





## BRUNCH

### TO SHARE

<b>CHEDDAR CHIVE BISCUIT</b>	12
<i>Honey Hot Butter &amp; Herb Butter</i>	
<b>WILDFLOWER GRANOLA</b> 	14
<i>Florida Saw Palmetto Honey, Chobani Yogurt Fresh Berries</i>	
<b>CRISPY CALAMARI</b>	19
<i>Bravas Sauce, Garlic Aioli</i>	
<b>CHIPS &amp; DIPS</b>	18
<i>Smashed Avocado, Hummus, Grilled Pita, Crudité</i>	
<b>SHRIMP COCKTAIL</b> 	22
<i>Cocktail Sauce, Lemon, Remoulade</i>	
<b>MARKET OYSTERS</b> 	MP
<i>Champagne Mignonette, Cocktail Sauce Horseradish</i>	
<b>SMOKED FISH DIP</b>	16
<i>Toasted Naan Bread, Giardiniera</i>	

### HANDHELDS



*All handhelds are served with your choice of side.*

<b>FISH TACOS</b>	25
<i>Cajun Mahi Mahi, Tomatillo Slaw Cilantro Cream, Avocado</i>	
<b>TUNA WRAP</b>	21
<i>Tuna Salad, Red Onion, Spinach Wrap</i>	
<b>ATLANTIC GRILLE BURGER</b>	23
<i>Prime Chuck, Cheddar Cheese, Remoulade Sauce Lettuce, Tomato, Onion</i>	
<b>SEAGATE CLUB</b>	22
<i>Shaved Turkey, Swiss Cheese, Avocado Ajoli, Bacon Bibb Lettuce, Tomato, Seeded Multigrain Toast</i>	
<b>SIDES</b>	
<b>SWEET POTATO FRIES</b>	8
<b>ROSEMARY &amp; PARMESAN TATER TOTS</b>	8
<b>GARLIC-HERB FRENCH FRIES</b>	8
<b>NUESKE SMOKED BACON</b> 	9
<b>PORK SAUSAGE</b>	8
<b>CHICKEN &amp; APPLE SAUSAGE</b> 	9
<b>GRILLED ASPARAGUS</b> 	9

## BRUNCH

<b>BLUEBERRY &amp; LEMON RICOTTA PANCAKES</b>	22	<b>CHICKEN &amp; WAFFLE</b>	24
<i>Cream Cheese Frosting, Maple Syrup</i>		<i>Fried Chicken, Housemade Waffle, Maple Syrup</i>	
<b>"STREET CORN" AVOCADO TOAST</b>	22	<b>SPINACH &amp; GOAT CHEESE FRITTATA</b>	22
<i>Poached Eggs, Roasted Corn, Roasted Tomatillo Salsa, Aji Amarillo Aioli, Cotija Cheese</i>		<i>Tomatoe, Roasted Peppers, Arugula Lemon Salad</i>	
<b>"CHOPPED CHEESE" BREAKFAST BURRITTO</b>	21	<b>DELRAY BEACH BREAKFAST</b>	24
<i>Ground Beef, Fried Egg, Tomato, Spinach Cheddar, Hot Sauce</i>		<i>Two Eggs Any Style, Tater Tots, English Muffin Choice of Applewood Smoked Bacon or Pork Sausage Add Avocado +2.50</i>	
<b>CAJUN SHRIMP HASH</b>	26	<b>EGGS BENEDICT</b>	20
<i>Shrimp, Andouille Sausage, Peppers, Onion Potato, Sunny-up Egg, Avocado, Cajun Butter</i>		<i>Poached Eggs, Cured Virginia Ham English Muffin, Lemon Hollandaise</i>	

### SALADS

<b>SHRIMP &amp; KALE GREEK</b> 	28
<i>Olives, Feta, Crispy Seeds, Cucumber Red Onions, Herb Vinaigrette</i>	
<b>CHICKEN CAESAR SALAD*</b>	24
<i>Parmesan Reggiano, Foccaccia Croutons</i>	
<b>GRILLED CHICKEN COBB</b> 	24
<i>Danish Blue Cheese, Tomato, Avocado, Bacon Egg, Champagne Vinaigrette</i>	

### DESSERTS

<b>PINA COLADA CAKE</b>	14
<i>Coconut Mousse, Vanilla Sponge, Passionfruit Grilled Pineapple, Macadamia Nut Crumble Toasted Coconut Ice Cream</i>	
<b>HAZELNUT CHOCOLATE MOUSSE BAR</b>	14
<i>Gianduja Crunch, Dark Chocolate Mousse, Candied Cocoa Nibs, Toasted Hazelnuts</i>	
<b>KEY LIME TART</b>	12
<i>Graham Cracker Crust. Toasted Meringue Vanilla Bean Ice Cream</i>	

THE FULL ATLANTIC GRILLE MENU AND WINE LIST ARE AVAILABLE UPON REQUEST DURING HOURS OF OPERATION.

 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.