

Starters & Tapas

French Baked Brie	15
Wrapped in a Pastry then baked to a golden brown, Served with a warm Fig Sauce	
Cheese Platter	16
Assortment of Italian Cheeses; Asiago, Italice, Gorgonzola, Pepato and Provolone Served with Toasted Flat bread, Drizzled with Balsamic Glaze, serves 4 to 6	
Calamari Platter	13
Lightly Breaded & Fried, Served with Sweet Chili Pepper Sauce and Seaweed Salad	
Select Fried Oysters Platter	13
Fresh Oysters, Lightly Breaded, Crispy Fried, Served Over Dill Pickle & Drizzled with Aioli	
Jumbo Seared Sea Scallops	15
Served over a Beurre Blanc Sauce with Capers	
*Seared Ahi	13
Seared Rare then rolled in Sesame Seeds, drizzled with Wasabi Mayonnaise and Teriyaki Sauce served with Marinated Seaweed Salad	
*Ahi Carpaccio	14
Ahi Tuna, Chopped Raw and then Rolled in a Marinade of Olive Oil, Herbs and Garlic Served on a bed of mixed Mesclun Greens, then drizzled with Balsamic Vinegar Dressing	
Jumbo Shrimp Cocktail	12
5-Jumbo Tiger Shrimp, Steamed, Chilled & Peeled, with Mesclun Greens & Cocktail Sauce	
Jumbo Fried Shrimp	13
5-Jumbo Tiger Shrimp, Lightly Breaded, Fried and Served with a Spicy Thai Sauce	
Super Lump Crab Cake	14
One 4-oz. Crab Cake, Lightly Seasoned, Deep Fried, Served on Flat Bread, Drizzled with Aioli	
Blue Mussels	12/14
Sautéed in the Shells, Served in an Herb & Garlic Chardonnay Broth / Add Marinara	
Spinach & Artichoke Dip	13/16
with Toasted Flat Bread drizzled with Balsamic / add Super Lump Crabmeat, serves 2 to 4	

Soups & Salads

Lobster Bisque'	8
Rich creamy base with fresh chopped Basil, Tarragon, Rosemary, Thyme, and Old Bay Seasoning	
Crab Bisque'	8
Rich creamy base with fresh chopped Basil, Tarragon, Rosemary, Thyme, and Old Bay Seasoning	
Tower Of Mozzarella	10
Layers of Fresh Mozzarella & Tomatoes, Fresh Basil Pesto and Balsamic Vinegar	
Atlantis Salad	8
Mesclun Greens, Kalamata Olives, English Cucumbers, Roma Tomatoes, Feta Cheese	
Raspberry Walnut Salad	8
Mesclun Greens, English Cucumbers, Currants, Blackberries	
Artichoke and Cucumber Salad	10
Marinated Artichokes and English Cucumbers in a Lemon Dressing	
Amber Lantern Caesar Salad	9
Hearts of Romaine with Caesar Dressing, Shaved Parmesan Cheese and Fresh Croutons	

Deep fried selections are prepared using Soy Bean Oil, rich in Vitamin-E. Sautéed dishes are prepared using Olive Oil. Seasonings including Basil, Tarragon, Rosemary, Thyme, and Garlic, pulled fresh off the stem daily.

Entrées

Served with your choice of Risotto of the Day or Yukon Gold Mashed Potatoes, and with Chef's Selection of Fresh Vegetables and Signature Ciabatta Bread.

Crab Stuffed Shrimp	28
Five Jumbo Shrimp baked with Super Lump, then drizzled with a Lemon Herb Beurre Blanc Sauce	
Super Lump Crab Cakes	28
Two 4-oz crab cakes, Lightly Seasoned, Pan Seared in Virgin Olive Oil, drizzled with Aioli	
*Atlantic Salmon	27
Pan Seared with a Light Cajun Seasoning, Glazed with a Fresh Raspberry Beurre Blanc Sauce	
Mahi Mahi	27
Lightly Breaded, Served with a Topping of Chopped Macadamia Nuts and Mango Citrus Coulis	
*French Cut Pork Chop	25
Two Flame Grilled 6-oz. Seasoned and Marinated with Virgin Olive Oil, Fresh Rosemary and Garlic, served with warm Fig sauce	
Select Fried Oysters Entrée	28
Lightly Breaded, Crispy Fried, on top of thinly sliced Dill Pickle chips, then drizzled with Aioli	
* Breast of Canadian Duck	27
Pan-Seared, Marinated with Virgin Olive Oil, Fresh Rosemary and Garlic Glazed with a Sweet Teriyaki Reduction	
Mediterranean Chicken	23
Breast of Chicken, 8-Oz Marinated with Fresh Herbs, Garlic, Rosemary and Thyme, Seared and Served with a Basil Pesto Sauce, Roasted Tomatoes and Artichoke Hearts	
*Rack of Lamb	37
Flame Grilled 14-oz. New Zealand Lamb, Marinated with Virgin Olive Oil, Fresh Rosemary and Garlic, and served with a dish of Mango Chutney	
*New York Strip	33
Flame Grilled 13-oz. Angus Reserve Beef, with a Fresh Herb and Garlic Demi-Glace'	
*Filet Mignon	34
Flame Grilled 8-oz. Angus Reserve Beef, with a Fresh Herb and Garlic Demi-Glace'	
Gorgonzola Cream Sauce melted on your Steak	4

* Seared Ahi Tuna	30
Pan Seared Rare with light Cajun Seasonings, served over Yukon Gold Garlic Mashed Potatoes and Marinated English Cucumber wedges, in a Ginger Soy Butter Sauce	

Fresh Pasta Selections

Jewels of the Sea	28
Sautéed Select Oysters and Jumbo Scallops in a Basil Pesto Sauce with Garlic & Herb Roasted Roma Tomatoes and Artichoke Hearts over Linguini	
Tale of the Sea	25
4-Jumbo Tiger Shrimp and 3-oz chopped Maine Lobster in a Tomato Sauce over Linguini	
Lobster Tortellini, House Favorite	25
Jumbo Cheese Tortellini with Chunks of Maine Lobster in a Creamy Rose' Sauce	
Tuscany Ravioli	20
Stuffed with Exotic Mushrooms, Tossed in Baby Spinach and Parmesan Cream Sauce	
Gnocchi Carbonara	19
Chef's Potato Pasta, Served with Pancetta in a Parmesan Cream Sauce	

Ask your Server about our Daily Specials!
Please request individual checks prior to ordering.

*Consuming raw or undercooked meat or eggs may increase your risk of food borne illness. The pesto and some other dishes may contain pine nuts or shell fish. The shrimp, crab, and lobster are carefully segregated from all other cooking processes. Please provide your server with your specific dietary restrictions.