

ATLANTIC GRILL

SPRING RESTAURANT WEEK LUNCH

APRIL 21ST - APRIL 30TH

LUNCH \$25 12PM - 3PM

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

MAIN SANDWICHES

Impossible Burger

Mushrooms, Cheddar, house BBQ sauce

Grass Fed Burger *

*LTPO, house burger sauce, choice of cheese
+ add crispy bacon \$2 add over easy egg \$2*

Fried Haddock

Coleslaw, bibb lettuce, tartar sauce

Breezy Hill Pulled Pork

Sauerkraut, Swiss cheese, 1000 Island Dressing

DESSERTS

Chocolate Cake

Triple chocolate fudge cake, whipped cream

Cheesecake

NY style, macerated strawberries

FEATURED WINES

Murphy-Goode California Red \$10/38

Murphy-Goode Sauvignon Blanc \$10/38

FEATURED BREW

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.