

Restaurant Week 2022

THE ATLANTIC LUNCH

\$15 Per Person

Course 1

Choice of:

CAESAR SALAD

White Anchovies, Croutons, Parmesan

or

FRIED SHRIMP

Spicy Remoulade

or

ATLANTIC DEVILS

Salmon Pastrami, Everything Spice

or

CRISPY BRUSSELS

Yogurt, Preserved Lemon, Pickled Fresno, Almonds, Manchego

Course 2

Choice of:

NASHVILLE HOT CHICKEN SANDWICH

Brioche Bun, Pickle Brined Chicken Thigh, House Hot Sauce, Pickles, Mayo

or

DOUBLE PATTY GRIDDLE BURGER

Cheese, Pickles, Lettuce, Mustard, Ketchup, FF

or

FRIED SHRIMP TACOS

Salsa Verde, Avocado, Manchego Cheese, Onion, Cilantro

or

ROASTED BEET SALAD

Bibb Lettuce, Fried Goat Cheese, Toasted Macadamia Nuts, Green Goddess Dressing, Pickled Red Onion

or

FLOUNDER FISH & CHIPS

Old Bay Tartar, Fries, Lemon

Restaurant Week 2022

THE ATLANTIC DINNER

\$35 Per Person

Course 1

Choice of:

CAESAR SALAD

White Anchovies, Croutons, Parmesan

or

FRIED SHRIMP

Spicy Remoulade

or

ATLANTIC DEVILS

Salmon Pastrami, Everything Spice

or

CRISPY BRUSSELS

Yogurt, Preserved Lemon, Pickled Fresno, Almonds, Manchego

or

OYSTERS ROCK

Bacon, Parmesan, Cream Cheese, Breadcrumbs, Spinach

or

SELECT RAW OYSTERS

Course 2

Choice of:

BAKED SCALLOPS

Scallops, Shrimp, Togarashi Aioli, Ponzu

or

HONEY MISO GLAZED SALMON UDON

Bok Choy, Carrot, Shiitake, White Soy, Furikake

or

FLOUNDER FISH & CHIPS

Old Bay Tartar, Fries, Lemon

or

BRAISED SHORT RIB GNOCCHI

Butternut Squash, Crispy Brussels, Tomato

or

BLACKENED SHRIMP COBB SALAD

Romaine, Egg, Cucumber, Tomato, Red Onion, Avocado, Olives, Buttermilk Dill Ranch

Dessert

Choice of:

SWISS ROLL

or

LEMON RICOTTA CHEESECAKE

or

COCONUT- LIME GINGER CRÈME BRULEE