

# Atelier Florian

## STARTERS

### Fish Tacos (3) | 14

Crispy cod, lemon aioli, pico de Gallo

### Octopus | 14

Grilled octopus, chipotle and saffron navy beans

### Crabcake | 16

Citrus compote and Manuka honey, wasabi aioli

### Fried Calamari | 14

Old Bay aioli

### Mushroom Arancini | 12

Swiss cheese, pecorino, marinara sauce

### Crispy Brussels sprouts | 9

Maple sugar, aged pecorino, lemon

### Blistered Shishito Peppers | 9

Ranch spice and lime

### Spicy Tuna | 14

Raw tuna, sriracha mayo, shredded pickled ginger, sweet soy glaze

### New England Clam Chowder | 9

Onions, celery, clam juice, diced clams, bacon, onions, garlic, potatoes, cajun spice

## FRESH OYSTERS

### Bluepoint Oysters | 3 each

## SIDES

### House Made Belgian Frites | 5

Lemon aioli & ketchup

### Sautéed Garlic Spinach | 6

### Soba Noodle Salad | 6

### House Side Salad | 6

Lettuce, tomato, onion, balsamic vinaigrette

## DINNER MENU

### MOULES FRITES

#### Provençale | 26

Tomato passata broth, olive, fennel, capers, garlic, saffron, served with beglian frites

#### Marinière | 26

Garlic, white wine, mirepoix, butter, lemon, served with beglian frites

#### Red Curry | 26

Coconut broth, kaffir lime, lemongrass, served with beglian frites

## SALADS

Add:

Chicken | 6 - Tuna | 9

Shrimp (3) | 7 - Scallops (3) | 12

### Caesar salad | 12

Romaine lettuce, marinated white anchovy, shaved parmesan, house made croutons, caesar dressing

### Baby Spinach Salad | 12

Dried cherries, slivered almonds, fresh blueberries, parmesan cheese, aged balsamic dressing

### Organic beet salad | 12

Crumbeled goat cheese, candied pecans, balsamic reduction, micro greens

### Chop chop salad | 12

Romaine lettuce, red onion, bacon, bleu cheese, hard boiled egg, pickles, olives, orange segments, apple cider vinegar

Executive Chef

Jean-Marc Cabirol

## ENTREES

### 10oz Black Angus NY Strip | 39

Garlic baby spinach, cognac, creamy black peppercorn sauce, house made belgian frites

### Florian Lobster Roll | 29

Chilled with mayonnaise & lemon  
-OR-

Hot with butter  
and house made belgian frites

### Black Ink Seafood Pasta | 27

Shrimp, mussels, squid, scallops, lobster clam sauce, topped with pecorino

### Pan Seared Ahi Tuna | 25

Chilled soba noodle salad, unagi sauce, wasabi mayonnaise

### Pan Seared Sea Scallops | 27

Dried goji berries, cranberries, and cherries, roasted butternut squash in Israeli couscous, tossed in chipotle clam broth

### Beer Battered Fish & Chips | 24

Fresh cod, house made belgian frites, coleslaw, tartar sauce

### Gnocchi | 19

House made potato gnocchi, ricotta, parmesan cheese, pomodoro sauce

### Free Range Chicken | 26

House made gluten free cavatelli, green zucchini, baby spinach, organic roast red bell pepper pesto, cream, and pecorino

## DESSERTS

### Flan | 8

### Churros | 8

### Vanilla Creme Brûlée | 8

### Bomb Brûlée | 10

A graham cracker crust, a layer of creme brûlée, topped with a chocolate mousse dome, glazed with a chocolate glaze, served with a side of gelato, and topped with a chocolate pirouette

### Sorbet | 8

Ask your server for today's selection

### Gelato | 8

Ask your server for today's selection

Consumer Advisory: consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illness. Please alert your server if you have special dietary requirements/restrictions.