

CAFÉ ATLANTIS

Lobster & Crab Mac N' Cheese

Lobster, crab and macaroni tossed in a asiago and parmesan cream sauce, dusted with toasted panko flakes \$10.99

Crab & Avocado Brushette

Lump crab meat, tomatoes, red onions, avocado, lime and cilantro atop freshly baked bread \$9.99

Ahi Tuna

Thinly sliced sushi grade ahi tuna rolled in sesame seeds seared drizzled with soy sauce and served with wasabi \$10.99

Blackened Surf n' Turf Combo

Shrimp, ahi tuna & tenderloin medallions blackened, tossed in a honey hot sauce and served with freshly baked brick oven bread for dipping \$15.99

Crab Wontons

Crabmeat, spices, and cheese rolled in wontons and fried, served with homemade tartar sauce and Tabasco aioli \$ 9.99

"Atlantis" Mini Crabcakes

Mini crabcakes made with cilantro, lime zest and juice-absolutely no fillers \$9.99

Hand-Battered Calamari Marinara

Homemade marinara freshly battered calamari, and diced roma tomatoes

Colossal Shrimp Cocktail

Giant shrimp with old bay served chilled in homemade cocktail sauce

Pan-Seared Mozzarella

Pan-seared fresh mozzarella, panko encrusted over a bed of spinach and roma tomatoes drizzled with a balsamic reduction \$8.99

Mini Burger Flight our Kobe Beef & Filet Mignon Blend

a blackened blue cheeseburger, cheddar and applewood smoked bacon burger & portabella mushroom with shallots burger \$9.99

BRICK-OVEN PIZZAS

(The perfect appetizer size-6 inches)

Mediterranean Pizza

Oven roasted tomatoes, red bell pepper pesto, feta cheese, sautéed spinach and red onions \$9.99

Lobster & Crab Pizza

Lobster, lump crabmeat, melted mozzarella, fresh tomatoes, garlic and sweet basil in a lobster sauce \$12.99

White Pesto Pizza

Oven roasted, tomato, basil, fresh mozzarella, homemade pesto sauce \$ 8.99

5-Cheese Pizza

fresh mozzarella, mozzarella, cheddar, asiago, and parmesan cheese with a homemade marinara sauce \$ 7.99

Veggie Pizza

Portabella mushrooms, red onions, black olives, red pepper, tomatoes, broccoli, and sautéed spinach with marinara \$ 9.99

ENTRÉE- SIZED SALADS

Steak & Calamari Salad

Grille flat iron steak, hand breaded calamari, tomatoes, cucumbers, carrots, cabbage, served over a bed of mixed greens with a white blue cheese vinaigrette \$12.99

Apple-Walnut Chicken Salad

Grilled chicken, mixed greens, red bell peppers, oven roasted tomatoes, apples, brick-oven toasted walnuts, blue cheese crumbles, and a white balsamic blue cheese vinaigrette \$ 9.99

Grilled Romaine Salad

Grilled romaine, freshly grated parmesan cheese, brick-oven baked croutons, and chicken your choice of homemade asiago ceasar dressing or blue cheese, shallots and balsamic vinegar \$9.99

Crabcake Salad

A bed of mixed greens, carrots, tomatoes, red onion, brick oven baked croutons, top with our “Atlantis” no filler crabcakes, served with lime cilantro vinaigrette \$ 12.99

SOUPS

Soup de Jour

Lobster & Crab Bisque

Cup \$ 4.99 Bowl \$7.99

ENTREES

All entrées served with choice of house or caesar salad and brick-oven baked bread

Add an “Atlantis” CRABCAKE \$9.99 or LOBSTER TAIL (*market price*)
to any entrée

Handcut Steaks served with grilled asparagus

FILETS \$19.99
N.Y. STRIP \$17.99
FLAT IRON \$15.99

Options to add to steak

CHESAPEAKE - topped with crab and hollandaise sauce \$7.99
BLEU-TOPPED - with bleu cheese and bacon crumbles \$4.99
BRANDY FLASHED - with mushrooms and onions \$3.99

Live Maine Lobster

Pick your fresh Maine lobster right from our tank!
Steamed or grilled - served with julienne vegetables (*market price*)

Dual Lobster Tails

your choice of steamed or grilled, served with a white wine butter sauce, asparagus and
garlic mashed potatoes \$31.99

“Atlantis” Crabcake Dinner

two of our absolutely no filler crabcakes made with cilantro, lime zest and juice, served
with our homemade tartar sauce, tabasco aioli, julienne vegetables and garlic mashed
potatoes \$24.99

Ahi Tuna Filet

sushi grade tuna filet prepared with ginger, garlic, shallots and a berry soy broth, served
with sautéed spinach, topped with radish sprouts and served with wasabi mashed potatoes
\$14.99

Wasabi Tempura Tuna

ahi tuna dipped in our homemade wasabi batter, flash fried and served over shitake
mushrooms, soba noodles and snow peas, drizzled with soy sauce \$16.99

Chicken Catalone

two crêpes stuffed with chicken and cheese brick oven baked with pesto and asiago cheese \$13.99

Crab & Shrimp

colossal shrimp and lump crabmeat, topped with toasted panko in a white wine butter sauce, with steamed julienne vegetables \$19.99

Panko Encrusted Salmon

salmon encrusted, topped with a dijon mustard vinaigrette, served with steamed julienne vegetables \$14.99

Lollipop Lamb Chops

(Arooga's CHEFS 2007 Carlisle Iron Chef Award Winning Dish)

seasoned lamb with a parsley mint and olive oil sauce cooked to medium rare with garlic mashed potatoes \$19.99

DESSERT

Brick-oven Crème Brulee

\$4.99

Lemonberry Mascarpone

\$5.99

Myer's Dark Rum Bananas Foster

\$6.99

Godiva Chocolate Mouse Cake

\$5.99

Homemade NY Cheesecake

\$4.99

**Brick-oven Brownie
topped with Vanilla Gelato**

\$4.99

Gelato Sundae

\$3.99

Mini-Flight

peanut butter fudge; chocolate mousse; Crème Brulee

\$4.99

Sunday Brunch

Poached , Scrambled or Over-easy eggs \$6.99

Made to order Omelets \$ 7.99

With cheese and your choice of two:

Applewood smoked bacon*Sausage*Asparagus*Grilled Ham*

Onions*Green peppers*Mushrooms*Tomatoes

(Additional items \$0.49)

Crab & Avocado Omelette \$9.99

Egg White & Avocado Omelette \$ 8.99

Smoke Salmon & Poached Eggs \$ 10.99

Eggs Benedict

with crab \$11.99

with filet \$12.99

with crab & filet \$13.99

**All items above are served with brick-oven crisp potatoes, choice of toast
and choice of applewood smoked bacon, sausage or ham**

French Toast \$7.99

Stuffed French Toast \$ 8.99

with Whipped Cream, and your choice of:

Bananas, Strawberries & Pecans, Apples & Pecans,

***Atlantis* Buttermilk Pancakes \$6.99**

with Blueberries \$7.99

with Chocolate chips \$7.99

Belgian Waffles \$7.99

Topped with Strawberries, Blueberries & Whipped Cream \$8.99

**All items above are served with your choice of Applewood smoked
bacon, sausage or ham.**

Seasonal Fruit Tray \$4.99