

🌀 Eastside 🌀

Hendricks Gin Fresh Lime Juice Simple
Syrup Cucumber Mint

The 1920's Chicago classic Southside cocktail is elevated to another plane of flavor through the inclusion of fresh cucumber

🌀 Planters Punch 🌀

African Star Rum Fresh Lime Juice Simple
Syrup Angostura Bitters
Splash of Soda Lime Wedge

This 1908 cocktail origin: one claim refers to the Planter's Hotel in St. Louis and another tells of a Jamaican planter's wife who concocted it to cool down the workers

🌀 Rattlesnake 🌀

Sazerac Rye Whiskey Fresh Lemon Juice
Simple Syrup Egg White Angostura Bitters
Absinthe Rinse

A Sour (one of the oldest and most classic of cocktails) with a bite

🌀 Moscow Mule 🌀

Russian Standard Vodka, House Made
Ginger Syrup Fresh Lime Juice Soda Water
Candied Ginger

Fashioned in 1941 at Jack Morgan's English style pub on Hollywood's Sunset Strip called The Cock 'n' Bull

🌀 Medicina Latina 🌀

Tequila Repesado Lemon Juice House
Made Ginger syrup Honey Mist of Del
Maguery Mescal Vida

A cocktail based on Sam Ross' Penicillin who uses the spirits of Mexico in place of Scotch Whiskeys

🌀 Brandy Crusta 🌀

Cognac Lemon Juice Simple Syrup Luxardo
Maraschino Angostura Bitters Powdered
Sugar Rim

A Crusta is a particular little breed of drink that seems to require two things to make it legitimate: a frosted wine glass and the entire peel of a lemon or orange fitted into the glass. ~ Victor Jules Bergeron

🌀 Daisy de Santiago 🌀

Havana Club Rum Fresh Lime Juice Simple
Syrup Yellow Chartreuse Splash of Soda
Mint Sprig

Introduced in the 1930's this cocktail is reminiscent of the classic Daiquiri yet is sweet and fizzy

🌀 "Atlantic" Sweat Tea Punch 🌀

Bulliett Bourbon Fresh Lemon Juice Sweet
Tea Orange Bitters Twist of Orange

The oldest know recipe for sweet iced tea was published in 1879. Spiked Ice tea was popularized at this time and cocktails were known as tea punches

🌀 Holland Razorblade 🌀

Bols Genevere Fresh Lemon Juice Simple
Syrup Cayenne Pepper

This cocktail is a spicy variation to the John Collins. In 1820 exports from The Netherlands to the USA started and around 1850, Genever was one of only four bases accepted for cocktails worldwide

🌀 The Blue Moon 🌀

Gin or Vodka Crème De Violet Fresh
Lemon Juice

This drink was created in an attempt to wooing the heart of Jazz singer Violet Donne She was eventually arrested for solicitation in Chicago eastside

🌀 The Bee' Knees Cocktail 🌀

Gin or Vodka Fresh Lemon Juice Honey
Orange Juice

The "bee's knees" was 1920's flapper slang for the best or top-notch the phrase is still used to this day

🌀 Blood and Sand 🌀

Scotch Orange Juice Cherry Brandy Sweet
Vermouth

Named for the 1922 Rudolph Valentino Movie

🌀 The Georgia Mint Julep 🌀

Fresh Mint Leaves Sugar Cognac Peach
Brandy

This drink's origin dates back to the 1600's different versions were used in medical practices to sweeten cough syrup over the years it has transformed into the Mint Julep of today

🌀 The Jack Rose 🌀

Applejack Whiskey Fresh Lime Juice Simple
Syrup Grenadine

Legendary cocktail author David A. Embury named this as one of his seven most important cocktails this is dubious but either way it's an interesting drink nonetheless

🌀 Alexander 🌀

Gin White Crème de Cacao Cream Milk

Invented before 1917 The Alexander became a Prohibition favorite as the cream and nutmeg garnish disguised the rough taste of homemade "Bathub Gin"

🌀Atlantic's Steak Frites🌀

Grilled sirloin steak with French fries and
market salad
\$20

🌀Fish of the Day🌀

MP

Seasonally prepared and served with market
salad

FROM THE RAW BAR

🌀Select Seasonal Oysters🌀

\$3 pp

Served on the half shell with champagne
mignonette

🌀Little Neck Clams🌀

\$2.5

Served on the half shell with champagne
mignonette

🌀Jumbo Shrimp Cocktail🌀

\$15.

Classic horseradish sauce

🌀Atlantic's Plateau de Fruits de'Mer🌀

\$65.

Daily selection from our raw bar

🌀Caviar🌀

Hackleback 1oz \$50.

Farm Raised California 1oz \$90.

Farm Raised Ossetra 1oz \$125.

All Caviar is served with blinis and crème
fraîche

DESSERTS

🌀Profiteroles🌀

Ice cream and valrhona chocolate sauce
\$7.

🌀Daily House Made Pastries🌀

\$7.

🌀Daily House Made Tarts🌀

\$7.

🌀Daily Artisan Cheese Selection🌀

Walnut raisin bread and comb honey
\$12.