

Appetizers

Fresh Pulled Mozzarella, Seasonal Tomato & Basil - Drizzled with Balsamic Vinaigrette	\$9.50
Classic Oysters Rockefeller - Plump oysters on the half shell topped with spinach and Sambucca cream, garnished with an old school mini spinach salad	\$12
Asian Pan Steamed Mussels - In Saki and citrus-soy broth, sesame toast	\$8.95
Warm Maryland Crab Dip - Served with avocado tortilla chips and our own salsa	\$11
Grilled BBQ Shrimp - Four big shrimp on a stick based with Hawaiian BBQ, placed on a bed of pineapple salsa	\$11
Baked Brie and Fruit with Crusty Bread	\$9.50
Jumbo Sea Scallops - Seared in brown butter accented with fresh thyme, crystallized ginger, Cilantro mint pesto, sriracha hot sauce, grit cakes and a haystack of crispy sweet potatoes	\$13
Seared Tuna, Rare - With seaweed salad and crispy wontons, ponzu sauce	\$13
Twin Kabobs of Filet Mignon - Marinated and grilled, mini salad of baby arugula and pickled red onion, grilled bread, horseradish	\$11
Breaded Select Oysters - Old fashioned fried and served with cocktail sauce	\$11

Soup

Classic Maryland Crab Soup \$7 Chef's Soup - Priced Daily

Salads

Classic Caesar - Hearts of romaine, homemade croutons, parmesan & creamy roasted garlic dressing	\$8.50
The Wedge - Half a head of iceberg, bleu cheese dressing and crumbles, bacon and grape tomatoes	\$8.95
Large House Garden Salad - With a full complement of the freshest vegetablesadd Bleu Cheese , \$1.00	\$7.50
Fresh Spinach Salad - Baby spinach, apple, cashew nuts, golden raisins and sun-cured cranberries with a creamy honey Dijon dressing	\$9

— Parties of seven or more may be charged a gratuity of 18%. —

Entrees

All served with appropriate accompaniment.
(Small House Salad \$4.50)

Pan Seared Crispy Wild Salmon Filet with lemon dill butter	\$25
Twin Crab Cakes a la Maryland ... Island Tartar	\$27
Fresh Fish 4 Ways	\$26
♦Sautéed with a Lemon, Caper, and Sweet Onion Buerre Blanc	
♦Grilled ♦Blackened ♦Broiled	
... topped with Crab Imperial Add \$6.50	
Fried Oyster Platter with a trio of sauces	\$24
Grandma's Twin Chicken	\$24
Twin boneless Breasts simmered with Applewood Bacon, Root Vegetables, Potatoes, and Fresh Herbs in a White Wine Gravy	
Shrimp and Scallops	\$24
Over Wild Mushroom Risotto, garnished with shaved Parmesan, fresh Herbs and extra virgin Olive Oil	
Organic Vegetable Pasta with Portabella in Cream Sauce	\$17
Herbed Bleu Cheese Crusted All Natural New York Strip Steak	\$36
Char-Broiled 14 oz. Aged Angus, with Sauce Bordelaise.	
Rack of New Zealand Lamb - With Leo's ever-changing Treatment	\$28
Petit Filet Mignon (6 oz) touched with hotel butter	\$27
x7 ♦with a Maryland Crab Cake \$36 ♦with BBQ Shrimp \$34	
♦with 3 Big Scallops \$34 ♦with fried Select Oysters \$34	
Seafood Combo	\$29
A Maryland Crab Cake, BBQ Shrimp, Broiled Tender Jumbo Scallops GRAND SLAM IT! With old fashioned fried Select Oysters...Add \$6	



In House Outstanding Custom Desserts by Phil Cropper



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THE ATLANTIC