Restaurant Week 2021

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

VEGETABLE FRIED RICE

Jasmine Rice, Bok Choy, Carrot, Shiitake, White Soy, Furikake

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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

VEGETABLE FRIED RICE

Jasmine Rice, Bok Choy, Carrot, Shiitake, White Soy, Furikake

Restaurant Week 2021

 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

Snow Crab Miso Soup

Tofu, Oyster Mushrooms, Scallion, Seaweed

Course 2

Choice of:

LOBSTER ROLL

Dill, Celery, Tarragon, Brioche Bun, Fries

or

CEDAR PLANK SALMON

Honey Mustard Glaze, Root Vegetable Hash, Crispy Brussels, Sherry Gastrique

or

SHRIMP & GRIT GUMBO

Creamy White Cheddar Grits, Okra, Surry Sausage

or

BEEF BOLOGNESE

Linguine, Parmesan, Herbs, Cheese Garlic Bread

or

VEGETABLE UDON STIR-FRY

Bok Choy, Carrot, Shiitake, White Soy, Furikake

Dessert

Choice of:

PEANUT BUTTER PIE

Pretzel Crust, Chocolate Ice Cream, Peanuts

or

LEMON RICOTTA CHEESECAKE

or

COCONUT- LIME GINGER CRÈME BRULEE

\*NO SHARING

Restaurant Week 2021

 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

Snow Crab Miso Soup

Tofu, Oyster Mushrooms, Scallion, Seaweed

Course 2

Choice of:

LOBSTER ROLL

Dill, Celery, Tarragon, Brioche Bun, Fries

or

CEDAR PLANK SALMON

Honey Mustard Glaze, Root Vegetable Hash, Crispy Brussels, Sherry Gastrique

or

SHRIMP & GRIT GUMBO

Creamy White Cheddar Grits, Okra, Surry Sausage

or

BEEF BOLOGNESE

Linguine, Parmesan, Herbs, Cheese Garlic Bread

or

VEGETABLE UDON STIR-FRY

Bok Choy, Carrot, Shiitake, White Soy, Furikake

Dessert

Choice of:

PEANUT BUTTER PIE

Pretzel Crust, Chocolate Ice Cream, Peanuts

or

LEMON RICOTTA CHEESECAKE

or

COCONUT- LIME GINGER CRÈME BRULEE

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