

Restaurant 1879



www.atlanticinn.com / 401-466-5883

Cold Tapas

- 🌀 *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 each
(with Chef's Choice of assorted sauces..... Minimum Of Three.....)
- 🌀 *House Made Charcuterie Plate* \$20
a Changing Selection of House Made Pate, Terrines or Rillettes, Cured Meats with House Pickled Vegetables, Whole Grain Mustard and Chutney
- 🌀 *Marinated Olive Medley* \$7
with Pickled Garlic, Fennel, Thyme and Rosemary
- 🌀 *Salty and Sweet Snack Mix* \$5
Duck Fat Roasted Mixed Nuts, Pretzels, Chex Mix, Maldon Salt and Fresh Herbs
- 🌀 *Artisan Cheese Board* \$17
Chef Adi's Changing Selection of Fine Cheeses, Seasonal Garnishes and accouterments
- 🌀 *Crab 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
- 🌀 *Round of Beer for the Chef and Staff* \$20

Hot Tapas

- 🌀 *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
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 Green
- 🌀 *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
Yellow Tomato & Jalapeño Vin, Herb Fried Smashed Chickpeas
- 🌀 *Seared Foie Gras* \$21

Cocoa Dusted, Cassis Reduction, Pickled Red Grapes, Spiced Pistachios and Toast Points

🌀 The Chef suggests you accompany your Foie Gras with a glass of **Chateau Rieussec Premier Cru Sauternes** ~ (France) 🌀

* : (items served rare or raw may pose a potential health risk, fo more information please see the host / hostess)