

ITALIAN FRIED ARTICHOKES 18 MARINATED ARTICHOKES, HARISSA & LEMON PRESERVED AIOLI

JUMBO LUMP CRAB CAKE 18 GIGANTES BEANS, ROASTED RED PEPPERS, DILL, GREEN ONIONS, OLD BAY AIOLI

ATLANTIC CLAM CHOWDER 10

CHOPPED KALE SALAD 16 ROASTED PEANUTS, SHREDDED CABBAGES, CILANTRO LEAF, CUCUMBERS, RED ONIONS, PINE NUT DRESSING, PARMESANO REGGIANO

QUINOA SALAD 17 TRICOLOR QUINOA, ROASTED MIXED PEPPERS, PICKLED RED ONIONS, ARUGULA, CILANTRO, EVOO, GRILLED AVOCADO

BURGERS AND SANDWICHES

LOBSTER CROISSANT 21 AVOCADO PURÉE, TOMATO, SIDE SALAD

ATLANTIC BURGER 23 10 OZ PRIME CAJUN BURGER, FRENCH FETA CHEESE, TATZIKI SAUCE, FENNEL ARUGULÁ SALAD, CITRUS OIL

> USDA ALL OF OUR STEAKS ARE PRIME DRY-AGED PRIME

> > PRIME FILET MIGNON 10 OZ 46 PRIME FILET AU POIVRE 10 OZ 46

MEATBALLS ALLA TOSCANO 32 ROASTED POMODORO SAUCE, FRESH SPAGHETTI

BRANZINO 41 WHOLE AND CHAR-BROILED, LEMON PRESERVES AND HERB MARINADE

ROASTED MEDITERRANEAN CHICKEN 29 SAUTÉED SPINACH, ROASTED TOMATOES, ARTICHOKE HEARTS

U10 ANGRY SHRIMP 34

U10 SHRIMPS, SPICY BUTTER SAUCE

CRISPY KALE & GARLIC CHIPS, ROASTED

GARLIC MASHED POTATOES, BASIL OIL

OSSO BUCCO 44

TUSCAN STYLE VEAL OSSO BUCCO,

CRISPY CAVATELLI, RED WINE PAN JÚS

ATLANTIC SPECIALTIES

DRY AGED 20 OZ RIBEYE 68 30 DAY PRIME, DRY AGED BONE-IN RIBEYE, BONE MARROW, MAITRE D' BUTTER

WILD SALMON 30

ENGLISH PEA RAVIOLI, PEA & CARROT MASH

LOBSTER RAVIOLI 41

BEURRE BLANC, CHILI FLAKES

CHIVES, BOTTARGA BREAD CRUMBS

BLACK TRUFFLE LOBSTER MAC & CHEESE 29 ORECCHIETTE PASTA, LOBSTER, SUMMER TRUFFLES, SAUCE AU FROMAGE

16 OZ STEAK TAGLIATA 59 SLICED PRIME DRY AGED 16 OZ SIRLOIN TOPPED WITH BABY ARUGULA, SHAVED PARMESAN & DRIZZLED WITH EXTRA VIRGIN OLIVE OIL

OUR FAMILY STYLE MEAL (SERVES 4) 85

TUSCAN STYLE SHORT RIBS BRAISED SHORT RIBS. HERB ROASTED POTATOES, VEGETABLE REDUCTION

PACKAGE INCLUDES FAMILY SIZE SALAD. FOCACCIA BREAD. DESSERT

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF YOU OR A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS CAN INCREASE THE RISK OF FOOD-BORNE ILLNESS. FALL 2020

STARTERS

U10 SHRIMP COCKTAIL 19 COLOSSAL CRAB COCKTAIL 19

SOUPS

SALADS

LOBSTER ARUGULA SALAD 21 FRESH LOBSTER, BABY ARUGULA & ROMAINE, WALNUTS, CRANBERRIES, STRAWBERRY VINAIGRETTE

GRILLED BACON 18 PETER LUGER'S STYLE, WHOLE GRAIN MUSTARD

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SAUTÉED PEI MUSSELS 17 FENNEL & SAFFRON BROTH, TOASTED SOURDOUGH BREAD

OLD FASHIONED TOMATO BISQUE 11

TUSCAN PANZANELLA SALAD 17 ROMAINE LETTUCE, ARUGULA, RED ONIONS, TOMATOES, CUCUMBERS, HERBED CROUTONS, FRESH BASIL, OREGANO VINAIGRETTE

TRADITIONAL CAESAR SALAD 13 CHOPPED ROMAINE, CLASSIC CAESAR DRESSING, PARMESAN, HERBED CROUTONS

CLASSIC BURGER 22 10 OZ PRIME BURGER, CHOICE OF TOPPINGS, FRENCH FRIES

IMPOSSIBLE BURGER 24 VEGETARIAN PLANT BASED "MEATY" BURGER, CILANTRO SALAD, CHEDDAR CHEESE, FRENCH FRIES

MAIN COURSE