

☾ SUNSET MENU ☽

SERVED FROM 4:00 - 5:00

LOBSTER BISQUE	7.5
Lobster-Tarragon Crème Fraîche	
SHRIMP & LOBSTER SPRING ROLL	10
Sweet Pepper Glaze	
CRISPY POINT JUDITH CALAMARI	10
Tzatziki & Roasted Tomato Tapenade	
STEAMED SHRIMP DUMPLINGS	10
Citrus-Soy Sauce	
MARYLAND CRAB CAKE	13
Whole Grain Mustard Remoulade	
ORGANIC FIELD GREENS	8
Cherry Tomatoes, Cucumber, Citrus Vinaigrette	
HEARTS OF ROMAINE	9
Ficelle Croutons, Parmigiano-Reggiano, Classic Caesar Dressing	
ATLANTIC'S CHOPPED SALAD	10.5
Cucumber, Feta, Capers, Tomatoes, Olives, Roasted Peppers, Onions, Chick Peas, Fresh Basil, Croutons, Parmesan Cheese & Balsamic Vinaigrette	
GRILLED BURGER	13
French Fries, Lettuce & Tomato Choice of Bacon, Cheddar, Gruyere, Mozzarella	



SUSHI

PRICE PER PIECE

TUNA	4.5	SPICY TUNA	4.5	SHRIMP	3.5
BBQ EEL	4	YELLOWTAIL	4.5	CRAB	5
FLUKE	3.5	SALMON	4	TORO	MP

ATLANTIC MAKI ROLLS

SPICY TUNA ROLL	9.5
CRABMEAT CALIFORNIA ROLL	10
SPICY YELLOWTAIL & TEMPURA SHRIMP ROLL Bok Choy, Arugula Aioli	10
CRUNCHY FLORIDA ROLL Crab, Shrimp, Avocado	10
MISO GLAZED CHILEAN SEA BASS ROLL Red Ginger	12
CRUNCHY SPICY TUNA ROLL Crab, Avocado, Scallion	15
TEMPURA SPICY ROCK SHRIMP ROLL Asian Pear, Avocado, Dry Apricot-Miso Glaze	10
EEL ROLL Tempura Kabocha, Yuzu Aioli, Toasted Almonds	10
SPICY CRAB & CRUNCHY CALAMARI ROLL Jicama, Avocado, Tempura Flakes	12
SMOKED SALMON ROLL Scallion-Cream Cheese, Bagel Crunch, Orange Drizzle	10

CAVIAR

AMERICAN STURGEON 1 oz. Jet black small sturgeon eggs offer a rich, yet uncomplicated simple pleasure.	45
SIBERIAN OSETRA 1 oz. Farm-raised Baerii osetra is deep mahogany in hue, expresses clean, focused flavor, representing the pinnacle of aquacultured caviar.	100
RUSSIAN OSETRA 1 oz. Medium to dark brown in color and golden in cast, these firm and medium-sized caviar beads present a rich & nutty flavor.	125

PLATTERS

OYSTERS 6 Selections Offered Daily	
JUMBO SHRIMP	¼ lb. 12, ½ lb. 23
CHILLED 1 LB. LOBSTER COCKTAIL	24
SHELLFISH SAMPLER 38 SHELLFISH CASTLE 75 SHELLFISH CHATEAU 130	