

# ATELIER FLORIAN

## RAW BAR\*

SELECTION OF EAST & WEST COAST  
OYSTERS, LITTLE NECK CLAMS & SHRIMP  
COCKTAIL

## APPETIZERS

### BAKED OYSTERS 16

Local bluepoint oysters, absinthe breadcrumbs, herb butter

### FLORIAN TUNA TARTARE\* 18

Tomato, scallions, chives, avocado, cornichons

### CRISPY BRUSSELS SPROUTS 9 VG GF

Maple sugar, aged pecorino, lemon

### BLISTERED SHISHITO PEPPERS 12 GF

Ranch spice, lime

### CALAMARI 14

Flash fried, togarashi spice, sweet chili aioli

## SOUPS

### FRENCH ONION 10

Sherried onions, beef bone broth, day old bread, molten cheese

## GREENS

ADD PROTEIN: SHRIMP 8 CHICKEN 6 SALMON 8 TUNA 8

### GARDEN SALAD 9 V

Mixed greens, vegetable crudités, citrus vinaigrette, croutons

### GRAIN SALAD 12 V

Massaged kale, wild rice, crispy quinoa, crispy shallot, apples, red onion, cucumber & tomato with a tahini-goddess dressing

### BEET SALAD 12 VG

Tender greens, pears, candied almonds, crispy goat cheese, cider reduction

### SALADE NIÇOISE 13 VG

Market greens, green beans, potato salad, soft boiled egg, niçoise olive, tomato, carrots, niçoise dressing

## MOULES FRITES

### FRESH MUSSELS DELIVERED DAILY GF

### PROVENÇALE 24

Stewed tomatoes, saffron leeks, herbs, fragrant broth

### MARINIÈRE 24

Garlic white wine, mirepoix, herbs, finished with butter and lemon

### RED CURRY 24

Coconut milk, cilantro, lime

## FLORIAN TACOS

THREE PER ORDER

### FISH TACOS 16

Crispy cod tacos, lemon aioli, Pico De Gallo

### VEGAN TACOS 14 GF

Almond crusted avocado, pineapple Pico De Gallo

### MERGUEZ TACOS 12 GF

Harissa aioli, tomato jam, pickled red onion

### TACO OF THE DAY

ASK YOUR SERVER FOR DETAILS

## SMALL PLATES

### KING CRAB CAKES 24

2 house made jumbo lump crab cakes, sriracha aioli, petite salade

### CHARRED PORTUGUESE OCTOPUS 18 GF

Crispy potato, grapefruit picante aioli, tomato jam, salsa verde

### FLORIAN SLIDERS 19

Organic grass-fed beef sliders, tomato confit, charred onion, roasted garlic aioli, Belgian frites  
ADD ONE LOBSTER SLIDER 9

### SALMON & COD FISH BURGERS 19

2 sliders, lemon herb aioli, arugula salad, petit brioche rolls, belgian frites

### SCALLOPS 26

Pan seared scallops, cauliflower puree, Israeli cous-cous, fiora sauce

### RISOTTO AU FRUITS DE MER 19 GF

Tomato risotto with shrimp, clams, mussels & a saffron sauce

## ENTREES

### LOBSTER ROLL 26

Fresh lobster warmed in butter, served in a house-made french baguette with Belgian frites

### FAROE ISLAND SALMON 28 GF

mostarda glazed salmon filet, tender leeks, haricots verts, mashed potatoes

### BOUILLABAISSSE MP

Lobster, monkfish, mussels, clams & bay shrimp in a fragrant tomato-saffron broth with rouille

### SEAFOOD PASTA 26

Shrimp, mussels, clams, shellfish broth, lemon-brioche crumbs, spaghetti chitarra  
GF OPTION ADD \$2

### GNOCCHI PARISIENNE 19 VG

House made gnocchi, wild mushrooms, truffle cream, pecorino romano, herbs

### HERB ROASTED CHICKEN 24 GF

Served with butternut squash puree, broccoli, & smoked poulet jus

### SHORT RIB 32 GF

Organic, grass-fed short rib, cheesy polenta, glazed carrots, glace de viande

### FILET AU POIVRE 34 GF

Grilled organic grass-fed filet mignon, peppercorn sauce,

## SIDES

### TOASTED BAGUETTE 4

### FRITES 6

### MIXED GREENS 6

### MASHED POTATOES 6

### SPINACH 6

V → VEGAN VG → VEGETARIAN

GF → GLUTEN-FREE

20% GRATUITY AUTOMATICALLY ADDED TO PARTIES OF 6 OR MORE

\*CONSUMPTION OF RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

# HOUSE COCKTAILS

## PEAR MARTINI

PEAR VODKA,  
HOUSE-MADE GINGER SYRUP,  
PEAR NECTAR,  
ST GERMAIN ELDERFLOWER 13

## ONE FOR THE SAGES MARTINI

BOTANICAL GIN,  
FRESH SAGE,  
MUDDLED CUCUMBER & LEMON,  
ST. GERMAIN ELDERFLOWER,  
TOPPED WITH PROSECCO 15

## NEW HAVEN SOUR

HOUSE BOURBON,  
FRESH LEMON & LIME JUICE,  
HOUSE-MADE LAVENDER SYRUP,  
BEAUJOLAIS WINE FLOAT 14

## ESPRESSO MARTINI

ESPRESSO, VODKA, GODIVA  
CHOCOLATE LIQUEUR,  
SIMPLE SYRUP 14  
(CAN BE MADE VEGAN)



## IN RYE FASHION

BULLEIT RYE, BAUCHANT  
ORANGE LIQUEUR,  
LUXARDO MARASCHINO  
LIQUEUR,  
ANGOSTURA BITTERS 15

## STRAWBERRY STAYCATION

HOUSE INFUSED JALAPEÑO  
TEQUILA, FRESH  
STRAWBERRIES, FRESH LIME  
JUICE, AGAVE, FLOATED  
ORANGE LIQUEUR 14

## CARAMEL APPLE MULE

APPLE INFUSED VODKA,  
HOUSE-MADE CARAMEL SYRUP,  
FRESH APPLE CIDER, GINGER BEER,  
CINNAMON-SUGAR DIPPED APPLE 14

## FLORIAN CUCUMBER MINT

KETTLE ONE CUCUMBER MINT, FRESH  
LEMON & LIME, SIMPLE SYRUP,  
FRESH MINT 14

## SUMMER IN BRUSSELS

KETTLE ONE GRAPEFRUIT,  
HANGAR ROSÉ, MANGO PUREE,  
SIMPLE SYRUP 14

## FIG SANGRIA

FIGENZA VODKA, TRIPLE SEC, PEACH  
SCHNAPPS, HOUSE RED WINE, LOCAL  
ASSORTED FRUIT 15

## THYME WILL TELL

HOUSE BOURBON, LOCAL MAPLE  
SYRUP, FRESH LEMON JUICE, THYME  
INFUSED HONEY, FRESH THYME 15

## HAPPY HOUR EVERY DAY!

3:00PM-6:30PM

HALF PRICED HOUSE COCKTAILS, DRAFT BEERS, DRAFT WINES  
& \$1.50 OYSTERS!

**MONDAYS**  
½ PRICED  
BOTTLES  
OF WINE

**SUNDAYS**  
ALL DAY  
HAPPY  
HOUR

FOLLOW US ON  
INSTAGRAM &  
FACEBOOK  
**@ATELIERFLORIAN**

ASK TO  
SEE OUR  
**RESERVE**  
WINE LIST

## REVERSE HAPPY HOUR

M-W: (9:30PM-11PM)

TH-SAT: (10:30-MIDNIGHT)

**LATE NIGHT MENU** ALSO AVAILABLE DURING THESE HOURS