

ATLANTIC HOTEL – CARRY-OUT MENU

STARTERS

- Soup of the Day** – An ever-changing creation 6
Garden Salad – Field greens with a full complement of vegetables and choice of dressing 9
Caesar Salad – Hearts of romaine, croutons, shaved parmesan, with creamy roasted garlic dressing 10
Baby Spinach Salad – garnished with lychee nuts, toasted sunflower seeds, pickled onions and baby beets, with raspberry vinaigrette dressing 9
Eggplant Tower – Parmesan breaded layered eggplant with fresh mozzarella on rose caper cream 13
Crispy Calamari – with house marinara for dipping 13
Crab Dip – in a baguette with melted cheddar jack, stone wheat thins, avocado chips and salsa 14
Siracha Dusted Wings (6) – with house bleu cheese dressing and celery 11
Twin Kabobs of Filet Mignon – on grilled bread, with crispy russet fries and onions, dusted with steak spices, served with tiger sauce 14

SANDWICHES

- Crab cake** - on a brioche bun with lettuce and tomato, cole slaw, kettle chips caper tartar sauce 16
Char-Grilled Burger – Kaiser roll, lettuce and tomato, fries 13
Crabby Chicken Pretzel Club – crab dip, bacon, lettuce, tomato, and cheddar, on a pretzel roll 14
Salmon BLT – ciabatta roll, pesto mayo, Applewood bacon, roasted red pepper, lettuce, and tomato 15
Fish Tacos (2) – Chef's Choice flaky white fish, guacamole, pico de gallo, cabbage, green onions, melted Havarti cheese & sweet & sour Caribbean sauce (2) 14
John's Roast Pork – served on a Bad Monkey baguette, garlic aioli, broccoli rabe, gruyere, side of au jus for dipping 14
Ultimate Grilled Cheese – Big Fat Reuben, 1,000 island, gruyere, Sour krout, Thick rye, Cup o' Soup 15
Islander- Shaved Turkey & Honey Ham, Swiss & Romaine pile High w 1000 Island on thick Rye 13

ENTREES

- Twin Crab Cakes** Broiled w/ Caper Tartar 34
Petit Filet Mignon- Demi Glaze, Hotel Butter & Crispy Fried Onions 34
Pork Milanese – Parmesan breaded topped w/ baby spinach, grape tomatoes, pickled red onion, shaved parmesan and Extra Virgin Olive Oil 19
Chicken Scaloppini Ala Pistachio – mushrooms, prosciutto, & pistachios in a madeira wine demi-glace touched w/ cream over cheese ravioli 28
Scallops St. Jacques seared Scallops on a bed of Baby spinach w/ mushrooms, roasted shallots & Tarragon Buerre Blanc and Crushed Caesar croutons 28

Broiled Cod – draped with cheesy Mornay sauce, crumbled bacon, pretzel crumbs, and scallions, on top of crispy Island fries 22

Pan seared Salmon – broccoli rabe & baby beets, on a bed of baby spinach touched Dill Buerre 26

Bistro Steak Salad- Grilled Filet Tips on a garden salad w/ Caramelized Onions & roasted Mushrooms 16

Grilled Salmon Garden Salad or Caesar- served w/ Balsamic Vinaigrette 18

KIDS MENU

Chicken tenders and French fries 7

Cheese Ravioli with marinara sauce 7

Cheeseburger slider with French fries 7

DESSERTS

Lemon Lust 7

Fruit Cobbler a la Mode 7

Ice Cream Sandwich 5