



Happy Valentine's Day

SOUP

MARYLAND CRAB CUP \$11 BOWL \$17
mixed vegetable medley, purple potato, aromatic broth

CREAM OF CRAB CUP \$11 BOWL \$17
jumbo lump crab meat, leeks, cream, sherry

FRENCH ONION \$15
rich beef broth, caramelized onions, melted gruyère

SALADS

ADD: CHICKEN \$8. SHRIMP \$11. SALMON \$14. TUNA \$17

CLASSIC CAESAR FULL \$18
baby gem, parmesan crisps, boquerones, croutons

ATLAS FARMS SALAD \$15
atlas farms seasonal veggies, chef's selection of cheese, white balsamic vinaigrette

CHOPPED COBB \$20
baby gem, bacon, egg, heirloom tomato, radish, avocado, roasted corn, blue cheese, croutons, buttermilk ranch dressing

APPETIZERS

SCALLOP CEVICHE \$20
day-boat sea scallop, lime, sweet potato purée, red onion, banana, mango, pepper relish, pepitas, cilantro

YELLOWFIN TUNA POKE \$28
avocado, scallion, soy ginger dressing, radish, chili oil

FRIED OYSTERS 2PC \$10 4PC \$18
local oysters served with old bay remoulade

CHESAPEAKE CRAB DIP \$32
blue crab, artichoke, white cheddar, gruyère, and smoked gouda, celery, carrots, baguette

TENDERLOIN LETTUCE WRAPS \$28
tenderloin pieces, lettuce cups, korean bbq marinade, cucumber, daikon kimchi, ssamjang dipping sauce

MOULES FRITES \$24
blue mussels with baguette & french fries served with your choice of broth:

BEER MUSSELS coppa picante, tomato, red onion, spicy beer broth
MAITRE'D garlic, white wine, maitre'd butter

SHELLFISH TOWERS

Chef's selection of east & west coast oysters, clams, mussels, shrimp cocktail, alaskan king crab, maine lobster, & crudos.

PETIT \$110

6 Oysters ½ Lobster Tail
6 Clams 4 Shrimp Cocktail
6 Mussels

GRAND \$195

12 Oysters 6 Shrimp Cocktail
12 Clams Scallop Ceviche
9 Mussels Yellowfin Tuna Poke
1 Lobster Tail 1/2 King Crab Leg

ROYAL \$295

18 Oysters 8 Shrimp Cocktail
12 Clams 2 Scallop Ceviche
12 Mussels 2 Yellowfin Tuna Poke
2 Lobster Tails 1 King Crab Leg

Served with traditional sauces & garnish.

CHARCUTERIE & CHEESE

GRAND \$28

Prosciutto di Parma Carolina Moon
Coppa Picante Ewe Calf to be Kidding Me
Iberico Salami Mobay

LIVE MAINE LOBSTER

served with drawn butter

MARKET PRICE



SIDES

PARKER HOUSE ROLLS \$6
served with maitre'd butter

FRIED BRUSSELS SPROUTS \$14
honey sriracha glaze, house made sriracha salt

FRENCH FRIES \$8

SHELLS N' CHEESE \$16

MAINE LOBSTER SHELLS N' CHEESE \$36

SANDWICHES

Served with choice of spring salad or french fries

CRAB GRILLED CHEESE \$34
gruyère, gouda, bacon, tomato, jumbo lump crab imperial

MAINE LOBSTER ROLL \$48
drawn butter, chives, celery leaf, toasted split-top bun

MARYLAND CRAB CAKE \$34
celeriac slaw, pickles, old bay remoulade, toasted kaiser

LOCH BURGER \$22
roseda beef, LTO, white cheddar, bread & butter pickles, churchill sauce, kaiser bun

CHESAPEAKE CLUB \$38
crab cake, shrimp salad, fried oyster, roasted garlic aioli, tomato, applewood smoked bacon, gruyère cheese, toasted white bread

ENTREES

SCOTTISH SALMON \$34
harissa spice, tabbouleh salad, cucumber mint purée

HERB SEARED GULF GROUPE \$38
porcini fregola, snow pea, oyster mushroom, spring onion purée

JERK SPICED HALF CHICKEN \$34
roasted sweet potatoes, sweet bell peppers, arugula

8oz FILET MIGNON \$56
roseda farms filet, atlas farms vegetables, port wine bordelaise (add Crab Imperial +\$20)

MARYLAND CRAB CAKES \$66
mixed baby greens, old bay remoulade

SURF AND TURF \$75
8oz filet, 4oz maine lobster tail, seasonal vegetable, lemon, butter (add Crab Imperial +\$20)

TWIN TAILS \$55
two 4oz maine lobster tails, seasonal vegetable, lemon, butter

DESSERT

SMITH ISLAND CAKE \$14
layers of chocolate ganache and yellow cake

LOADED S'MORES BLONDIE \$14
chocolate, toasted marshmallow, graham cracker, vanilla ice cream

CARAMEL APPLE CHEESECAKE \$14
vanilla cheesecake, cinnamon apples, burnt cinnamon caramel, buckwheat streusel



CHESAPEAKE BAY FOUNDATION
Saving a National Treasure

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.

A customary gratuity of 20% will be added to all parties of 8 or more guests. Please alert your server of any food allergies.

Consuming raw or undercooked products such as chicken, pork, beef and shellfish can be hazardous to your health.