



# ATLANTIC GRILLE

## DINNER MENU

### APPETIZERS

Seafood bisque with lump crab, shrimp and mahi mahi .....	9
Fire roasted, chunky tomato soup with goat cheese and fresh basil .....	8
Crispy calamari with sweet chili sauce and cilantro .....	15
Soup du jour .....	8
Lobster risotto with sweet peas, lemon and shaved parmesan .....	16
Prince Edward Island mussels in white wine-butter sauce with shallot, thyme, and grilled baguette .....	14
Smoked salmon, capers, red onion, chopped egg, cream cheese and pumpernickel toast .....	15
Mediterranean hummus plate with asiago flatbread, marinated kalamata olives, feta cheese, and roasted red peppers .....	9
Jumbo lump crab cake with arugula salad & lemon-caper aioli.....	17
House-made fish dip with pickled jalapeños, fresh herbs and bagel chips .....	9
Shrimp cocktail with remoulade and cocktail sauce .....	14
Crab cocktail with mustard aioli and cocktail sauce .....	17
Grilled tenderloin sliders with balsamic onions, smoked gouda cheese and tarragon aioli on toasted brioche buns .....	15
Crispy fried brie with red grapes, granny smith apple and apricot chutney .....	14

### SALADS

Iceberg wedge with cherry tomatoes, bacon and creamy gorgonzola dressing .....	10
Caesar salad with romaine, parmesan, and homemade croutons .....	9
Frisée salad with red wine poached pears, gorgonzola & toasted almonds .....	12
Roasted red and golden beet salad with mandarin oranges, mint, frisée, feta cheese in orange vinaigrette .....	12
Chopped whole maine lobster salad with avocado, mango, red onion, romaine and tomato in lime vinaigrette topped with crispy yucca chips .....	34
Thai steak salad with soba noodles, cilantro, mint, peanuts, carrot, edamame, bean sprouts and Asian vinaigrette .....	21

## ENTREES

Pan-seared sea scallops with artichokes, asparagus, mushrooms, celery root-sweet onion puree, tomato jam and pancetta chip .....	29
Seafood cioppino with daily fish, shrimp, mussels and grilled baguette in roast tomato-white wine broth .....	29
Grilled mahi mahi on three-potato hash with apple wood smoked bacon, crispy onions and warm tomato vinaigrette .....	28
Pan-seared tuna with farro, sundried tomatoes, arugula & fava beans in a lemon vinaigrette .....	29
Orange chili glazed swordfish with roasted fennel, cous cous, roasted red pepper and arugula salad with in citrus vinaigrette .....	28
Crispy local snapper on warm panzanella salad of olive oil toasted croutons, roasted red peppers, yellow squash, zucchini, tomato, and arugula in red wine vinaigrette .....	28
Mediterranean spiced salmon with sauteed broccoli rabe, chick peas and caperberries in tomato-saffron broth .....	27
Daily fresh catch (selections change daily). Served with chefs recommended accompaniments .....	mkt.
Crispy chicken breast with a fingerling potato and edamame succotash, roasted cippolini onions, tomato, and sherry wine pan sauce .....	26
Braised boneless beef short ribs with mashed potatoes and mixed vegetables .....	29
Grilled 8 oz. filet mignon with roasted portabello, creamed spinach and steak fries .....	36
18 oz. Bone-in grilled ribeye with tomato, watercress, blue cheese and crispy shoestring potatoes in worcestershire vinaigrette.....	42
12 oz. Center-cut grain mustard honey glazed rib pork chop with roasted brussel sprouts, caramelized onions and bacon on sweet potato puree .....	28
9 oz. Ground sirloin burger with aged cheddar, applewood smoked bacon and fries .....	17

## SIDES

### STARCH

Mac and cheese .....	8
Truffle fries .....	8
Sweet potato fries .....	8
Gorgonzola au gratin potatoes .....	8
Mashed potatoes.....	8

### VEGETABLE

Creamed spinach au gratin.....	8
Grilled zucchini, yellow squash and eggplant .....	8

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