

Appetizers

Chef Condon's Mussels du Jour

Grilled Peri-Peri Prawns

with Thai Cucumber, Tomato, Cilantro Salad

Shrimp & Stone Ground Grits,

Country Ham, Scallions

Braised Short Rib with

Fresh Local Rio Bertolini Ravioli

"Frito Misto" of Calamari,

Pickled Peppers, & 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

Smoked Salmon Wrapped Sea Scallops

Salads

Fried Pistachio Studded Goat Cheese

over Fancy Greens with Balsamic Vinaigrette

Fresh Spinach with Roasted Beets,

Granny Smith Apples, & Crumbled Blue Cheese

Tossed in Chestnut Honey Vinaigrette

Tomato "Carpaccio" with Baby Arugula,

Lemon Scented Goat Cheese Ganache,
Black Eyed Pea Relish

Chopped Salad with Cucumbers,

Tomatoes, Roasted Corn, Applewood Smoked
Bacon, Blue Cheese Dressing

Local Seasonal Tomato, Mozzarella, & Basil "Napoleon"

Entrees

Mojo Criollo Marinated Chicken Breast,

Cuban Black Beans & Rice, Sweet Potato
Guacamole, Cilantro-Lime Sour Cream

Sesame Seared Tuna, Aromatic Jasmine Rice,

Wok Seared Bok Choy, Carrot Ginger Curry
& Shrimp Wontons

Pan Seared Scallops with Grilled New Potato

& Tiny Green Bean Salad, Yellow Tomato Bisque
& Applewood Bacon Gremolata

Grilled Scottish Salmon Topped with

Dijon Rosemary Compound Butter,
Root Vegetables & Squash Puree

Lump Crab Crusted Mahi Mahi over

Butterbean, Corn, & Country Ham Succotash with
a Pimento Cheese Fried Green Tomato Sandwich

Whole Fried Flounder over Charleston Red Rice,

Tomato Stewed Collards, Green Tomato Chutney
& Old Bay Shrimp Tartar Sauce

5 Spice Seared Duck Breast with

Forbidden Rice, Duck Confit, Wok Seared
Bok Choy, Mushrooms, & Fennel

Filet of Beef Tenderloin with Port Wine Demi,

Sauteed Asparagus, Roasted Garlic Mashed
Potatoes, Topped with Boursin

Chargrilled Veal Chop over Creamy Goat Cheese Polenta, Stewed Field Peas, Braised Palmetto Sweet Onion

-Menu Changes Seasonally-