

DINNER MENU

RAW BAR:

THE ATLANTIC TOWER-\$60

18 OYSTERS, 9 MIDDLE NECK CLAMS, 1/2 LB SMOKED PEI MUSSELS,
COCKTAIL SHRIMP, CHAMPAGNE MIGNONETTE, LOUIS SAUCE

ENHANCE YOUR TOWER

1 LB DUNGENESS CRAB LEGS -\$40

1 LB MAINE LOBSTER -\$30

1/4 LB TUNA POKE -\$10

COCKTAIL SHRIMP -\$14

RAW OYSTERS- (3 EACH)-\$8

BIG ISLAND, VA BLUE POINTS, CT

SEASIDE,VA LYNNHAVEN, VA

STEAMED DUNGENESS CRAB LEGS -\$40

1 POUND, COCKTAIL SAUCE, LEMON, BUTTER

OLD BAY SCENTED PEEL & EAT SHRIMP

HALF POUND- \$14

POUND- \$25

CLASSIC SHRIMP COCKTAIL-\$14

COCKTAIL SAUCE, CUCUMBER SALAD, LEMON

SOUPS AND SALADS:

WHITE BEAN VEGETABLE (VEGAN)-\$9

CELERY, CARROTS, ONION, NAVY BEANS AND TOMATO BROTH

NEW ENGLAND CLAM CHOWDER -\$9

FRESH CLAMS, BACON, CELERY, ONION, CREAMY BROTH

CLASSIC CAESAR SALAD-\$10

CRISP ROMAINE, SHAVED PECORINO, TOMATOES, GARLIC CROUTONS

MIXED GREEN SALAD-\$10

SALAD GREENS, CUCUMBER, TOMATOES, RED ONION, CROUTONS,
LEMON HERB VINAGRETTE

ADD TO ANY SALAD :

CHICKEN: \$5, SHRIMP: \$6, CALAMARI: \$10, CRAB CAKE: \$10, SALMON: \$10



STARTERS:

FLASH FRIED "HOT" CALAMARI-\$14

FRESH CALAMARI, SWEET AND SPICY GLAZE,
BREAD & BUTTER PICKLES ON THE SIDE

SPINACH AND ARTICHOKE DIP -\$11

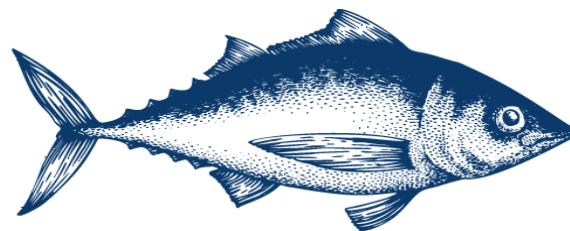
CREAMED SPINACH, ARTICHOKE, PROVENCAL BREADCRUMBS,
PITA CHIPS, ADD CRAB -\$6

CRAB CAKE APPETIZER -\$16

SIGNATURE ULTIMATE CRAB CAKE, CUCUMBER SALAD,
MICRO CILANTRO

POKE BOWL- \$15

AHI TUNA, SEASONED RICE, SEAWEED SALAD,
SPRING VEGETABLES, YUMYUM SAUCE, CRISPY FRIED ONION



TODAY'S FRESH CATCH

CHEF'S PREPERATIONS:

WOOD GRILLED, BLACKENED, OR SIGNATURE BRONZED

FRESH CATCH IS SERVED WITH ROASTED POTATOES,
BRAISED KALE, CITRUS BUTTER, MICRO GREENS

ENTREES:

FISH AND CHIPS-\$22

FRESH HADDOCK, CRISPY FRIES, COLESLAW

CRAB CAKES-\$32

(2) SIGNATURE CRAB CAKES, RICE PILAF, GREEN BEANS, TARTAR SAUCE

ROASTED TOMATO ALFREDO-\$27

BLACKENED CHICKEN, ROASTED TOMATO, BROCCOLLI, PENNE PASTA, MI-
CRO GREENS

SALACIA'S SIGNATURE TRUFFLE LOBSTER MAC & CHEESE-\$29

LOBSTER, TRUFFLE MORNAY SAUCE, CAVATAPPI PASTA, ROASTED WILD
MUSHROOMS, BREADCRUMBS, MICRO ARUGULA

SHRIMP & SCALLOPS-\$36

SHRIMP, SCALLOPS, ROASTED POTATOES, BRAISED GREENS,
TOMATOES, CITRUS BUTTER, MICRO ARUGULA

BRANZINO-\$39

WHOLE GRILLED BRANZINO, ROASTED POTATOES, BRAISED GREENS,
TOMATOES, CITRUS BUTTER, MICRO GREENS

GRILLED ANGUS BEEF FILET MIGNON -\$37

ROASTED RED POTATOES, GREEN BEANS, MICRO GREENS

SALMON -\$30

ARTIC ORGANIC FARM RAISED, DEEP ORANGE, DENSE TEXTURE

YELLOW-FIN TUNA -\$37

ATLANTIC LINE CAUGHT, DEEP COLOR, FIRM TEXTURE, AND FLAVOR

ROCKFISH (VA,MD) -\$37

MID-ATLANTIC, FLAKY WHITE FISH, MILD FLAVOR