

Atelier Florian

DINNER MENU

STATERS

Fish Tacos (3) | 12

Crispy cod, lemon aioli, pico de Gallo

Octopus | 14

Grilled octopus, chipotle and saffron navy beans

Crabcake | 15

Citrus compote and Manuka honey, wasabi aioli

Calamari | 13

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 | 11

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

Baby Spinach Salad | 11

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

Organic beet salad | 11

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

Chop chop salad | 11

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

ENTREES

10oz Black Angus NY Strip | 33

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

Florian Lobster Roll | 27

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 | 21

Fresh cod, house made belgian frites, coleslaw

Gnocchi | 19

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

Free Range Chicken | 23

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