



# Atlantic GRILLE

## Small Bites

### Thick Cut Bacon \$10

House Cured Bacon, Cracked Black Pepper, Bourbon Maple Glaze

### Truffle Fries \$9

Grated Parmesan, Chives, Chipotle Ketchup

### Braised Short Rib \$14

Yukon Confit Potato, Mushroom Demi, Parmesan, Parsley

### Chili & Ginger Fried Cauliflower \$10

Green Chiles, Ginger, Red Fresno Chiles, Scallions

### \*\*Oyster Tasting 6 for \$16 12 for \$22

Raw Oysters on Half Shell, Accompanied by Saltines and House Made Sauces to include: Cocktail, Horseradish, Cilantro Citrus Aioli, Mignonette

### \*\*Charbroiled Oysters \$14

Gulf oysters, Smoked Sea Salt, Parmesan, Garlic, Grilled Crostini

### Mayport Shrimp Cocktail \$14

Local Florida Shrimp, House Made Cocktail Sauce, Fried Onions, Mixed Greens

### Citrus Crab & Avocado Flatbread \$12

Lump Crab, Sliced Avocado, Bechamel Sauce, Arugula, Balsamic Vinegar Reduction

### Calamari Frito \$11

Spicy Marinara, Smoked Aioli, Charred Lemon

### \*\*Seafood Tower Serves 4 \$65

Lump Crab, Pickled Shrimp, Fresh Oysters, Crab Legs, Mussels, Wakame Salad and House Made Sauces to include: Cocktail, Horseradish, Cilantro Citrus Aioli, Mignonette

## Pizzas

### Margherita \$10

Fresh Mozzarella, Basil, Plum Tomato Sauce

### Meat Lovers \$15

Pepperoni, Italian Sausage, Applewood Smoked Bacon, Mozzarella, Plum Tomato Sauce

### Smoked Salmon \$16

Olives, Truffle Oil, Scallions, Provolone, Bechamel Sauce

### Seafood \$16

Lump Crab, Local Florida Shrimp, Scallops, Spinach, Mozzarella & Parmesan Cheese Blend, Bechamel Sauce

### Additional Toppings \$1

Peppers, Onions, Mushrooms, Jalapenos, Spinach, Artichokes, Olives, Pepperoni, Sausage, Bacon

### Additional Toppings \$3

Local Florida Shrimp, Lump Crab, Shaved Beef, Scallops

## Handhelds

Served with choice of: House Fried Chips, French Fries, Sweet Potato Fries, Cole Slaw or Fresh Fruit

Seasoning for Chips & Fries - \$1.00 - Parmesan Truffle, Cajun, Garlic Sea Salt

### \*The Hammock Beach Burger \$14

Our Signature Blend of 1855 Angus Chuck, Lettuce, Tomato, Onion, Dill Pickle, Brioche Bun

Choice of Cheese: American, Swiss, Cheddar, Provolone, Gorgonzola - Add Bacon \$3

### \*Wagyu Beef Burger \$16

100 % Wagyu Beef Burger, Lettuce, Cabernet Infused Onions, Aged Vermont Cheddar, Brioche Bun

### \*Ahi Burger \$15

Ahi Tuna, Lettuce, House Made Kimchi, Wasabi Aioli, Brioche Bun

### Impossible Burger \$14

Vegetarian Burger, Lettuce, Portobello Mushroom, Apple Cranberry Slaw, Brioche Bun

### Duo of Crab & Lobster Rolls \$14

Two Split Top Grilled Rolls Filled with Crab & Lobster Salad

### Wagyu Beef Hot Dog \$10

100% Wagyu Beef, Pretzel Bun

### \*Filet Mignon Tips Sandwich \$15

Horseradish Cream Sauce, Swiss Cheese, Ciabatta Bread - Add your choice of: Peppers, Onions, Mushrooms \$2

## Large Plates

### Fish & Chips \$18

Two pieces of Beer Battered White Fish, Fries, Coleslaw, House Tartar Sauce - Upgrade to Mahi for \$4

### \*Steak Frites \$36

12 oz. Prime Ribeye, French Fries, Chimichurri Sauce

### Statler Chicken \$24

10 oz. Bone In Chicken Breast, Fingerling Potatoes, Gorgonzola Cheese, Morel Mushroom Ragout

Members Receive 20% Discount

*\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions*

*\*\*Consumer Information: THERE IS A RISK ASSOCIATED WITH THE CONSUMING OF RAW OYSTERS. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness from raw oysters. If you suffer from any of the conditions mentioned you should eat oysters fully cooked. IF UNSURE OF YOUR RISK PLEASE CONSULT A PHYSICIAN.*

we proudly serve

