

Appetizers – Butlered or Stationed

Atlantic's famous Maryland Crab Dip – served warm with fresh baguettes & toasted pita chips

Steamed Shrimp with spicy cocktail sauce

Bang Bang Shrimp – lightly breaded flash fried and served with our signature bang bang sauce

Bruschetta – fresh tomato bruschetta on a toasted garlic crostini

Add tenderloin

Add lump crab

Caprese Skewer – fresh tomato and mozzarella with a balsamic glaze

Jerk Chicken Skewers –with a mango pineapple salsa

Teriyaki Steak Skewers – with roasted red and green peppers

Natty Boh Beer Cheese – local Baltimore Favorite served warm with soft pretzel bites

Spinach & Artichoke Dip – served warm with fresh baguettes & toasted pita chips

Braised Beef Tacos – mini tacos with slowly braised beef, caramelized onions, & slaw

Shredded Sriracha Chicken Tacos – mini tacos with pepper jack cheese, shredded lettuce and a dailip of sour cream

Ahi Tuna Tacos – mini tacos with a wasabi slaw

Warm Baked Brie – ripe warmed brie, chopped pecans, brandy sauce, fresh baguettes

Cocktail Meatballs – your choice of Marinara, Stroganoff, Teriyaki or Plum Sauce

Edamame Dumplings – Asian potsticker filled with tender soybean, cabbage, sweet corn, green onion, sesame and shitake mushrooms (vegan)

Shrimp & Grits Spoons - blackened shrimp on top of creamy and cheesy grits

Pirogis – sautéed in butter and onions, cheese, onion

Sweet Chicken Bacon Wraps – breast pieces baked w applewood bacon and brushed with sweet bar b que sauce

Crabby Chicken Sliders – breast pieces lightly breaded and flash fried topped with Atlantic's crab dip served on a brioche slider roll

Korean BBQ Pork Sliders – slow cooked pulled pork in a spicy tangy Korean BBQ sauce with cole slaw

Nathan's Hot Dog Sliders – mini Nathan's hot dogs served with chopped onion and condiments

Pepperoni Calzone – hand rolled calzones sliced and served with marinara

Bacon Mac Shooters – half sliced candied bacon a top four cheese macaroni

Stuffed Mushroom Caps – stuffed with Chorizo sausage

Wings – Buffalo, Old Bay, Honey BBQ, Thai Chile

Premium Passed Appetizers

Crab Balls – our lump crab cakes only bite size! Served with spicy cocktail sauce

Raw Oysters – Hand Shucked to order

Raw Clams – Hand Shucked to order

Crab Fingers

Seared Scallops – wrapped in bacon

Ahi Shooters – seared ahi tuna with fresh avocado, seaweed salad, wonton crisps in a light plum sauce. **Crab Salad Cups**

Lollipop Lamb Chops – caramelized demi glaze

Oysters Rockefeller – baked oysters, spinach and a butter cheese sauce

Clams Casino – baked clams, parmesan cheese and bacon

Hand Rolled Sushi Display – California Roll, Spicy Tuna Roll, Salmon Roll

Sides, Vegetables & Salads

Au Gratin Potatoes

Sliced Potatoes in a Creamy Cheese Sauce

Brown Rice Pilaf

Brown Rice combined with Orzo and Fresh Herbs

Cajun Potatoes

Baby Potatoes tossed with Sea Salt, Chives and Cajun Spices

Cilantro Lime Rice

White Rice cooked with Fresh Cilantro and Lime Juice

House Made Potato Chips

Fresh Cut, Fried and Perfectly Salted

Long Grain & Wild Rice

Seasoned and Cooked to Fluffy Perfection

Lyonnaise Potatoes

Sliced Potatoes Sautéed with Garlic, Onions, Olive Oil & Fresh Parsley

Mashed Potatoes

Yukon Gold Potatoes Whipped with Butter

Oven Roasted Red Potatoes

Quartered, roasted with with Olive Oil and Fresh Herbs

Rice and Beans

White Rice with Black Beans

Scalloped Potatoes

Layers of Potatoes and Gourmet Cheeses

Wild Mushroom Risotto

Arborio Rice cooked with Mushrooms in a Creamy White Wine Sauce

Vegetables

Grilled Asparagus

Grilled with Olive Oil or Parmesan Encrusted

Broccoli

*Steamed, Sautéed or Oven Roasted
Buttered and Lightly Salted*

Brussels Sprouts

*Oven Roasted with a Dark Balsamic Reduction or Drizzled with
Buffalo Sauce and Bleu Cheese Crumbles*

Creamed Spinach

Fresh Chopped Spinach with Heavy Cream and Garlic

Fresh Green Beans

Steamed and Lightly Buttered

Honey Glazed Parisian Carrots

Cinnamon, Brown Sugar, Honey & Butter

Vegetable Mélange

Chef's Seasonal Choice

Salads

Atlantic House

Fresh Mixed Greens with marinated plum tomatoes tossed with a Sweet Basil & Balsamic Vinaigrette dressing

Arugula Salad

Fresh Arugula with sliced sweet onion, shaved & shredded parmesan cheese tossed with a Red Wine Vinegar/Olive Oil Dressing

Caesar Salad

Crisp Romaine Lettuce with fresh croutons, shaved & shredded parmesan cheese tossed with a Caesar Dressing

Candied Wrath

Crisp Romaine Lettuce with thick cut brown sugared applewood bacon, pecans, cherry tomatoes tossed in a zesty Honey Mustard Vinaigrette

Seasons Salad

Fresh Mixed Greens, with dried cranberries, mandarin oranges, blue berries, shaved & shredded asiago cheese tossed with a Raspberry Vinaigrette Dressing