



Takeout

STARTERS

U10 SHRIMP COCKTAIL 19

COLOSSAL CRAB COCKTAIL 19

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

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

STREET STYLE SHAWARMA TACOS 19
ROTISSERIE LAMB & VEAL, CILANTRO TAHINI
& AMBA SAUCE, FRENCH FETA,
MINI PITA BREAD

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

SOUPS/PIZZA

ATLANTIC CLAM CHOWDER 10

OLD FASHIONED TOMATO BISQUE 11

MARGHERITA PIZZA 13

SALADS

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

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

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

WATERMELON AND FETA SALAD 16
CUBED WATERMELON
& FRENCH FETA, KALAMATA OLIVES,
FENNEL & ARUGULA SALAD

BEET SALAD 16
ROASTED RED, YELLOW & CANDY BEETS,
SPICY PECANS, ARUGULA, BABY PEARS,
RED ONIONS, GOAT CHEESE CREAM

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

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

BURGERS AND SANDWICHES

ATLANTIC BURGER 21
10 OZ PRIME CAJUN BURGER, FRENCH
FETA CHEESE, TATZIKI SAUCE, FENNEL
ARUGULA SALAD, CITRUS OIL

LOBSTER CROISSANT 21
AVOCADO PURÉE,
TOMATO, SIDE SALAD

CLASSIC BURGER 17
10 OZ PRIME BURGER,
CHOICE OF TOPPINGS, FRENCH FRIES

IMPOSSIBLE BURGER 23
VEGETARIAN PLANT BASED "MEATY" BURGER,
CILANTRO SALAD, CHEDDAR CHEESE, FRENCH FRIES

STREET FAIR PORCHETTA SANDWICH 22
FOCACCIA BREAD, SAFFRON AIOLI, PRESERVED LEMONS,
ZUCCHINI, OREGANO, ARUGULA, SUMAC, LEMON OIL

MAIN COURSE



ALL OF OUR STEAKS ARE PRIME DRY-AGED



WILD SALMON 30
ENGLISH PEA RAVIOLI,
PEA & CARROT MASH

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

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

SWORDFISH STEAK 33
GRILLED SWORDFISH, SQUID INK
HOLLANDAISE, GREEN ONIONS, MV SALT

LOBSTER RAVIOLI 41
BEURRE BLANC, CHILI FLAKES,
CHIVES, BOTTARGA BREAD CRUMBS

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

MEATBALLS ALLA TOSCANO 27
ROASTED POMODORO SAUCE, FRESH SPAGHETTI, GRILLED SOURDOUGH, SUMMER TRUFFLES

ATLANTIC SPECIALTIES

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

2 1/2 LB CRACKLING PORK SHANK 44
BACON & BEER BRAISED SAUERKRAUT,
CILANTRO CITRUS SAUCE,
SERRANO POLENTA

U10 ANGRY SHRIMP 34
U10 SHRIMPS, SPICY BUTTER SAUCE,
CRISPY KALE & GARLIC CHIPS, ROASTED
GARLIC MASHED POTATOES, BASIL OIL

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

OSSO BUCCO 44
TUSCAN STYLE VEAL OSSO BUCCO,
CRISPY CAVATELLI, RED WINE PAN JUS

OUR FAMILY STYLE MEALS (SERVES 4) 85

TUSCAN STYLE SHORT RIBS BRAISED SHORT RIBS, HERB
ROASTED POTATOES, VEGETABLE REDUCTION, CURL CARROTS

MEATBALLS ROASTED POMODORO SAUCE, FRESH
SPAGHETTI, GRILLED SOURDOUGH, SUMMER TRUFFLES

PACKAGE INCLUDES FAMILY SIZE SALAD, FOCACCIA BREAD, DESSERT