

T O D D E N G L I S H ' S

OLIVES

A T L A N T I S

DINNER

RAW BAR

*LITTLE NECK CLAMS
mignonette, house cocktail sauce

*CHILLED SPINY LOBSTER

*CHILLED SHRIMP COCKTAIL

*SEAFOOD TOWER
small or large

*OYSTERS ON THE 1/2 SHELL
mignonette, house cocktail sauce

Market Price

TUNA TARTARE

spun cucumber, ginger glazed crispy shrimp, sesame dressing, whitefish caviar

CONCH CEVICHE

aji Amarillo, salsa criolla

APPETIZERS

"CRAB N SLAB"

crab cake, seared tuna, avocado and grilled corn relish, cilantro lime aioli

OLIVES MEZZE

assortment of spreads, lavosh, olives

BOWL O' CLAMS

chorizo and jalpeño broth, fisherman's toast

BEEF CARPACCIO

crispy roquefort polenta, local field greens, balsamic glazed onions, scallion cream, aioli, shaved parmesan

CALAMARI FRITTI

spicy lemon aioli

GRILLED SHRIMP

garlicky spinach, Sambuca glaze, Asian pear salad

SALADS

BOSTON BIBB

mache, shaved white onions, shower Point Reyes bleu cheese, toasted walnut vinaigrette

CLASSIC WEDGE

brown sugar cured bacon, egg, cracked black pepper, bleu cheese dressing

OLIVES CAESAR

tomato paint, fried white anchovies, focaccia croutons

CAPRESE

heirloom tomatoes, buffalo mozzarella, basil, balsamic drizzle

FISH MARKET

A selection of fresh fish from the costal waters around the world. Simply grilled on our plancha and served with your selection of sauce.

YELLOW FIN TUNA

NATIVE GROUPER

WHOLE FLORIDA SNAPPER

WHOLE BRANZINO

WILD NIGERIAN SHRIMP

SAUCES

Pineapple ginger vinaigrette

Roasted tomato butter sauce

Salsa verde

Lemon caper scampi butter

FLATBREADS

BIANCO

buffalo mozzarella, sweet onion, arugula, tomato, balsamic drizzle

TE'S CLASSIC CHICKEN PESTO

basil oil, pulled chicken, caramelized onions, fonina

BRONX BOMBER

roasted tomato, pepperoni, mozzarella

ROASTED PORTOBELLO

mushroom cream, fontina, caramelized onion, parmesan, truffle oil

FIG & PROSCIUTTO

fig jam, gorgonzola, rosemary

PASTA

BUTTERNUT SQUASH TORTELLI

brown butter, sage, parmesan

RICOTTA RAVIOLI

roasted tomato basil sauce, sweet Italian sausage, garlic bread crumbs

HAND CRAFTED RIGATONI BOLOGNESE

Old school Tuscan bolognese, shaved parmigiano

SEAFOOD FRA DIAVOLO

spicy tomato sauce, shrimp, and Maine lobster

STEAKHOUSE CUTS

100% Akaushi Wagyu Beef

*22 OZ COWBOY STEAK

14 OZ NEW YORK SIRLOIN

8 OZ FILET

10 OZ SKIRT STEAK

*TOMAHAWK RIBEYE FOR 2

SAUCES

Chimichurri

Horseradish hollandaise

Truffle jus

Sauce au poivre

ENTREES

GRILLED SALMON

warm spinach potato salad and tomato burro fuso

DIVER SCALLOPS

sweet pea risotto, pancetta, 63 degree egg

*TE SURF & TURF

8 oz filet with grilled 6 oz lobster tail, whipped potato, grilled asparagus

FREE RANGE CHICKEN

cheesy polenta, haricots verts, agrodolce calabrese

DOUBLE CUT PORK CHOP

sweet potato puree, roasted corn, pineapple BBQ

SIDES

BROCCOLINI

ROASTED MUSHROOMS & ONIONS

GARLICKY SPINACH

OLIVES FRIES

WHIPPED POTATOES

CREAMED CORN

WITH COTIJA CHEESE

ROASTED ASPARAGUS

General Manager: Leonardo Mariotti

15% gratuity will be added to all checks

* Items not available on the meal plan

Chef de Cuisine: Andrew Ocetnik