



ATLANTIC GRILLE

BRUNCH MENU

BREAKFAST BREADS

Daily muffins fresh from our pastry chef.....	2	Chefs selection of daily breakfast breads, two slices of your choice.....	3
Pastries- warm sugar glazed cinnamon rolls.....	2	Cranberry scone with a sugar glaze.....	2
Danish - fruit or cheese.....	2	Warm croissant.....	2

APPETIZERS

Continental breakfast basket, croissant, pastry, muffin, and scone.....	8
Sliced fruit plate with fresh berries, pineapple, and melon.....	7
Breakfast quiche chefs daily selection.....	6
Chunky tomato soup with goat cheese and fresh basil.....	8
Soup du jour.....	8
Seafood bisque with mahi mahi, lump crab and shrimp.....	9
Smoked salmon, capers, red onion, chopped egg, cream cheese and pumpernickel toast points.....	15
Shrimp cocktail with remoulade sauce and cocktail sauce.....	13
Crab cocktail with mustard aioli, grated horseradish and cocktail sauce.....	17
Mediterranean hummus plate with asiago flatbread, marinated kalamata olives, feta cheese, and roasted red peppers.....	8
Beef tenderloin sliders, smoked gouda, caramelized onions, lettuce leaf, tarragon aioli presented on toasted brioche buns.....	13
Crispy fried brie with red grapes, granny smith apple and apricot chutney.....	12

SALADS

Caesar salad with romaine, parmesan & homemade croutons.....	9
Iceberg wedge with cherry tomato, bacon & creamy bleu cheese dressing.....	9
Add: Grilled scallops..... 6 Grilled shrimp.....6 Grilled chicken.....4	
Chopped maine lobster salad with avocado, mango, red onion, romaine and tomato in lime vinaigrette topped with crispy yucca chips.....	34
Cobb salad with romaine, grilled chicken, bleu cheese, tomato, avocado, bacon, egg & house sherry vinaigrette.....	15
Thai steak salad with soba noodles, cilantro, mint, peanuts, carrot, edamame, bean sprouts & asian vinaigrette.....	18

BRUNCH SELECTIONS

Benedict trio - beef tenderloin benedict with béarnaise sauce, crab cake benedict with red pepper sauce & lobster benedict with sauce choron.....	22
Traditional eggs benedict with breakfast potatoes and hollandaise sauce.....	16
Lobster frittata with tomatoes, green onions, goat cheese, fresh herbs & breakfast potatoes.....	19
Three egg omelet - choice of ham, bacon, tomato, mushroom, onion, asparagus & breakfast potatoes.....	18
Add: Grilled scallops.....6 Grilled shrimp.....6 Grilled chicken.....4 Crab.....6	
Three eggs any style with bacon, sausage, ham and breakfast potatoes.....	16
Healthy american breakfast with scrambled egg whites, steamed asparagus and grilled tomato.....	15
Bananas foster french toast with brown sugar-brandy glazed bananas and whipped cream.....	16
Buttermilk pancakes with maple syrup.....	12
Add: Blueberries.....2 Bananas.....2 Chocolate chips.....2	
Tropical pancakes with orange, pineapple, kiwi, mango and coconut compote.....	15
Sweet pancakes with chocolate chips and marshmallows.....	14
Traditional oatmeal with brown sugar, golden raisin, and maple syrup.....	10
Corned beef hash and poached eggs topped with hollandaise sauce.....	15
Steak and lobster three egg omelet with asparagus, tomato and breakfast potatoes.....	28
Grilled 7oz. sliced hanger steak with two eggs any style or truffle fries.....	19

ENTREES

Sautéed jumbo shrimp and scallop with capers, tomato, basil, white wine and garlic over linguine.....	21
Mediterranean spiced salmon with sauteed broccoli rabe, chick peas and caperberries in a tomato & saffron broth.....	19
Pan seared tuna with farro, sundried tomatoes, arugula & fava beans in a lemon vinaigrette.....	17
Grilled 7oz. sliced hanger steak with truffle fries, grilled asparagus and red wine reduction.....	28

BURGERS AND SANDWICHES

All served on toasted brioche bun with choice of regular or sweet potato fries

Ground sirloin burger with aged cheddar and applewood smoked bacon.....	13
Roasted turkey breast club with apple wood smoked bacon, lettuce, tomato and mayonnaise on choice of toasted multi-grain, rye or classic white bread.....	15
Grilled chicken breast with swiss cheese and tarragon mayonnaise.....	12
White albacore tuna melt with tomato, celery, red onion on foccacia.....	13
Rare roast beef and provolone with balsamic onions and garlic aioli in a spinach wrap.....	13

SIDES

Truffle fries.....	8	Corned beef hash.....	8
Breakfast potatoes.....	6	Breakfast meats: sausage, bacon or ham.....	7

Seagate Executive Chef - Adam Gottlieb
Executive Sous Chef - Jeremy Hanson

Sous Chef - Adam Bercowicz
Pastry Chef - Carolina Martinez

*Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness

*A gratuity of 20% will be added to parties of eight or more