

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

RAW BAR:

THE ATLANTIC TOWER-\$70

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

ENHANCE YOUR TOWER

1 LB SNOW 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
SEASIDE,VA

BLUE POINTS, CT
POCAHONTAS, VA

STEAMED SNOW 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, ROASTED CORN 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: \$15, SALMON: \$12, TUNA-\$12



DINNER MENU

STARTERS

COCONUT SHRIMP-\$15

ONE DOZEN COCONUT BREADED SHRIMP, THAI CHILI SAUCE

FLASH FRIED "HOT" CALAMARI-\$15

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

SPINACH AND ARTICHOKE DIP -\$11

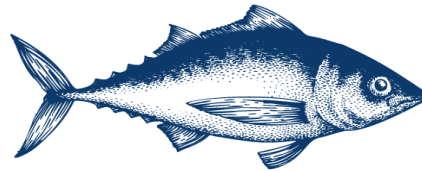
CREAMED SPINACH, ARTICHOKE, PROVENCAL BREADCRUMBS, PITA CHIPS, ADD CRAB -\$6

CRAB CAKE APPETIZER -\$17

SIGNATURE ULTIMATE CRAB CAKE, ROASTED CORN SALAD, MICRO CILANTRO

POKE BOWL- \$15

AHI TUNA, CAULIFLOWER RICE, SEAWEED SALAD, SLICED CUCUMBER, PINEAPPLE, SESAME SEEDS, YUMYUM SAUCE, CRISPY FRIED ONION, AVOCADO



TODAY'S FRESH CATCH

CHEF'S PREPERATIONS:

GRILLED— ROASTED POTATOES, CORN SUCCOTASH, DILL CREAM

BRONZED— GARLIC MASHED POTATOES, BROCCOLI RAAB, CITRUS BUTTER

BLACKENED— ROASTED POTATOES, CORN SUCCOTASH, BLOOD ORANGE CONSERVE

ENTREES:

FISH AND CHIPS-\$32

FRESH HADDOCK, CRISPY FRIES, COLESLAW

CRAB CAKES-\$32

(2) SIGNATURE CRAB CAKES, ROASTED POTATOES, CORN SUCCOTASH, TARTAR SAUCE

SMOKED BRICK CHICKEN- \$34

1/2 SEMI-BONELESS CHICKEN, GARLIC MASHED POTATOES, RAPINI, SPICY BROWN SUGAR GLAZE

SALACIA'S SIGNATURE TRUFFLE LOBSTER MAC & CHEESE-\$30

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

BEACHCOMBER- \$40

SHRIMP, SCALLOPS, GRILLED SALMON, ROASTED POTATOES, CORN SUCCOTASH, CITRUS BUTTER, MICRO ARUGULA

BRANZINO-\$43

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

GRILLED ANGUS BEEF FILET MIGNON -\$40

GARLIC MASHED POTATOES, RAPINI, MICRO GREENS, HORSERADISH CREAM

SALMON -\$30

ARTIC ORGANIC FARM RAISED, DEEP ORANGE, DENSE TEXTURE

YELLOW-FIN TUNA -\$34

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.