

Restaurant 1879

at The Atlantic Inn

Appetizers

- Tuna Tartar \$13**
Fine Dice Tuna, Citrus-Dijon Dressing, Crispy Taro Chips
- Bibb Salad \$11**
Shaved Summer Vegetables, Crumbled Narragansett Creamery Feta, Toasted Sunflower Seeds and a Sherry-Basil Vinaigrette
- Seared Foie Gras \$21 /\$11**
Cocoa Dusted, Cassis Reduction, Pickled Red Grapes, Spiced Pistachios and Toast Points
- Pork and Veal Meatballs \$13**
Polenta Fries, Sautéed Kale with Golden Raisins and Pine Nuts, Romesco Sauce
- Mussels \$12**
PEI Rope Mussels, Nduja Cream, Oven Roasted and Marinated tomatoes, Crispy Fried Shallots and Toasted Ciabatta
- Arugula \$12**
Bacon Lardons, Shaved Red Onion, Candied Walnuts, Crispy Poached Egg and White Balsamic Vinaigrette



Entrees

- Prosciutto and Spinach Stuffed Statler \$26**
with Grilled Chicken Sausage, Soft Polenta, Sautéed Swiss Chard and a Yogurt Sauce
- Pan Roasted Halibut \$29**
with Braised Lettuces, Olive Oil Poached Tomatoes, Herb Dumplings and a Savory Fumet
- Pan Seared Scallops \$28**
With Citrus Supremes, Fregola Risotto, Grilled Rapini and a Toasted Lobster Béarnaise
- Lamb Porterhouses \$30**
Cast Iron Seared, Chickpea Fries, Crumbled Feta, Cucumber Gremolata and Roasted Artichokes
- Grilled Filet Medallions \$36 /\$10**
with a Buttery Potato Puree, Eggplant and Squash Napoleon, Citrus Wine Gastrique

Table Shares

- Eggplant and Squash Napoleon \$7**
- Soft Polenta with Grilled Artichokes \$7**
- Potato Puree with Minced Chives, Lemon \$7**
- Sautéed Kale with Golden Raisins & Pine Nuts \$6**
- Polenta Fries \$6**

Vegetarian menu online and available upon request in restaurant. Menu changes often.

Tapas

COLD

- Oysters on the Half Shell * \$3**
Chef's Choice of assorted sauces..... Minimum Of Three.....
- Seafood Salad \$11**
Local Calamari, Poached Baby Shrimp & Bay Scallops, Minced Vegetables, Summer Corn and Avocado Espuma
- Marinated Olive Medley \$6**
with Pickled Garlic, Fennel, Thyme and Rosemary
- Stuffed Piquillos \$6**
Crab Salad Stuffed, Yellow Tomato Vinaigrette & Grated Parmesan
- Olive Oil Poached Tuna \$7**
with Pickled Shallots, Marinated Tomatoes, Olive Basil Relish & Sliced Cucumbers
- Fresh Burrata Cheese \$9**
with Pepper Agrodolce and Grilled Crostini
- Beef Tartar \$12**
Minced Prime Filet, Grated Salt Cured Egg Yolks, Puffed Capers, Whole Grain Mustard and Toast Points
- Artisan Cheese Board \$15**
Chef Adi's Changing Selection of Fine Cheeses, Seasonal Garnishes and accomterments
- Salty and Sweet Snack Mix \$5**
Bacon Fat Roasted Mixed Nuts, Pretzels, Chex Mix, Maldon Salt and Fresh Herbs
- Round of Beer for the Chef and Staff \$20**

HOT

- Sizzling Garlic Shrimp \$11**
Sautéed White Shrimp, Minced Garlic, Spicy Herb Butter Sauce
- Truffled Mac & Cheese Croquettes \$9**
with Crispy Prosciutto and Aioli
- Crab Fondue \$12**
Lump Crab Cheese Sauce, Roasted Onion Petals, Fresh Vegetables
- Truffle Frites \$9**
House Pomme Frites and a Parmesan Aioli
- Lollipop Chic ken Wings \$9**
Crispy Fried Chicken Drums, Bleu Cheese Cream, House Made Hot Sauce, and Celery Hearts
- Grilled Fava Beans \$7**
with Block Island Sea Salt and Olive Oil
- Arepas \$11**
Pan Fried Corn Cakes, Crispy Duck Confit, Balsamic Roasted Shallots

Chef's Tasting Menu

four-courses \$ 54

(unless noted with additional fee/upcharge)

Choose: two tasting appetizers, one tasting entrée, one dessert

Menu changes often

Executive chef - Adi Mandel Sous chef - Dennis Gomes Pastrey chef - Courtney Segal

The chef and innkeepers pride themselves on using local, organic and sustainable products whenever possible.

Dining Room Hours Monday - Sunday 6 pm - 9 pm

P.O. Box 1788, Block Island, Rhode Island 02807

For information or reservations call: 401-466-5883

www.atlanticinn.com



The Chef and Innkeepers proudly provide locally sourced, ingredients for your dining experience. * please advise your server of any food allergies
* consumption of raw or undercooked foods of animal origin may increase your risk of food borne illness * a 20% gratuity will be added for parties of six or more * we accept VISA / MC / Discover credit cards * please refrain from the use of cell phones while dining