



Call 603-433-3000 x1

Friday - Sunday 11:30am - 8pm
Monday - Thursday 4pm - 8pm

*Thank you for your understanding
that this menu may change.*

We look forward to having
everyone back April 7th!

Seafood Chowder

All you need to do is heat it up!

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

Pint 10

Quart 20

Seafood Starters

AG Crab Cakes

Special Lump crab meat, pretzel crumb, lemon remoulade 14

Tuna Poke Wraps

Spicy tuna poke, avocado, scallions, crunchy cucumber, sesame seeds, wasabi ponzu 14

PEI Mussels

Thai green curry, coconut milk, lemongrass, ginger, Thai basil, fresh cilantro 14

Also available, classic French preparation of white wine, herbs, shallots, fresh lemon 14

Land Starters

Chicken Fingers

Crispy chicken tenderloins, choice of sauce 12

BBQ Ranch Honey Mustard
Buffalo Blue Cheese Honey Garlic

AG Chili

Slow cooked beef tenderloin, all-natural ground beef, melted smoked Grafton cheddar

Cup: 7 Bowl: 10

Add homemade potato chips 3

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

Fresh Salads

Chicken and Poached Pears

Grilled and chilled chicken breast, baby arugula, spiced poached pears, crumbled goat cheese, house made candied almonds, honey-champagne vinaigrette 16

Harvest Salad

Kale, brussels, apples, hazelnuts, roasted butternut squash, garden radish, Mimolette, sweet lemon vinaigrette 13

Classic Caesar

Chopped romaine, lemon-garlic dressing, parmesan-romano blend, parmesan-garlic croutons 7/10

House Greens

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

Salad Accompaniments

(3) Grilled shrimp 9
Grilled salmon 11
Maine lobster salad 14
Seared scallops 14
Crab cakes 12
Chilled chicken breast 6

Fried Seafood

Served with coleslaw, French fries, tartar sauce, lemon

Shrimp 19

Sea Scallops 25

Haddock Nuggets 17

Steak Corner

All steaks served with vegetable medley and choice of garlic mashed potatoes or homemade Tots

5 Star Reserve 18 oz. "Cowboy" Ribeye

Cut from the Certified Reserve program, beautifully marbled **36**

8 oz. Filet Mignon

Center cut from select Midwestern cattle, aged a minimum of 21 days **34**

Add-on a sauce:

Maître d' Hotel Butter **2**

Brandied Peppercorn Au Poivre **3**

Seafood Entrees

Baked Haddock

Lemon and herb cracker crumb, vegetable medley, roasted fingerling potatoes **24**

Grilled Maple-Bourbon Salmon

House maple-bourbon glaze, Applewood bacon, sweet potato hash, fried brussels sprouts **27**

Baked Sea Scallops

Maine lobster-sherry cream sauce, toasted panko, vegetable medley **32**

Shrimp Scampi

Garlic sautéed shrimp, slow roasted tomatoes, fresh lemon, aromatics, linguine **24**

Fisherman's Cioppino

PEI mussels, shrimp, salmon, swordfish, fennel, orange and tomato herb broth, grilled toast points **26**

Sesame Seared Tuna

Sticky rice, wasabi-ponzu, ginger-carrot vinaigrette, Asian slaw with snap pea, scallion, red bell pepper, carrot **29**

Farms and Fields

Short Rib

Porcini braised short rib, truffle and Grana Padano house-made "Tater Tots," Porcini mushroom braising sauce, smoked cream of corn, North Country peppered bacon, bruised leeks **27**

Chicken Piccata

Classic Italian, lightly breaded all-natural chicken, lemon-caper sauce, wild rice pilaf, lemon-arugula and tomato salad, vegetable medley **23**

Cantonese Stir Fry

Flash seared Chinese style vegetables, vegan stir fry sauce, sticky rice, crispy organic garlic tofu, scallions, sesame seeds **19**

Sandwiches

Substitute sweet potato fries **2**

Atlantic Grill Lobster Roll

Fresh Maine claw and knuckle lobster meat, lemon mayo, Bibb lettuce, grilled brioche bun, choice of fries or chips

Full Size: **22** *Mini:* **14**

Add a cup of seafood chowder **7**

Haddock Sandwich

Fried golden brown, LTP, tartar sauce, coleslaw, grilled brioche bun, choice of fries or chips **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**

Turkey Burger

All-natural ground turkey, Grafton smoked cheddar cheese, jalapeno-red onion marmalade, chipotle aioli, grilled Brioche bun choice of fries or chips **13**

Sides a la carte

Homemade truffle tater tots **5**

Sweet potato and bacon hash **5**

Fried brussels sprouts **5**

Desserts

Bread Pudding

Homemade cider donut bread pudding, cider caramel sauce, fresh vanilla whipped cream **8**

Chocolate Fudge Layered Cake

Layers upon layers of rich chocolate, finished with Tahitian vanilla crème anglaise, vanilla whipped cream, raspberry coulis and mint **9**

Key Lime Pie

Graham cracker crust, freshly-squeezed West Indian limes, lime zest, and vanilla whipped cream **9**

**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.*