



ATLANTIC  
GRILLE & BAR

DINNER

RAW BAR

<b>Market Oysters</b>	<b>MP</b>
<i>Champagne Mignonette, Cocktail Sauce, Horseradish</i>	
<b>Shrimp Cocktail</b>	<b>22</b>
<i>Cocktail Sauce, Lemon, Remoulade</i>	
<b>Seafood Tower</b>	<b>105</b>
<i>1 1/2 lb Maine Lobster, Market Oysters (8), Shrimp Cocktail (8)</i>	

SIMPLY GRILLED

<b>Grouper</b>	<b>44</b>
<b>Jumbo Shrimp</b>	<b>32</b>
<b>Mahi Mahi</b>	<b>35</b>
<b>Scottish Salmon</b>	<b>33</b>
<i>Served with light butter sauce</i>	
<b>Filet Mignon</b> 8oz	<b>58</b>
<b>New York Strip</b> 14oz	<b>62</b>
<b>Ribeye Steak</b> 16oz	<b>66</b>
<b>Cowboy Steak</b> 24oz	<b>85</b>
<i>Served with Choice of Chimichurri, Maitre d'Hôtel Butter, Bearnaise Sauce or Au Poivre Sauce.</i>	

SIDES

<b>Crispy Brussels Sprouts</b>	<b>12</b>
<i>Sweet Soy, Toasted Peanuts, Garlic Aioli</i>	
<b>Roasted Cauliflower</b>	<b>11</b>
<i>Za'atar Seasoning</i>	
<b>Grilled Asparagus</b>	<b>12</b>
<i>Lemon, Almond, Red Chili Flakes</i>	
<b>Mashed Potatoes</b>	<b>9</b>
<b>Garlic-Herb Fries</b>	<b>8</b>

BOWLS & BITES

<b>Crispy Calamari</b>	<b>19</b>
<i>Bravas Sauce, Garlic Aioli</i>	
<b>Grilled Spanish Octopus</b>	<b>21</b>
<i>Crispy Potato and Goat Cheese Croquettes, Grilled Fennel, Romesco</i>	
<b>Kansas City BBQ Ribs</b> 	<b>20</b>
<i>Pickled Fresno's &amp; Chives</i>	
<b>Seagate Chicken Wings</b>	<b>19</b>
<i>Blue Cheese, Celery, Carrot Sticks</i>	
<i>Choice of Buffalo or Asian</i>	
<b>Spring Burrata</b> 	<b>21</b>
<i>Florida Heirloom Tomatoes, Compressed Watermelon, Cherry Vinaigrette, Pistachio Pesto, Pickled Red Onions</i>	
<b>Caesar Salad*</b>	<b>15</b>
<i>Parmesan Reggiano, Focaccia Croutons</i>	
<b>Kale Greek</b>	<b>16</b>
<i>Olives, Feta, Crispy Seeds, Cucumber, Red Onions, Herb Vinaigrette</i>	

ENTREES

<b>Vegan Pasta Bolognese</b>	<b>32</b>
<i>Portobello, Tomatoes, Spaghetti, Basil</i>	
<b>Red Snapper Veracruz</b>	<b>42</b>
<i>Tomato Sauce, Capers, Garlic and Olives, Cilantro Basmati Rice</i>	
<b>Roasted Seabass Filet</b> 	<b>48</b>
<i>Corn &amp; Pea Succotash, Citrus Broth, Pea Gremolata</i>	
<b>Lobster Risotto</b>	<b>52</b>
<i>English Peas, Parmesan, Herbs</i>	
<b>Mushroom Pasta</b>	<b>30</b>
<i>Fresh Bucatini, Roasted Local Mushrooms, Truffle Cream, Herbs</i>	
<i>Gluten-free pasta available upon request</i>	
<b>Add: Grilled Chicken 9   Shrimp 12   Salmon 12   Lobster 24</b>	
<b>Apple Spiced Pork Chop</b>	<b>38</b>
<i>Cinnamon Compote, Crispy Latkes, Charred Scallion Crème Fraîche, Chive Salt</i>	
<b>Islamorada IPA Braised Short Rib of Beef</b>	<b>42</b>
<i>Crispy Polenta Cake, Root Vegetables, Creamed Celeriac</i>	

 Gluten-free menu items.

\*Contains raw eggs. Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of food borne illness.  
An 20% service charge and applicable taxes will be added to the check.