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DINE TO DONATE

JANUARY 17TH – 26TH

DINNER | \$60/PP

FIRST COURSE CHOOSE ONE:

CUP OF MARYLAND CRAB SOUP

mixed vegetable medley, purple potato, aromatic broth

CUP OF CREAM OF CRAB SOUP

jumbo lump crab meat, cream, sherry

SHRIMP CEVICHE

shrimp, agua chile, grapefruit, orange, red onion, micro cilantro

YELLOWFIN TUNA POKE

avocado, scallion, soy ginger dressing, radish, chili oil

CAESAR SALAD

baby gem, parmesan crisps, boquerones, croutons

SECOND COURSE CHOOSE ONE:

SCOTTISH SALMON

israeli couscous risotto, oven-dried heirloom cherry tomatoes, castelvetrano olives, saffron butter, pei mussels

SEARED SCALLOPS

cannellini beans, bacon, gremolata

SEABASS

roasted fingerling potatoes, brussels sprouts, shiitake mushrooms, red onion, jalapenos, chimichurri

SHORT RIB

braised kale & grits

PAN SEARED CHICKEN BREAST

coffee maple glaze & roasted root vegetable

8OZ FILET

(\$20 UPCHARGE)

seasonal vegetables, maitre d' butter & bordelaise

TWIN TAIL LOBSTER

(\$20 UPCHARGE)

seasonal vegetables, clarified butter, lemon

ADD JUMBO LUMP CRAB (2oz)
TO SEAFOOD PLATES • \$14

THIRD COURSE CHOOSE ONE:

SMITH ISLAND CAKE

a traditional Maryland dessert, yellow cake, chocolate frosting

CHEESECAKE

cinnamon apples, maple bourbon chantilly, salted caramel