



APPETIZERS

Choice of one

CREAM OF CRAB

jumbo lump crab meat, leeks, cream, sherry

CAESAR SALAD

hearts of romaine, parmesan crisps, boquerones, croutons

MISTACANZA

baby arugula, cherry heirloom tomato, folly of herbs, ricotta salata, white balsamic vinaigrette

FOIE GRAS

bone marrow, sea urchin custard

SEAFOOD MANICOTTI

ricotta, shrimp, scallop, lobster, basil, fresh pasta

SALMON CRUDO

smoked salmon, hard boiled egg white, pumpernickel, pickled beets, red onion, pepito, horseradish, whole grain mustard

YELLOWFIN TUNA POKE

avocado, scallion, soy ginger dressing, breakfast radish, chili oil

OYSTERS TWO WAYS

(2) fried oysters- served with remoulade
(2) oysters Rockefeller- creamed spinach, fennel, pernod, parmesan cheese

ENTREES

Choice of one

CRISPY DUCK BREAST CONFIT..... 90

duck leg, sweet potato, poached pear, apple demi

8oz CREEKSTONE FARMS FILE 77

whipped potatoes, asparagus

VENISON CHOP 115

raspberry red wine sauce, braised swiss chard, heirloom grain salad

LOBSTER RISOTTO..... 85

green peas, pearl onions, mushrooms, crispy fried shallots

CHILEAN SEABASS 95

crispy polenta, tomato broth, sautéed spinach, smoked artichoke tapanade

MARYLAND CRAB CAKES 80

whipped potatoes, asparagus

MAINE DIVER SCALLOPS 70

sour apple, mushroom fricasee, parsnip, horseradish

SALMON SHRIMP & GRITS..... 74

blackened alaskan salmon, grilled shrimp, white cheddar grits, beurre blanc

DESSERT

Choice of one

DARK CHOCOLATE MOUSSE

raspberry gelee, toasted almond, fresh fruit

STRAWBERRY BAVARIAN

lemon curd, almond sponge cake, torched meringue



WE ARE PROUD TO SUPPORT THE CHESAPEAKE BAY FOUNDATION!

The Chesapeake Bay Foundation recognizes that a major contribution of bay restoration comes from saving and repopulating the native, *Crassostrea virginica*, oysters to help filter algae, pollutants, and sediment. The Atlas Restaurant Group is proud to recycle oyster shells and give a monthly donation to benefit the cause.