

Appetizers

Crab Dip - Topped with melted cheddar jack and served with crusty bread, avocado chips and house salsa	\$14
Grandma's Jumbo Garlic Shrimp (4) - Simply presented on toasted sliced French bread	\$13.75
Prince Edward Island Mussels - Pan roasted & simmered with Andouille sausage, tomato, white wine and garlic butter, with crusty bread	\$14
Island Round Fries or Crispy "Shoestring" French Fries	\$6.50
Baked Brie and Fruit with Crusty Bread	\$13

Twin Kabobs of Filet Mignon - On grilled bread with thin russet fries dusted with steak seasoning, horseradish tiger sauce and house made steak sauce	\$14
Eggplant Tower - Parmesan breaded & layered with hand pulled mozzarella, set in a pool of pink caper sauce	\$12.95
Crispy Calamari - With a trio of sauces: Thai chili, Hawaiian BBQ, and marinara	\$12.50
Ancho Dusted Wings - With chipotle & blue cheese aioli, celery sticks	\$10.50

Soups

Classic Maryland Crab Soup Regular \$7.50 Small \$5

Chef's Soup - Priced Daily

Salads

Classic Caesar - Hearts of romaine, homemade croutons, parmesan & creamy roasted garlic dressing	\$10
Tomato Mozzarella - Basil oil and balsamic glaze, cracked pepper and sea salt	\$10
Seasonal Field Greens with Grilled Wild Salmon - Virgin olive oil and balsamic vinaigrette dressing	\$15.95
House Garden Salad - With a full complement of the freshest vegetables. add blue cheese \$1.00	small ...\$6.50 big...\$9
Cobb Salad - Greens topped with chopped turkey, bacon, avocado, hard boiled egg, tomato and fresh chives, with raspberry vinaigrette	\$13.50
Wedge Salad - Wedge of iceberg topped with blue cheese dressing cherry tomatoes, bacon and blue crumbles	\$11.95
Bistro Steak Salad - Grilled and sliced on a cool bed of seasonal field greens with caramelized onions, mushrooms & white balsamic dressing	\$15.95
Greek Salad - A renewed presentation of an old favorite including fresh and marinated vegetables, feta, oregano, and red wine vinaigrette	\$12.95

Kids Menu ...For those under 10

All served with Fries (except pastas) and a Beverage

- ◆ **Grilled Cheese** ...3 pieces of bread & 2 layers of American cheese \$5.95
 - ◆ **3 Chicken Tenders** \$5.95
 - ◆ **Lil' Hamburger** \$5.95 ...with cheese, add .75
 - ◆ **Penne Pasta**...with marinara, mac n' cheese style, or butter \$7.95
 - ◆ **Ravioli** ...with marinara, cheese sauce, or butter \$9.95

Sandwiches, et al

Fresh Quiche of the Day with Small Salad	\$12.50
Char-Grilled Burgers - Made with fresh ground Certified Angus Beef® with American, Swiss, cheddar, pepper jack, provolone, or blue cheese, add .75 With bacon, add .75	\$11.95
Crab Cake Maryland Style - All jumbo back fin lump - served broiled	\$15.95
Grilled Salmon BLT - Served with roasted red peppers, apple wood smoked bacon and pesto mayo on Artisan bread	\$14.95
The Islander - Shaved turkey breast, deep smoked ham, Swiss cheese, romaine lettuce and Russian dressing on soft marble rye. With bacon, add .75	\$12.95
Crabby Chicken Pretzel Club - Grilled chicken on a pretzel roll with crab dip, lettuce, tomato, bacon and melted cheddar	\$13.50
Gyro Sandwich - Grilled lamb gyro meat sandwiched between two pitas with cucumber tzatziki, olive salad, salsa, feta and cabbage, with mini Greek salad	\$13.50
John's Roast Pork —House-seasoned, roasted. shaved Pork Loin simmered in au jus with Broccoli Rabe on a crispy Italian Roll with melted Swiss Gruyere. Served with a cup of au jus for dipping & smoked Paprika Fingerling Fries	\$14.50
Leo's Shrimp Salad Platter or Sandwich - Accented with mango and the perfect amount of spice	\$13.95
Fancy Chicken Salad - Lightly dressed and garnished with dried fruit, pine nuts, capers and chives, served as a sandwich or platter	\$12.95
Island Fish Tacos Cuban Style - The freshest fish, grilled and served in a soft tortilla with Havarti cheese, cabbage and fresh cilantro guacamole (2) \$12.95 (3) No problem	
Smoked Salmon Spread on Bialy - In house prepared hot smoked salmon and cream cheese spread, lettuce, tomato, shaved red onion and capers on a toasted "old school" Bialy, side of Island home fries and fruit	\$13.95
Soft Crab Sandwich - On thick white bread, lettuce, tomato and a cup of tartar sauce, cucumber red onion salad, and watermelon pickled ginger salad to accompany ...Priced Daily	
The Ultimate Grilled Cheese - Chef's Ever-Changing Creation—priced accordingly	

Michelle's Healthy and Wholesome Corner

Chickpea Hummus garnished with roasted red peppers, pine nuts, x.v.o.o. and cumin spice blend, crudités, pita bread, and stoned wheat thins	\$9
Avocado Vegetable Wrap	\$9.95
3*2*1 Ramen Noodle Bowl 3 shrimp, 2 pork dumplings, 1 jumbo chicken wing, julienne cut vegetables and ramen noodles bathed in lemongrass and ginger accented miso broth, cilantro, togarashi spice	\$15.95
Al Fresco Salad ~ Blackened Scallops on Organic Field Greens garnished with roasted beets, hearts of palm, lychee fruit and raspberry vinaigrette	...Priced Daily

Fine Dining Menu available after 5

Hotel Atlantic Specialty Drinks

Spiked Palmer

Sweet Tea Vodka paired with refreshing Lemonade.
A Summertime Classic, Served on the rocks.

Island West Rum Punch

Dark and Light Rums, with fresh squeezed Orange juice,
Pineapple juice, with a splash of sour mix and grenadine.
Topped with fresh fruit.

Orange Crush

Orange Vodka, Orange Liqueur and Sprite
with fresh squeezed Orange juice.

ADDITIONAL CRUSHES --- Grapefruit Blueberry Peach

Blueberry Lemonade

Blueberry Vodka refreshingly paired with Lemonade.
Also try a pink Lemonade.

Mojito

Light Rum, infused with fresh herbal mint, Fresh squeezed Lime.
Topped with Club Soda and Served on the rocks.

Berlin Cosmo

Sweet Tea Vodka paired with Orange Liqueur,
we add a splash of Lime and Cranberry juice. Served up.

Mango Martini

Frozen Mango Vodka with Mango juice.
Served with a Mango garnish.

Grape Martini

Grape Vodka with White Grape juice and frozen fresh Grapes.

Frozen Drinks

* Piña Colada

* Strawberry Daiquiri

* Peach Berry

* Creamsicle

Hotel Atlantic



DRUMMER'S CAFÉ

All Day Menu