

# Restaurant 1879



[www.atlanticinn.com](http://www.atlanticinn.com) / 401-466-5883

## Appetizers

- Tuna Tartare\*** \$13  
Finely Diced Tuna, Citrus~Dijon Dressing, Crispy Taro Chips
- Bibb Salad** \$11  
Shaved Summer Vegetables, Crumbled Narragansett Creamery Feta, Toasted Sunflower Seeds and a Sherry~Basil Vinaigrette
- Seared Foie Gras** \$21<sup>Tasting ↑</sup>/~~\$11~~  
Cocoa Dusted, Cassis Reduction, Pickled Red Grapes, Spiced Pistachios and Toast Points
- House Made Smoked Chicken Sausage** \$12  
with Whole Grain Mustard Dressing, Crispy Pancetta, Local Potato Salad and Smoked Paprika Oil
- Mussels** \$12  
PEI Rope Mussels, 'Nduja Cream, Oven Roasted and Marinated Tomatoes, Crispy Fried Shallots and Toasted Ciabatta
- Arugula** \$12  
Bacon Lardons, Shaved Red Onion, Candied Walnuts, Crispy Poached Egg and White Balsamic Vinaigrette

## Entrees

- Pan Seared Statler Chicken Breast** \$26  
Cremini Mushroom Duxelle, Chicken Liver Vinaigrette, Braised Green Lentils, Roasted Cipollini Onions & Marinated Tomatoes
- Potato and Basil Wrapped Halibut** \$29  
Pan Seared with Creamed Spinach and Crispy Potato Frites
- Pan Seared Scallops** \$28  
with Citrus Supremes, Fregola Risotto, Grilled Rapini and a Toasted Lobster Béarnaise
- Roasted Veal Porterhouse** \$36/\$15  
10 oz. Aged Veal Porterhouse with Cheesy Grits, Sautéed Romanesque Cauliflower, Tomato-Bacon Jam and Fresh Shaved Parmigiano-Reggiano
- Stuffed Lobster Tail** \$38<sup>Tasting ↑</sup>/~~\$15~~  
Baked with a Scallop and Crab Mousse Stuffing, Tempura Fried Claws, Asian Inspired Creamed Leeks, Roasted Cauliflower and Shrimp Fried Rice
- Sockeye Salmon** \$29  
Grilled, with Baby Bok Choy, Bell Pepper Chutney and Buttery Lobster Polenta
- Grilled Fillet** \$37<sup>Tasting ↑</sup>/~~\$15~~  
Accompanied with Duck Fat Poached Bliss Potatoes, a Charred Tomato and a Pernod Beurre Blanc

## Tapas

- COLD**
- Atlantic Inn "Grand Shellfish Platter" \*..** \$58  
(1 ¼ pound Lobster, Clams, Shrimp and Locally Farmed Oysters served with Mignonette, Cocktail Sauce and Lemon)
- Oysters on the Half Shell \*** \$3<sup>each</sup>  
Chef's Choice of assorted sauces..... Minimum Of Three.....
- House Made Charcuterie Plate** \$20<sup>Tasting ↑</sup>/~~\$8~~  
a Changing Selection of House Made Pate, Terrines or Rillettes, Cured Meats with House Pickled Vegetables, Whole Grain Mustard and Chutney
- Marinated Olive Medley** \$6  
with Pickled Garlic, Fennel, Thyme and Rosemary
- Crab Salad Stuffed Piquillo Peppers** \$6  
Yellow Tomato Vinaigrette & Grated Parmesan
- Fresh Burrata Cheese** \$11  
with Pepper Agrodolce and Grilled Crostini
- Beef Tartare\*** \$12  
Minced Prime Filet, Grated Salt Cured Egg Yolks, Puffed Capers, Whole Grain Mustard and Toast Points
- Artisan Cheese Board** \$17<sup>Tasting ↑</sup>/~~\$8~~  
Chef Adi's Changing Selection of Fine Cheeses, Seasonal Garnishes and accomterments
- Salty and Sweet Snack Mix** \$5  
Duck Fat Roasted Mixed Nuts, Pretzels, Chex Mix, Maldon Salt and Fresh Herbs
- Round of Beer for the Chef and Staff** \$20
- HOT**
- Sizzling Garlic Shrimp** \$11  
Sautéed White Shrimp, Minced Garlic, Spicy Herb Butter Sauce
- Truffled Mac & Cheese Croquettes** \$11  
with Crispy Prosciutto and Aioli
- Duck & Foie Gras Sliders** \$15<sup>Tasting ↑</sup>/~~\$5~~  
with Caramelized Onion Jam, Truffle Aioli, Toasted Brioche Buns and House Made Bread & Butter Pickles
- Truffle Frites** \$10  
House Pomme Frites and a Parmesan Aioli
- Blackened Shishito Peppers** \$9  
Ponzu Dressing, Mustard Oil, Shaved Red Onion and Micro Greens
- Lollipop Chicken Wings** \$9  
Crispy Fried Chicken Drums, Bleu Cheese Cream, House Made Hot Sauce, and Celery Hearts
- Crab & Lobster Cakes** \$13  
with Avocado Horseradish Relish and Baby Arugula
- Marinated Grilled Baby Octopus** \$15<sup>Tasting ↑</sup>/~~\$5~~  
Yellow Tomato & Jalapeño Vin, Herb Fried Smashed Chickpeas

### Table Shares

- Crispy Chickpeas with a Tomato & Jalapeño Vinaigrette \$7  
Creamed Spinach \$7  
Braised Lentils, Roasted Cipollini & Marinated Tomatoes \$7  
Sautéed Romanesco Cauliflower \$6  
Truffle Frites \$10

**Chef's Tasting Menu** ..... Four-courses \$ 60  
(unless noted with additional fee/upcharge)

Choice of:    one tapas            one appetizer  
                  one entrée            one dessert

\* please advise your server of any food allergies  
\* consumption of raw / undercooked foods of animal origin may increase your risk of food borne illness  
\* a 20% gratuity will be added for parties of six or more \* we accept VISA / MC / Discover credit cards  
\* please refrain from the use of cell phones while dining