



ATLANTICA

YOUR NEIGHBORHOOD BISTRO ON THE WATER

Locally Sourced • Responsibly Handled • Inspired Cuisine

Early Spring Menu 2011

Bistro

| | |
|--|-------------|
| Maine Crab Cakes | \$15 |
| grilled ramps, blistered corn sauté, chive butter sauce | |
| Hawaiian Glazed Baby Back Ribs | \$14 |
| maple baked beans, plantain chips | |
| Haddock Fish & Chips | \$17 |
| house fries, malt vinegar aioli | |
| Skillet Fried Chicken Breast Kebob | \$15 |
| crispy greens & atlantica herbed ranch dipping sauce | |
| Caldwell Farms Organic Cheeseburger | \$15 |
| house bun, eleanor buttercup cheese, fries | |
| Fried Scallop Taco | \$12 |
| cabbage, tomato salsa, chili-citrus sauce | |
| Lobster Stew | \$18 |
| fresh picked lobster from a 1# hard-shell lobster | |
| Bacon Wrapped Beef Tenderloin (5oz) | \$16 |
| cottage potato, crispy onions, béarnaise relish, aged balsamic | |

Small Plates

| | |
|---|-------------|
| Bahner Farm Greens | \$7 |
| house vinaigrette | |
| Bahner Farm Spinach Salad with Poached Egg | \$8 |
| walnuts, shaved parmesan, sherry vinaigrette | |
| Bahner Farm Arugula Salad | \$8 |
| hahn's end blue velvet, pear, smoked bacon, creamy red wine vinaigrette | |
| Pemaquid Oysters on the ½ Shell (6) | \$14 |
| house mignonette & cocktail sauce | |
| Prosciutto Wrapped Scallops | \$9 |
| pomegranate glaze | |
| Pan Steamed Pemaquid Mussels | \$8 |
| ginger, garlic, tomato | |
| Local Crab & Sofrito Toast | \$8 |
| Portuguese Fish Soup | \$8 |
| rouille crostini | |
| Local Cheese Board | \$10 |
| fruit, nuts, grilled bread | |
| House Made Duck Liver & Pork Terrine | \$9 |
| cornichon, chutney, mustard | |

Plates

| | |
|--|-------------|
| Pan-Seared Day Scallops | \$24 |
| spring pea risotto, heirloom tomato broth, chive pesto | |
| Pan Roasted Halibut | \$24 |
| melted saffron leeks, red pepper jam | |
| Wild King Salmon | \$24 |
| crispy sweet vidalia onion crust, warm orange-chorizo vinaigrette, pea shoots | |
| Grilled Rib Eye | \$28 |
| atlantica twice baked 'tater tots', atlantica steak sauce | |
| 1 ¼# Hard Shell Lobster Served Lazy Man Style | \$24 |
| lemon butter, potato | |
| Grilled Swordfish Saltimbocca | \$24 |
| swordfish stuffed with prosciutto & sage, finished in a butter, citrus & white wine sauce, cottage potato, spinach sauté | |

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....

www.AtlanticaRestaurant.com

207-236-6011/888-507-8514



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.