.00

avocado, daikon salad, romaine, tomato, spicy aioli, wasabi potato chips

Simply Grilled

all fish are available simply grilled

Lincoln Center Burger \$24.00

burrata, tomato jam, parmesan fries [add cage-free skillet egg* | \$2]

DESSERT

Original 20 Layer Chocolate Cake \$13.00

pistachio ice cream

Classic Molten Chocolate Cake \$13.00

caramelized bananas, espresso ice cream

Coconut Rice Pudding \$12.00

mango & berry salad, mango sorbet

Tahitian Vanilla Panna Cotta \$11.00

raspberry gelee, blueberry compote, almond cookie

Homeade Ice Creams \$11.00

vanilla, banana, espresso

Theater Treats \$9.00

freshly baked chocolate truffle cookies

Cherry Cheesecake \$12.00

almond cookie crust, sweet cherries, raspberry sorbet

PRIX-FIXE DINNER | \$49

Available All Day

APPETIZERS

Choice of: Market Chopped Salad, Salmon* Avocado Maki, Market Soup

ENTREES

Choice of: Homemade Linguine, Faroe Island Salmon*, Roasted Sullivan Farm Chicken

DESSERTS

Choice of: Vanilla Panna Cotta, Housemade Sorbet