



# 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.*

## 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

## 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

## 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



### 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.*