

## ATLANTICA on the Ocean

<u>Starters</u> <u>Wings</u> -buttermilk marinade, hot sauce, bleu cheese	Dinner 12
Salmon Pastrami Empanadas - house cured salmon, grainy mustard	10
<u>Crab Cake Sliders</u> –caper remoulade, baby kale	13
Spanish Octopus- cucumber, spicy tomato, tzatziki	19
<u>Spicy Tuna Roll</u> – chickpea crepe, avocado, mango	21
Prosseco Shrimp Cocktail-jumbo shrimp poached in a prosseco, cocktail sauce	19
Fish Tacos - fried calamari, quinoa pico de gallo, guacamole, lettuce	18
<u><b>Charcuterie Board</b></u> - prosciutto, soppressata, mortadella, house cured pickles, & violet mustard	18
<b><u>Cheese Board</u></b> - a selection of artisan cheeses, compotes, and bread	16
House made Meatballs-whipped ricotta	11
<u>Allegria Seafood Platter</u> – 6 local oysters, 6 clams, 4 jumbo shrimp	40
Clams or Oysters - on a half shell	15/28
Burrata Insalate – burrata, blueberries, roasted beets, green olives, truffle oil	15

## **Salad**

Kale and Carrot Caesar- kale, house made dressing, carrot crouton	10
Greek Salad - smoked feta, red onion, tomato, cucumber, red wine vinaigrette	10

~All salads can be topped with your selection of (salmon \$8, steak \$8, shrimp \$8, chicken \$6)~ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

## **Mains**

Executive Chef-John Maffei	Chef de Cuisine-Kwaku Boah
Joyce Farms Organic ½ Roast Chicken –Organic mixed green sala	d 25
Squid Ink Linguine –shrimp, cherry tomato, white wine, parsley	25
Short Rib Burger-Brisket & short rib blend, Vermont cheddar, tom	ato, arugula, fries 17
Roast Lamb Ribs – grilled scallion chimichurri, celery root puree	30
Duck Carbonara- house made duck prosciutto, penne pasta, duck	egg, 17
Tuna- seared rare, roasted mushroom farro, mole sauce,	30
Grilled Filet Mignon – bone marrow, peas & carrot tart, red wine	sauce 34
Salmon- grilled with salmon pastrami empanada, bok choy, spicy	mustard 27
Linguine White Clam Sauce-fresh clams, garlic oil, parsley, parme	esan 20