

ATLANTIC SEA GRILL



APPETIZERS

SIDE SALAD 5 garden or caesar	MEDITERRANEAN OCTOPUS .. 18 grilled, lemon olive oil	CRAB CAKES 18 house made, chipotle aioli
OYSTER BASKET 22 lightly coated, deep fried	CHICKEN TENDERS 11 buffalo sauce or teriyaki sauce	CLAM BASKET 27 lightly coated, deep fried
CALAMARI 15 lightly coated, deep fried	SHRIMP SAGANAKI 17 red sauce, feta cheese, grilled bread	P.E.I. MUSSELS 16 broth, tomatoes, scallions, grilled bread
STEAMERS 22 broth, drawn butter	GREEK STYLE MEATBALLS 14 red sauce, grilled bread	BACON WRAPPED SCALLOPS 22 served with maple syrup.
LOBSTER SLIDER 10 lobster, mayo, celery, brioche roll	ONION RING BASKET 9 + 2 WITH ENTRÉE	OYSTER SLIDER 8 Asian slaw, wasabi aioli

Clam Chowder (contains bacon), Fish Chowder, Moqueca 8/10
 Soup of the day 7/9 Lobster bisque 10/12

RAW BAR

CHERRYSTONE CLAMS ON THE HALF SHELL*	2 EA.
DAILY CATCH OYSTERS ON THE HALF SHELL*	2.75 EA.
JUMBO SHRIMP COCKTAIL	4 EA.

The safest and freshest live shellfish you can expect. We source the finest North Atlantic Oysters.
 NOTE: These items may contain shell particles.

SALADS

HEALTH NUT SALAD 12 mixed greens, cranberries, walnuts, pumpkin seeds, goat cheese, balsamic vinaigrette	GREEK VILLAGE SALAD 13 romaine, tomatoes, cucumbers, peppers, red onion, kalamata olives, feta, house dressing
BEET SALAD 13 mixed greens, red beets, walnuts, goat cheese, balsamic vinaigrette	CAESAR SALAD 10 crispy romaine, croutons, shaved parmesan Anchovies upon request
GARDEN SALAD 10 mixed greens, carrots, cherry tomatoes, cucumbers, red onion, choice of dressing	

scallops add 16 salmon* add 14 shrimp add 12
 crab cake add 10 chicken add 7 steak tips* add 16
 sword tips add 12 salmon cakes (2) add 10

FRIED SEAFOOD Served with french fries and coleslaw

WHOLE NATIVE CLAMS 30	HADDOCK 22	MARYLAND OYSTERS 24
SEA SCALLOPS 26	CLAM STRIPS 17	FISH AND CHIPS 18
SHRIMP 22		

NEW ENGLAND FISHERMAN'S PLATTER

A traditional hearty fried platter. Native clams, sea scallops, shrimp, haddock, onion rings, french fries, coleslaw

*Consuming raw or undercooked seafood or meat products may cause food borne illness. Items marked with an asterisks can be cooked to order or may contain raw ingredients.
 Some of our entrées may contain shellfish, wheat and/or nuts. Please inform your server of any allergies or dietary restrictions prior to placing your order

SANDWICHES & BURGERS

FISH SANDWICH 17

fried haddock, brioche roll, lettuce, tomato, red onion, french fries, coleslaw

SALMON CAKE BURGER 18

brioche roll, lettuce, tomato red onion, french fries, coleslaw, lemon/dill aioli

SOUP & LOBSTER SANDWICH 25

lobster salad, toasted croissant, mixed greens, bowl of house made soup or chowder

SOUP AND TUNA SANDWICH 16

tuna salad, toasted croissant, mixed greens, bowl of house made soup or chowder

CRAB CAKE BURGER* 24

Brioche roll, lettuce, tomato, red onion, french fries, coleslaw, chipotle aioli
+ ADD CHEESE OR BACON FOR \$1.00 EA.

FISH TACOS 18

fried haddock, tomato/onion salsa, lettuce, chipotle aioli

ATLANTIC BEEF BURGER* 15

brioche roll, lettuce, tomato, red onion, french fries, coleslaw
+ ADD BACON OR CHEESE ADD \$1 EA.

CHICKEN SANDWICH 15

brioche roll, lettuce, tomato, red onion, french fries, coleslaw
+ ADD CHEESE OR BACON FOR \$1.00 EA.

CHICKEN SOUVLAKI 20

rice, or french fries, tzatziki sauce, Greek salad, pita bread

FAVORITES

BAKED SEAFOOD CASSEROLE 25

haddock, shrimp, sea scallops, sherry bread crumbs, choice of two side dishes

CHICKEN MARSALA 22

pasta, chicken, mushrooms, spinach, marsala wine sauce

MIXED SEAFOOD GRILL* 26

swordfish tips, salmon tips, shrimp, seasonal vegetables, house jasmine rice

CRAB/SPINACH STUFFED FLOUNDER 30

au gratin sauce, choice of two side dishes

SHRIMP SCAMPI 22

shrimp, diced tomatoes, scallions, wine/garlic butter sauce, pasta

PASTICHIO 18

spaghetti, ground beef, red sauce, cheesy béchamel, side Greek salad

SESAME TUNA* 34

carrots, snow peas, orange gastrique, rice

FISH ENTRÉES Served with two side dishesbaked includes sherry bread crumb, broiled includes light seasoned bread crumb

SOLE 30

baked, or broiled

SEA SCALLOPS 26

baked or pan seared

TROUT 22

grilled or pan seared

FLOUNDER 24

baked, or broiled

SWORDFISH 32

grilled

SHRIMP 23

Grilled or baked

SALMON* 24

grilled or broiled

SCROD 22

baked
+ 2 AU GRATIN SAUCE

HADDOCK 22

baked
+ 2 AU GRATIN SAUCE

LOBSTER/CRAB

STEAMED OR STUFFED MARKET PRICE

1 ¼ or 2 lb. lobster, choice of two side dishes

LOBSTER SALAD ROLL 30

fresh lobster, light mayo, chopped celery, toasted brioche roll, french fries, coleslaw

LAZYMEN LOBSTER MARKET PRICE

1 ¼ lb. or 2 lb. shucked lobster, light bread crumb, drawn butter, choice of two side dishes

ALASKAN KING CRAB LEGS MARKET PRICE

steamed, drawn butter, choice of two side dishes

SIDE DISHES

SWEET POTATO FRIES 6

+ 2 WITH ENTRÉE

FRENCH FRIES 5

HOUSE JASMINE RICE 4

GARLIC MASH POTATOES 5

PASTA, WHITE OR RED 4

ASPARAGUS 7

+ 2 WITH ENTRÉE

GLAZED CARROTS 4

SAUTÉED SPINACH 6

+ \$2 with entrée

GREEN BEANS/OYSTER 5

COLESLAW 3

BEANS

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