

# Atelier Florian

## DINNER MENU

### STATERS

#### 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

#### 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

#### Gourmet Beef Sliders (3) | 12

Grass-fed beef sliders, tomato confit, onion jam, bacon, lettuce, green peppercorn aioli

#### Spicy Tuna | 14

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

### SOUP DU JOUR

Ask your server  
for today's selection | 9

### SIDES

#### House Made Belgian Frites | 5

#### Sautéed Garlic Spinach | 6

#### Soba Noodle Salad | 6

### MOULES FRITES

#### Provençale | 26

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

#### Marinière | 26

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

#### Red Curry | 26

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

### FRESH OYSTERS

#### Bluepoint Oysters | 3 each

### SALADS

Add:

Chicken | 6 - Tuna | 9 - Shrimp | 7

#### 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

Crumbled 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

### 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, house made belgian frites

#### Black Ink Seafood Pasta | 27

Shrimp, mussels, squid, scallops, lobster clam sauce

#### 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 a chilled Israeli couscous, tossed in EVOO

#### Beer Battered Fish & Chips | 24

Fresh cod, house made belgian frites, coleslaw

#### 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

### DESSERTS

#### Vanilla Creme Brûlée | 8

#### Churros | 8

#### Flan | 8

#### Gelato/Sorbet | 8

#### Bomb Brûlée | 10

Executive Chef

Jean-Marc Cabirol

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.