



**Gluten Free Menu**

To ensure satisfaction please discuss any dietary needs, restrictions and/or sensitivities with your server.

**Seafood Starters**

**Seafood Chowder**

The Atlantic Grill's award-winning seafood chowder; lobster, scallops, shrimp, haddock, clams

Cup: 7 Bowl: 10

**Calamari**

Chopped cherry pepper and lemon butter, house marinara 13

**Fried Clams**

Fried whole belly clams, homemade tartar, lemon; a smaller version of the entrée! 16

**Thai Tuna Lettuce Wraps**

Rare ahi, Bibb lettuce, sweet chili-soy sauce, crushed peanuts, scallions, sesame seeds 13

**PEI Mussels**

Classic French style, chardonnay, shallots, garlic, butter, fresh herbs 14

**Lobster Dip**

Maine lobster, artichoke hearts, Parmesan, Romano, house made chips 16

**Land Starters**

**Chicken Fingers**

Crispy chicken tenderloins, choice of sauce 10  
*Honey mustard Ranch Blue cheese Buffalo*

**Fresh Spring Rolls**

Carrot, bell peppers, scallions, cilantro, Thai basil, Daikon radish, English cucumber, rice paper, vegetable nuoc cham dipping sauce 7

**French Onion Soup**

Caramelized onions, fresh thyme, sherry, rich beef stock, aged Swiss cheese  
Cup: 6 Bowl: 8

**Farmers Board**

Daily chef's selection of artisan cheeses, charcuterie, Saba, local Rye honey, whole grain mustard, roasted Marcona almonds 22

*Add chilled house-smoked salmon 6*

**Chef's Raw Bar**

**Raw Oysters**

Chef' daily selection, English cucumber and pink peppercorn mignonette, classic cocktail sauce, horseradish, fresh lemon

each: 3

**Raw Clams**

Local topnecks, English cucumber and pink peppercorn mignonette, classic cocktail sauce, horseradish, fresh lemon

each: 2

**Chilled Cocktail Shrimp**

Classic cocktail sauce, fresh lemon

each: 3

**Alaskan King Crab**

Steamed or chilled, drawn butter, fresh lemon

each 1/2 pound: 28

**House Smoked Salmon**

House-cured & smoked, artisan pickles, smoked crème fraiche, sliced cucumber chips 12

**Seafood Tower**

Chilled steamed Maine lobster, raw topneck clams, raw oysters, cocktail shrimp, chilled King crab legs, seared tuna, Chef's accompaniments

for 2: 65 for 4: 87

**Fresh Salads**

**House Greens**

Grape tomatoes, English cucumbers, julienned carrots, Arcadian greens, red wine vinaigrette 6/9

**Poached Pears**

Baby arugula, spiced poached pears, crumbled Goat cheese, house made candied almonds, honey-champagne vinaigrette 12

**Roasted Beets**

Roasted beets, citrus segments, Goat cheese, crushed hazelnuts, baby arugula, sherry vinaigrette 9

**Classic Caesar**

Chopped romaine, lemon-garlic dressing, Parmesan-Romano blend 7/10

**Add Ons**

Grilled salmon	10	(3) Grilled shrimp	7
Maine lobster salad	15	Seared scallops	14
Filet medallions (2)	14	Veggie Burger	8
Grilled chicken	6	Yellow Fin tuna	10
House-smoked salmon	6	Organic tofu	6

## Seafood Entrees

### **Grilled Swordfish**

Pineapple and mustard basted, cilantro chimichurri, grilled pineapple relish, charred scallions, sweet corn and basil risotto [27](#)

### **Grilled Salmon**

Applewood smoked bacon, sweet potato hash, fried Brussels sprouts [25](#)

### **Baked Haddock**

Seasonal vegetable, roasted fingerling potatoes [24](#)

### **Cioppino**

PEI mussels, cockles, shrimp, salmon, swordfish, fennel, orange, tomato herb broth [24](#)

### **Seared Yellow Fin Tuna**

Tangerine and cumin encrusted tuna, Kaffir lime and ginger rice, toasted chili oil, green papaya slaw, nuoc cham [29](#)

### **Maine lobster**

1 ¼ pound steamed or seafood-stuffed, corn on the cob, fingerling potatoes, drawn butter, fresh lemon [Market price](#)

### **Alaskan King Crab**

1 ½ lbs. steamed and split, corn on the cob, fingerling potatoes, drawn butter, fresh lemon [60](#)

## Steak Corner

*All steaks served with seasonal vegetable and choice of garlic mashed potatoes or local russet baked potato*

### **5 Star USDA Prime 12 oz. NY Strip**

Center cut strip steak, fully marbled, seasoned, grilled, finished with Maître d' butter [33](#)

### **5 Star Reserve 18 oz. "Cowboy" Ribeye**

Cut from the Certified Reserve program, beautifully marbled, seasoned, grilled, finished with Maître d' butter [34](#)

### **8 oz. Filet Mignon**

Center cut from select Midwestern cattle, aged a minimum of 21 days, seasoned, grilled, finished with Bordelaise [32](#)

#### Steak accompaniments:

Béarnaise Sauce [3](#)

Maître d' Hotel Butter [2](#)

Rich Bleu Cheese [2](#)

Red Wine Demi-Glace [3](#)

## Farms and Fields

### **Cantonese Stir Fry**

Flash seared Chinese style vegetables, sticky rice, crispy organic garlic tofu [18](#)

## Fried Seafood

Served with coleslaw, house chips, tartar sauce, lemon

**Haddock Nuggets** [16](#)

**Whole Belly Clams** [26](#)

**Sea Scallops** [25](#)

**Shrimp** [19](#)

## Sandwiches

*All served with gluten free hand-cut potato chips*

### **Atlantic Grill Lobster Roll**

Maine tail, claw and knuckle lobster meat, mayo, lemon, and lettuce. Served on your choice of Bibb lettuce cups or gluten free bun [21](#)

### **Tall Ship and Small Ship**

AG lobster roll (you choose the size) with cup of seafood chowder. Served on your choice of Bibb lettuce or gluten free bun [25](#) *make it a Bowl* [3](#)

### **Atlantic Grill Burger**

Brandt Farms all natural beef, gluten free bun and LTP; choice of American, Cheddar, Bleu or Swiss cheese [13](#)

### **Haddock Sandwich**

Fried golden brown, LTP, tartar sauce, coleslaw and grilled gluten free bun [13](#)

### **Salmon Burger**

A house-made salmon, goat cheese and spinach patty, lemon caper aioli and grilled gluten free bun [13](#)

### **Veggie Burger**

House-made, black beans, bell peppers, carrots, roast garlic aioli and grilled gluten free bun [13](#)

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. 10.18*

*\*\*The Atlantic Grill uses the upmost care and caution when handling product and serving our customers; however our establishment does utilize certain products which contain gluten, therefore the risk of cross-contamination exists.*