

GOOD EVENING



Atlantic

GRILLE

SMALL PLATES

**Charbroiled Oysters \$14

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

Chili & Ginger Fried Cauliflower \$10

Green Chiles, Ginger, Red Fresno Chiles, Scallions

Crab Cake \$14

Stone Fruit Salsa

**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

Gf Braised Short Rib \$14

Yukon Confit Potato, Mushroom Demi, Parmesan, Parsley

Mayport Shrimp Cocktail \$14

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

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

SOUPS

She Crab Soup

Bowl \$6

Topped with Jumbo Lump Crab, served with Sherry

Chefs Daily Feature Bowl \$4

FROM THE GARDEN

Choice of House Made Vinaigrettes and Dressings: Parmesan, Blue Cheese, Ranch, Champagne, Balsamic, Zesty, Honey Mustard, 1000 Island

Seafood Chopped Salad \$14

Iceberg Lettuce, Lump Crab, Shrimp, Olives, Red Onions, Feta Cheese, Pepperoncini

Caesar Salad \$11

Chopped Romaine, Herb Croutons, Parmesan Cheese

Gf Truffle Beet Salad \$14

Arugula, Spinach, Toasted Pecans, Crumbled Gorgonzola

Hammock Salad \$12

Mixed Greens, Poached Pears, Sunflower Seed, Dried Cranberries, Goat Cheese

Baby Heirloom Tomato Salad \$12

Burrata, Arugula, Balsamic Reduction

SIGNATURE PLATES

Sea

*Seared Scallops \$28

Wild Mushroom Risotto, Saffron Buerre Blanc

❖ *Sesame Crusted Tuna \$32

Citrus Scented Jasmine Rice, Grilled Asparagus, Ginger Soy Glaze

Seafood Pasta \$29

Local Florida Shrimp, Scallop, Lump Crab, Spinach, Linguine, Garlic Wine Sauce

Gf *Oven Baked Salmon \$26

Crab Mashed Potatoes, Garlic Spinach, Beurre Blanc

❖ Lobster Mac and Cheese \$34

Truffle Cream Sauce, Arugula, Shaved Parmesan

Land

❖ Gf *Filet of Beef \$34

8 oz. Fresh from Florida Beef Tenderloin, Mashed Yukon Potatoes, Featured Vegetable, Madeira Demi

Gf *Petite Filet of Beef \$29

5 oz. Fresh from Florida Beef Tenderloin, Mashed Yukon Potatoes, Featured Vegetable, Madeira Demi

❖ Gf *Prime New York Strip \$34

12 oz. Prime Beef, Baked Sweet Potato, Baby Zucchini, Demi

❖ *Prime Ribeye \$38

12 oz. Prime Beef, Parmesan Truffle Risotto, Asparagus, Herb Butter

Statler Chicken \$24

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

FROM THE DOCKS

*Fresh From The Docks ~ Featured Catches~ Market Price

Choice of Style: Sautéed, Grilled, Blackened or Fried. Accompanied with Chef Selection of Sides

– Choice of Sauces: Buerre Blanc, Garlic Wine, Almondine, Curry, Tartar or Ginger Soy Glaze

*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

