

ATLANTIC GRILL

SPRING RESTAURANT WEEK DINNER

APRIL 21ST - APRIL 30TH

DINNER \$45 4PM - 8PM

CHOICE OF ONE ITEM PER COURSE

APPETIZERS

Baby Romaine Caesar

House croutons, Romano cheese, creamy dressing

Seafood Chowder

Lobster, scallops, shrimp, haddock, clams

Personal Charcuterie

House cured meats and cheeses with accompaniments

Tuna Tartare*

Brandy, onion, dijon, caper berries, potato chips

Crab Cakes

Pickled vegetables, remoulade sauce

MAINS

Herb Crusted Haddock

Market vegetables, mashed potatoes, capers, brown butter

Shrimp Scampi

Shishito peppers, kale, spaghetti, garlic butter sauce, Romano

Grilled Salmon

Brocolini, roasted sweet potato, ginger vinaigrette

Flat Iron Steak *

Market vegetables, mashed potatoes, béarnaise butter

Vindaloo Curry

Sweet potato, cauliflower, toasted almonds, wild rice

DESSERTS

Chocolate Cake

Triple chocolate fudge cake, whipped cream

Cheesecake

NY style, macerated strawberries

FEATURED WINES

Murphy-Goode Sauvignon Blanc \$10/38

Murphy-Goode California Red \$10/38

FEATURED BREWS

True North Ale Company Ipswich, MA \$7

Cerveza Mexican Lager 4.3%

FEATURED COCKTAIL

Spring Sea Breeze \$11

Grainger's Deluxe Organic Vodka, sparkling pink grapefruit, cranberry

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.