



ATLANTICA

CAMDEN, MAINE

Early Summer Menu 2010

Small Plates

Bistro

- Lobster Roll** \$18
fresh picked meat from a **1lb** lobster, lightly tossed with mayo & served on a grilled roll, Atlantica waffle chips
- Fried Whole-Belly Clams** market
locally shucked & lightly fried, rémoulade sauce
- Hand- Rolled Lobster Tortellini** \$19
shaved parmesan, arugula cream
- Fish & Chips** \$17
crispy tempura haddock, pommes frites, house tartar
- Fish Taco** \$12
hand-rolled flour tortilla, salsa, cilantro, citrus crema, side of corn salad
- Kobe Hamburger with Grafton Cheddar** \$14
house made brioche bun, pommes frites

- Damariscotta Pemaquid Oysters on the 1/2 Shell** \$13
house mignonette & cocktail sauce
- Crispy Nori Wrapped Tuna Asparagus Roll** \$10
soy ginger glaze
- Steamed Wild Mussels** \$10
basil, garlic, kaffir lime leaf, coconut & lemongrass broth
- Charcuterie Plate** \$9
house pork & pistachio terrine, salametti, apple chutney, pickled ramp, brioche
- Fire Roasted Corn Soup with Corn Brûlée** \$7
- Farmer's Market Greens** \$7
house vinaigrette
- Salad of Shaved Rhubarb, Arugula & Roasted Beets** \$9
seal cove chèvre, aged balsamic vinaigrette
- Atlantica Seafood Chowder** \$7
a customer favorite brimming with select cuts of fish & potatoes

Plates

- Pan-Seared Day Boat Scallops** \$24
english peas & lemon risotto, lemon grass-saffron emulsion
- Alaskan King Salmon** \$26
mango coulis, glazed vegetable, stone fruit relish
- Pan Roasted Halibut** \$26
crispy leek-citrus crust, french green beans, chili-lemongrass sauce, roast potato
- Roasted Berkshire Pork Tenderloin** \$22
potato puree, rainier cherries, tender greens, morels, port wine sauce
- Butter Poached Lobster** \$29
glazed spring vegetables, roast potato, riesling wine glaze
- Grilled Flatiron Steak** \$24
pommes frites, herb butter, red wine reduction

The staple ingredients on the Atlantica menus are sourced from local farms, suppliers, growers & producers of MAINE & other USA locations of suppliers we know & trust....

Local . Sustainable . Responsible.

Executive Chef: Ken Paquin
Our Chefs: Ravin Nakjaroen & Peter Kurek