

THANK YOU FOR DINING WITH US. WE ARE BEYOND GRATEFUL TO BE SERVING OUR PATRONS AGAIN, WE TRULY APPRECIATE YOUR SUPPORT! DUE TO OCCUPANCY RESTRICTIONS PLEASE BE MINDFUL OF THE 2 HOUR TIME LIMIT FOR YOUR TABLE .



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:

SOUP OF THE DAY-\$9

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

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, MICRO GREENS

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

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

ADD LOBSTER TAIL-\$25

SHRIMP & SCALLOPS-\$36

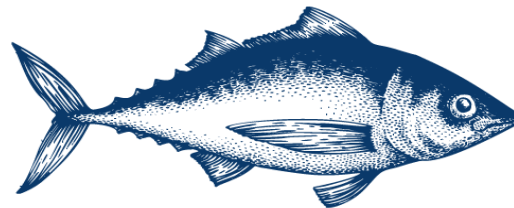
SHRIMP, SCALLOPS, ROASTED POTATOES, BRAISED GREENS, TOMATOES, CITRUS BUTTER, MICRO ARUGULA

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
ADD LOBSTER TAIL-\$25



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

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

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.