

ATLANTIC OCEAN

APPETIZERS

Moroccan Lamb Chops	18
<i>Sweet potato purée, local honey</i>	
Cornmeal Encrusted Crab Cake	22
<i>3.5 oz, microbasil, whole grain mustard beurre blanc</i>	
Fried Green Tomatoes & Okra	14
<i>Roasted garlic chipotle aioli, chives</i>	
Colossal Lemon Pepper Prawns	42
<i>Confit lemon, micro sorrel</i>	
Char-Grilled Oysters	24
<i>Parsley, garlic butter, parmesan</i>	
Fried Oysters	26
<i>Lemon, chipotle aioli</i>	
Cajun Seafood Dip	24
<i>Salmon, shrimp, crawfish tails, crab, parmigiana french bread</i>	
Thai Curry Mussels	20
<i>Thai curry sauce, basil, coconut milk, ginger, garlic, pineapple, lemongrass</i>	
Snow Crab Claws with Toasted French Bread	34
<i>White wine, garlic butter, parsley, house Cajun seasoning</i>	

SOUPS & SALADS

Blackened Shrimp Chopped Cobb Salad	22
<i>Blackened jumbo shrimp, blue cheese, Cajun ranch, beef bacon, tomatoes, red onions, chopped eggs, avocado, lettuce</i>	
Caesar Kale Salad	18
<i>Roasted garlic herb croutons, parmesan chips, crispy capers, caesar vinaigrette</i>	
Super Food Salad	16
<i>Quinoa, farro, roasted red peppers, dates, kale, apples, cranberries, cucumber, tomatoes, citrus vinaigrette</i>	
Seafood Gumbo	20 / Cup 10
<i>Shrimp, crawfish, crab meat, smoked beef sausage, chicken, jasmine rice, chives, okra chips</i>	

ENTRÉES

Ginger Soy King Salmon 40 <i>Carrots, corn, peas, onions, egg, crab fried rice, chives, spice dashi soy broth, toasted sesame, curly scallion</i>	Grilled Branzino 48 <i>Chimichurri, chive oil, smoked paprika oil</i>
Fried Snapper 47 <i>Creole sauce, escovitch salad, Cajun rice pilaf, curly leaf, curly scallion</i>	Blackened Redfish 42 <i>Tiger prawn étouffée, okra chips, sautéed spinach, white rice</i>
Organic Brick Chicken 38 <i>Pasture-raised halal, whipped pomme, asparagus, roasted shallot European herb butter, chicken pan sauce, chives, parsley</i>	Soy Marinated Ribeye Steak 52 <i>Coursed sea salt, miso butter, pomme frites</i> <i>Add ons: 3 Jumbo Shrimp \$16 Lobster \$28</i>

COASTAL SIGNATURES

Fettuccini A la Mar 🌶️ 62 <i>Scallops, shrimp, lobster tail, clams, and mussels, spicy Calabrian chili tomato broth, fettuccini, grilled French bread</i>	Cajun Lobster Pasta 58 <i>Butter poached lobster claw meat, cream, Parmesan, white wine, roasted garlic cloves, shallots, oven dried tomatoes, Cajun seasoning blend, fresh basil</i>
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SIDES

Smoked Turkey Collards	10	Mac & Cheese	12	Cajun Rice Pilaf	10
Seasonal Vegetables	10	Pomme Frites	12	Elote Corn Ribs	14
Whipped Pommes	10	Sautéed Spinach	8	French Baguette	5

Curated By *Chef Virgil Harper*

We are committed to chef-curated global seafood cuisine rooted in craft, culture, and longevity. Our approach honors coastal traditions while embracing thoughtful technique, responsible sourcing, and disciplined execution. We exist to create food with purpose, build trust with our guests, and grow a restaurant driven by chefs, sustained by consistency, and defined by quality.

An automatic 20% gratuity will be applied to all checks. | *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We take great pride in every dish and drink we prepare. All sales are final based on personal preference; however, if something is not prepared to standard, we are happy to correct or remove it.

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SIGNATURE COCKTAILS

Black Rock 24 WOODFORD RESERVE DOUBLE OAK bitters • orange • cherry • wood chips	The Atlantic 18 HENNESSY mandarin liqueur • lemon • simple
Caribbean Current 15 BUMBU RUM lime • pineapple • ginger beer	Thyme & Tide 16 WHITE RUM honey • lime • grapefruit • smoked thyme
Midnight Crossing 16 VANILLA VODKA OR PEANUT BUTTER TEQUILA espresso • coffee liqueur • simple	Red Sea 18 SOCORRO REPOSADO hibiscus • cardamom • ginger • lime • agave • club soda
Bom Dia 20 LALO TEQUILA Chinola • mango • jalapeño • tajín rim	75° West 16 EMPRESS GIN 1908 Saint-Germain • lemon • Prosecco • edible flower
Drift 22 VODKA Soho lychee • yuzu • Saint-Germain	Coral Crush 16 GOODNIGHT LOVING VODKA lemon • watermelon • cranberry

MOCKTAILS

Blueberry No-jito 10 blueberry • lime • mint • simple • club soda	Muleless Mule 10 strawberry • pineapple • lemon • ginger beer
Zero 75 14 Empress indigo • lemon • elderflower • N/A Prosecco • edible flower	

WINE

GLASS / BOTTLE	
SPARKLING	
Opera Prima <i>Spain • Crisp, light citrus, soft bubbles</i>	Mumm Napa Rosé <i>USA • Strawberry, brioche, cream</i>
ROSÉ	
Château Peyrassol 2024 <i>France • Provence • Dry, floral, wild strawberry</i>	
RED	
Greenwing Pinot Noir 2024 <i>USA • Cherry, earth, cola</i>	La Crema Pinot Noir 2023 <i>USA • Red berry, vanilla, spice</i>
Decoy Cabernet 2022 <i>USA • Dark fruit, cassis, oak</i>	Daou Cabernet 2023 <i>USA • Blackberry, chocolate, structured</i>
Markham Merlot 2023 <i>USA • Plum, mocha, soft tannins</i>	Trouble Maker Blend <i>USA • GSM + Petite Sirah, spicy, dark fruit</i>
Pessimist 2023 <i>USA • Petite Sirah, Zinfandel, jammy</i>	Clarendelle Rouge 2018 <i>France • Bordeaux • Plum, cedar, tobacco</i>
WHITE	
Sonoma-Cutrer Chardonnay 2024 <i>USA • Sonoma Coast • Apple, pear, stone fruit, toasted nuts</i>	Crowded House Sauvignon Blanc 2024 <i>New Zealand • Marlborough • Citrus, passionfruit, crisp, mineral</i>
Bottega Vinaia Pinot Grigio 2024 <i>Italy • Trentino • Green apple, lemon, floral, crisp</i>	Trefethen Riesling 2022 <i>USA • Napa Valley • Lime, peach, jasmine, bright acidity</i>
Louis Jadot Chablis 2023 <i>France • Burgundy • Crisp, mineral, green apple, citrus</i>	Santa Margherita Pinot Grigio 2024 <i>Italy • Alto Adige • Golden apple, citrus, floral, crisp</i>
RESERVES	
BOTTLE ONLY	
Moët & Chandon Nectar Impérial Rosé <i>France • Champagne • Strawberry, rose petal, lychee</i>	Telmont Reserve Brut 2024 <i>France • Champagne</i>
Belle Glos Pinot Noir 2023 <i>USA • California • Rich, dark cherry, spice</i>	Stags’ Leap Cabernet 2022 <i>USA • Napa Valley • Bold, cassis, structured</i>
Stags’ Leap Petite Syrah 2019 <i>USA • Napa Valley • Full-bodied, blackberry, pepper</i>	Caymus Cabernet 2023 <i>USA • Napa Valley • Opulent, dark fruit, velvety</i>
Twomey Sauvignon Blanc 2023 <i>USA • Napa & Sonoma • Citrus, white peach, crisp, mineral</i>	Cakebread Chardonnay 2024 <i>USA • Napa Valley • Golden apple, white peach, pear, oak</i>

B E E R

8 each	
Michelob Ultra	Shiner Bock
Blue Moon	Corona
Stella Artois	Stella Non-Alcoholic
Bud Light	

NON-ALCOHOLIC BEVERAGES

Still Water	Sm 5 / Lg 10	Sparkling Water	Sm 5 / Lg 10	Peach Sweet Tea	4	Unsweet Tea	4
Soda	4	Fresh Lemonade	6				
		Add a flavor +\$1 • Mango • Peach • Strawberry • Blueberry					

COFFEE & ESPRESSO

Coffee	7	Cappuccino	9	Espresso Single	4	Espresso Double	7
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An automatic service charge of 20% will be applied to all checks.
Please drink responsibly. Must be 21 or older to consume alcoholic beverages.
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