



Allegria Hotel

ATLANTICA on the Ocean

Starters

Clams/Oysters - <i>on a half shell</i>	15/28
Minestrone - <i>vegetables, fresh tomato, white beans (add lobster meat \$ 5.00)</i>	10/15
Crab Cake Sliders - <i>caper remoulade, micro greens</i>	15
Wings - <i>buttermilk marinade, red hot sauce</i>	11
Prosecco Shrimp Cocktail - <i>jumbo shrimp poached in prosecco, cocktail sauce</i>	15
Oysters Atlantica - <i>baked oysters topped with kale, saffron, thyme, shallots, cream</i>	17
Charcuterie Board - <i>prosciutto, soppressata, mortadella, house cured pickles, violet mustard</i>	18
Cheese Board - <i>a selection of artisan cheeses, compotes, and bread</i>	16
Surf and Turf Crudo - <i>beef carpaccio, tuna tartare, marinated artichokes, fried capers,</i>	17
<i>EVOO, Colatura di Alice</i>	

Salads

Kale and Carrot Caesar - <i>kale, house made dressing, carrot crouton</i>	10
Chopped Mediterranean Salad - <i>romaine, cherry tomato, red onion, nicoise olives, cucumbers</i>	10
<i>balsamic vinaigrette</i>	
Quinoa Cous Cous Salad - <i>red quinoa, cucumber, tomato, fresh mint, EVOO, fresh</i>	12
<i>lemon squeeze</i>	
~ All salads can be topped with your selection of (salmon \$8.00, steak \$8.00, shrimp \$8.00, chicken \$6.00) ~	

Mains

Long Beach Lobster Roll - <i>traditional lobster roll topped with fried calamari</i>	18
Atlantica BLT - <i>Bacon, Nori , tomato, wasabi aioli</i>	15
Salmon - <i>violet mustard, quinoa crust, asparagus, pickled mustard seeds</i>	27
Grilled Chicken Paillard - <i>polenta panzanella salad</i>	20
Short Rib Burger - <i>Brisket blend burger, sweet potato fries</i>	17

Dessert

Espresso crème brulee with chocolate covered espresso beans.....	7
House made Churros with Mexican coke chocolate sauce.....	7
Apple crostata with vanilla ice cream, and candied ginger.....	8