

Appetizers

Shrimp & Stone Ground Grits
Country Ham & Scallions

Thai Primavera Mussels
with Wok Vegetables & Green Curry

Fried Green Tomato "Napoleon"
with Crab Remoulade &
Roasted Red Pepper Coulis

"Frito Misto" of Calamari,
Rock Shrimp & Celery Hearts

Flash Fried Tuna Rolls with Wasabi,
Pickled Ginger & Kim Chee

Atlanticville's Fried Oysters with House
Made Sausage, Sautéed Spinach
& Onions, Roasted Garlic Aioli

Salads

Fancy Greens with Pecans
& Crumbled Blue Cheese tossed
in Balsamic Vinaigrette

Chopped Caesar Salad with Shaved Bermuda
Onions & Pecorino Romano

Iceberg Wedge with Cucumbers, Tomatoes,
Corn, Bacon, Creamy Blue Cheese

Local Yellow Tomato "Carpaccio"
with Baby Arugula, Lemon Goat Cheese
Ganache, Black Eyed Pea Relish

Fried Goat Cheese Studded with
Pistachios over Fancy Greens

Entrees

Herb Roasted All Natural Chicken Breast
with Garlic Mashed Potatoes, in a
Chestnut Honey Thyme Jus

Blue Crab Crusted Mahi with Country Ham,
Butterbean & Corn Succotash, Pimento Cheese,
Fried Green Tomato Sandwich

Sesame Seared Tuna with Shrimp
Wonton over Forbidden Rice,
Carrot Ginger Curry & Baby Bok Choy

House Marinated Pork Tenderloin
over Grilled Onion Risotto with Sautéed
Spinach & Gingered Tomato Gravy

Oven Roasted Salmon & Shrimp
over Caramelized Onion Grits with
Wild Mushroom Port Demi

Pan Seared Scallops with Grilled New Potato
& Tiny Green Bean Salad, Yellow Tomato Bisque
& Applewood Bacon Gremolata

Filet of Beef Topped with Boursin Cheese
& Port Wine Demi, Sautéed Asparagus
& Garlic Mashed Potatoes

Whole Fried Flounder over Charleston
Red Rice, Tomato Stewed Collards,
Green Tomato Chutney & Old Bay
Shrimp Tartar Sauce

Espresso Seared Duck Breast
with Vanilla Scented Sweet Potato Mash,
Haricot Vert & Blueberry
Port Reduction

Almond Crusted Local Catch
with Israeli Couscous, Red Curry,
Wok Seared Vegetables,
Apricot Jam