



Many items are available gluten free.

Please ask to view our **GF** menu!

### Seafood Starters

#### **Seafood Chowder**

The Atlantic Grill's award-winning seafood chowder; lobster, scallops, shrimp, haddock, clams  
Cup: **7** Bowl: **10**

#### **AG Crab Cakes**

Special Lump crab meat, pretzel crumb, lemon remoulade **14**

#### **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, wonton crisps **13**

#### **PEI Mussels**

Classic French style, Chardonnay, shallots, garlic, butter, fresh herbs, grilled toast points **14**

#### **Lobster Dip**

Maine lobster, artichoke hearts, Parmesan, Romano, crostini **16**

### Land Starters

#### **Chicken Fingers**

Crispy chicken tenderloins, choice of sauce **10**

BBQ                      Honey mustard                      Ranch  
Blue cheese                      Buffalo                      Honey garlic

#### **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, crostini, aged Swiss cheese

Cup: **6** Bowl: **8**

#### **Rustic Sicilian Meatballs**

Caramelized fennel, Italian sausage, ground beef, house marinara, classic cheeses **10**

#### **Beef Tenderloin Quesadilla**

Spicy citrus scented and seared steak, Cabot sharp cheddar, pickled jalapenos, black bean salad, scallions, tomatoes, cilantro lime crema, house salsa **14**

#### **Farmers Board**

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

Add chilled house-smoked salmon **6**

### Chef's Raw Bar

#### **Raw Oysters**

Chef's daily selection, English cucumber and pink peppercorn mignonette, classic cocktail sauce, horseradish, fresh lemon  
each: **3**

#### **Raw Topneck 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 ½ pound: **28**

#### **House Smoked Salmon**

House-cured & smoked, artisan pickles, smoked crème fraiche, toasted "everything" bagel 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

#### **Roasted Beets**

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

#### **Poached Pears**

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

#### **Asian Noodles**

Japanese noodles, pea shoots, crushed peanuts, sesame seeds, scallions, wonton crisps, soy-miso dressing **9**

#### **Classic Caesar**

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

#### **House Greens**

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

#### **Salad Accompaniments**

Grilled salmon	<b>10</b>	(3) Grilled shrimp	<b>9</b>
Maine lobster salad	<b>15</b>	Seared scallops	<b>14</b>
(2) Filet medallions	<b>12</b>	Crab cakes	<b>12</b>
Grilled chicken	<b>6</b>	Yellow Fin tuna	<b>10</b>
House-smoked salmon	<b>6</b>	Veggie Burger	<b>8</b>
Organic tofu	<b>6</b>		

### Fried Seafood

*Served with coleslaw, French fries, tartar sauce, lemon*

**Haddock Nuggets 16**

**Whole Belly Clams Market price**

**Sea Scallops 25**

**Shrimp 19**

## Seafood Entrees

### **Baked Haddock**

Lemon and herb cracker crumb, seasonal vegetable, roasted fingerling potatoes [24](#)

### **Maple-Bourbon Salmon**

Grilled salmon, maple-bourbon glaze, Applewood bacon, sweet potato hash, fried Brussels sprouts [25](#)

### **Provençal Scallops**

Prosciutto wrapped seared sea scallops, warm vegetable farro salad, chardonnay-lemon reduction, gremolata, smoked tomato coulis [28](#)

### **Grilled Atlantic Swordfish**

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

### **Shrimp Scampi**

Garlic sautéed shrimp, slow roasted tomatoes, fresh lemon, aromatics, linguine [22](#)

### **Cioppino**

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

### **Seared Yellow Fin Tuna**

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

### **Honey-Miso Salmon**

Pan-roasted salmon, fried sticky rice cake, shitake mushrooms, spicy hoisin sauce, miso-honey butter [25](#)

### **Whole 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 lb. 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 and grilled [33](#)

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

Cut from the Certified Reserve program, beautifully marbled, seasoned and grilled [34](#)

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

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

#### Steak accompaniments:

*Béarnaise Sauce* [3](#)

*Maître d' Hotel Butter* [2](#)

*Brandied Peppercorn Au Poivre* [3](#)

*Rich Bleu Cheese* [2](#)

*Red Wine Demi-Glace* [3](#)

### **Surf and Turf**

Includes choice of add-on and one of the following...

#### Priced a la carte

Maine lobster      Grilled shrimp      Seared scallops  
King crab legs      Grilled salmon      Crab cakes

## Farms and Fields

### **Chicken Marsala**

Pan-seared chicken scaloppine, rich Marsala wine sauce, prosciutto, Cremini mushrooms, mascarpone, garlic mashed potatoes, rustic baby carrots [22](#)

### **Springer Mountain Chicken Parmesan**

All natural cutlets, panko, house marinara, three cheeses, sweet nut-free pesto cream, linguini [21](#)

### **Australian Lamb Chops**

Oven roasted rosemary and dijon crusted chop, Merlot demi-glace, mashed potatoes, roasted baby carrots [32](#)

### **Cantonese Stir Fry**

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

## Sandwiches

*Substitute sweet potato fries* [2](#)

### **Atlantic Grill Lobster Roll**

Maine tail, claw and knuckle lobster meat, lemon mayo, lemon, Bibb lettuce, grilled brioche bun, choice of fries or chips [21](#)

### **Tall Ship**

AG lobster roll, cup of seafood chowder, hand-cut potato chips [25](#) *make it a Bowl* [3](#)

### **Small Ship**

Small AG lobster roll, cup of seafood chowder, hand-cut potato chips [18](#) *make it a Bowl* [3](#)

### **Haddock Sandwich**

Fried golden brown, LTP, tartar sauce, coleslaw, grilled brioche bun, choice of fries or chips [13](#)

### **Salmon Burger**

Homemade salmon, goat cheese and spinach patty, lemon caper aioli, brioche bun, fries or chips [13](#)

### **Shrimp Tacos**

Fried shrimp, soft tortillas, honey-lime slaw, diced beefsteak tomatoes, pickled jalapenos, chipotle aioli [13](#)

### **All Natural Burger**

Brandt Farms all natural beef, grilled brioche bun, LTP; choice of American, cheddar, bleu or Swiss cheese, choice of fries or chips [13](#)

*Sautéed Mushrooms* [1](#) *Caramelized onions* [1](#) *Applewood bacon* [1.5](#)

### **AG Steak and Cheese**

Grilled beef tenderloin, cremini mushrooms, Maple Leaf gouda, BBQ au jus dipping sauce, house steak fries [16](#)

### **Chicken Caprese Sandwich**

Grilled chicken breast, fresh mozzarella, sliced tomato, balsamic dressed arugula salad, nut-free pesto, toasted Focaccia roll, choice of fries or chips [13](#)

### **Veggie Burger**

Homemade, black beans, bell peppers, carrots, roasted garlic aioli, grilled brioche bun, choice of fries or chips [13](#)

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*\*\*The AG uses the utmost care and caution when handling product; however, our establishment does utilize certain products which contain gluten, soy and other allergens, therefore the risk of cross-contamination exists. All ingredients in menu items may not be listed on the menu provided; please discuss all allergens with your server. 10.18*