



# ATLANTIC GRILLE

## LUNCH MENU

### APPETIZERS

Seafood bisque with lump crab, shrimp and mahi-mahi .....	9
Chilled tomato gazpacho with herb croutons and cucumber cream .....	8
Soup du jour .....	8
Crispy calamari with sweet chili sauce and cilantro .....	10
House-made fish dip with pickled jalapeños, fresh herbs and bagel chips .....	8
Shrimp cocktail with remoulade and cocktail sauce** .....	13
Mediterranean hummus plate with asiago flatbread, marinated Kalamata olives, feta cheese, and roasted red peppers .....	8
Grilled tenderloin sliders on brioche with smoked gouda, balsamic onions and tarragon aioli .....	13
Crispy fried brie with red grapes, granny smith apple and apricot chutney .....	12

### SALADS

Caesar salad with romaine, parmesan and homemade croutons .....	9
Iceberg wedge with cherry tomatoes, bacon and creamy Gorgonzola dressing** .....	9
Field green salad with cucumber, carrot and cherry tomatoes with house sherry vinaigrette** .....	9
Add to any of the above salads:	
Grilled scallops .....	6
Grilled shrimp .....	6
Grilled chicken .....	4
Cobb salad with romaine, grilled chicken, bleu cheese, tomato, avocado, bacon, egg and house sherry vinaigrette** .....	15
Thai steak salad with soba noodles, cilantro, mint, peanuts, carrot, edamame, bean sprouts and Asian vinaigrette .....	18

## BURGERS AND SANDWICHES

Choice of regular or sweet potato fries

Ground sirloin burger with aged cheddar and applewood-smoked bacon on toasted brioche bun .....	13
BBQ jalapeño burger with smoked gouda on a toasted brioche bun .....	13
Grilled pearl hot dog in a house-made pretzel bun with accoutrements of sauerkraut, onions, sweet relish and mustard .....	13
White albacore tuna melt with tomato, celery and red onion on foccacia .....	13
Traditional New England lobster roll with lemon, celery, mayonnaise and lettuce .....	28
Grilled chicken breast with swiss cheese and tarragon mayonnaise on toasted brioche bun .....	12
Roasted turkey breast club with applewood-smoked bacon, lettuce, tomato and mayonnaise on choice of toasted multi-grain, rye or classic white bread .....	12
Smoked ham and swiss and roasted peppers with mayonnaise on toasted rye bread .....	12
Rare roast beef and provolone with balsamic onions and garlic aioli in a spinach wrap .....	13
Grilled vegetable in a whole wheat wrap with eggplant, zucchini, yellow squash and red pepper with whipped goat cheese .....	11

## ENTRÉES

Sautéed jumbo shrimp with capers, tomato, basil, white wine and garlic over linguine .....	17
Mediterranean-spiced salmon with sauteed broccoli rabe, chickpeas and caperberries in tomato-saffron broth** .....	17
Pan-seared tuna with farro, sundried tomatoes, arugula and fava beans in a lemon vinaigrette .....	17
Grilled 7oz. hanger steak with truffled french fries and red-wine reduction .....	18
Three-egg omelette with choice of mushrooms, ham, asparagus, turkey, tomato and cheddar cheese served with french fries .....	14

## SIDES

### STARCH

Mac and cheese .....	8
Truffle fries .....	8
Sweet potato fries .....	7

### FRUIT & VEGETABLE

Creamed spinach au gratin .....	7
Fruit cup** .....	7
Grilled zucchini, yellow squash and eggplant** .....	7

Seagate Executive Chef: Adam Gottlieb  
Executive Sous Chef: Jeremy Hanson

Pastry Chef: Carolina Martinez  
Sous Chef: Adam Bercowicz

\*Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness

\*A gratuity of 20% will be added to parties of eight or more

\*\*Gluten-free menu item