



Allegria Hotel ATLANTICA on the Ocean

Starters	Dinner
Clams/Oysters - on a half shell.....	15/28
Minestrone - vegetables, fresh tomato, white beans ,add lobster meat \$5.00.....	10/15
Crab Cake Sliders –caper remoulade, micro greens.....	15
Wings - buttermilk marinade, red hot sauce & bleu cheese.....	11
Prosecco Shrimp Cocktail -jumbo shrimp poached in a prosseco , cocktail sauce.....	15
Oysters Atlantica - baked oysters topped with kale, saffron, thyme, shallots, cream.....	17
Charcuterie Board - prosciutto, soppressata, mortadella, house cured pickles, violet mustard.....	18
Cheese Board - a selection of artisan cheeses, compotes, and bread.....	16
House made Meatballs -whipped ricotta.....	11
 Salads	
Kale and Carrot Caesar - kale, house made dressing, carrot crouton.....	10
Greek Salad - smoked feta, red onion, tomato, cucumber, red wine vinaigrette.....	10
Quinoa Winter Salad -butternut squash, kale, pumpkin seeds, dried cranberries, sherry vinaigrette.....	15
Burrata & Beet Salad -burrata, seasoned beets, balsamic beet reduction.....	13
~All salads can be topped with your selection of (salmon\$8, steak \$8, shrimp \$8, chicken \$6)~	
 Mains	
Fish & Chips -house made tartar sauce.....	22
Salmon - charred sweet potato puree, celeriac root, green apple remoulade.....	27
Roast Chicken Breast -roasted vegetable faro, chicken au jus.....	21
Braised Lamb Shank -Pinot Noir braised, whipped Yukon potatoes, pickled carrots.....	25
Grilled Skirt Steak - steak frites, truffle vinaigrette.....	28
Jumbo Shrimp -coconut rice, baby bok choy, chermoula.....	27
Linguini White Clam Sauce - clams sautéed in garlic & EVOO.....	20
Filet Mignon -sautéed spinach, duck fat potatoes, red wine demi glaze.....	34
Short Rib Burger -brisket blend, Vermont cheddar, tomatoes, micro greens, fries.....	17
 Dessert	
Pumpkin Spice Crème Brulee	7
Churros Waffle with Mexican coke chocolate sauce.....	7
Apple Crostata with vanilla ice cream, and candied ginger.....	8