



first plates

- local organic arugula, endive & radicchio salad 12
toasted walnuts & gorgonzola cheese
- organic mesclun greens & crisp endive 10
with sugar plum tomatoes, dijon vinaigrette & fresh chives
- oven roasted lobster & plum tomato bisque 12
- crisp fried calamari with red chili & green herb aioli 14
- grilled local organic vegetable plate 14
crumbled goat cheese & basil infused virgin olive oil
- yellowfin tuna tartare with lemongrass oil & chives* 18
crispy scallion pancake, mesclun & seaweed salad
- pan seared hudson valley foie gras with paumanok riesling jus 30
north fork apple pumpkin chutney & cinnamon toast pillow
- atlantica greek salad with garlic herb dressing, chunks of cucumber, tomato & red onion 12
organic romaine & mesclun lettuce with crumbled feta, calamata olives & organic chick peas
- crisp tempura battered jumbo lump crab cake with organic carrot purée 20
local organic tatsui with crisp rice noodles
- petrossian caviar* 100 (30g)
royal transmontanous
california farm raised sturgeon
caviar service with toast points & traditional garnish

atlantica iced shellfish*

- | | | |
|--|------------------------|-----------------------|
| malpeque oysters 3 ea | little neck clams 2 ea | chilled lobster 25 ea |
| cherry stone clams 2 ea | mussels 8/dozen | colossal shrimp 7 ea |
| chef's platter 32 | | |
| 2 oysters- 2 littleneck clams- 1 cherry stone clam- 1/2 lb lobster- 6 mussels- 1 colossal shrimp | | |

main plates

- north atlantic fish & shellfish cioppino with local organic tomato broth 28
steamed local organic greens & creamy brown rice saffron risotto
- pan roasted free range chicken with fresh rosemary 24
organic vegetable medley & roast garlic whipped potatoes
- grilled moroccan spiced hanger steak* 30
oven roasted brussels sprouts, roast garlic whipped potatoes & french fried onions
- sliced oven roasted breast of long island free range duck* 36
pan juices with cabernet franc & tart cherries
sautéed organic spinach, forest mushrooms & sweet potato purée
- steamed local littleneck clams & jumbo shrimp with white wine, butter, tomato & herbs 32
homemade linguini & broccoli rabe sautéed with garlic & red peppers
- pan seared local flounder with fines herbes beurre blanc 26
steamed asparagus & hand cut fries
- charbroiled all natural sirloin steak with sweet vidalia onion confit* 45
bordeaux wine sauce with cracked black pepper
grilled organic vegetables & crisp darphin potato
- charbroiled organic scottish salmon with lemon caper vinaigrette* 34
grilled organic vegetables & organic brown basmati rice
- pan roasted australian grass fed beef filet mignon with port wine sauce & melted gorgonzola cheese* 45
sautéed organic collard greens & buttered local organic potatoes
- vegetarian indulgence 24
choose any seven side dishes combined on one plate

\$5.00 charge per person will be added to main course entrees that are split for two
20% gratuity will be added to parties of 8 or more

*by order of the board of health "consuming raw or undercooked meats, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions"
this menu item consists of or contains meat, fish, shellfish or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus.

executive chef todd jacobs

11.25.11