Friday Dinner November 13th, 2026

Soup ~ Beef and Barley with Vegetables

New England Clam Chowder

Ocean Casserole Haddock & scallops with cracker crumbs, roasted brussels sprouts, delicata and acorn squash with a Sage & Brown Butter cream $29.99

Seafood Bowl Shrimp, scallops, & mussels with mushrooms and spinach in a roasted red pepper cream over linguine with pecorino $35.99

Veal Cutlet Over mushroom polenta with a Caramelized Onion Mornay & charred broccolini $32.99

Atlantis Platter Fresh filet of sole with a shrimp scallop & crabmeat cracker stuffing placed over mashed potato with baked scallops and a stuffed jumbo shrimp, lemon butter and broccolini $32.99

ABOVE SELECTIONS SERVED WITH A DINNER SALAD

Fish & Chips served with coleslaw $22.99

Seasonal Salad Baby spinach, red cabbage, roasted delicata squash, smoked Gouda cheese, pickled red onions, and dried cranberries tossed in a Honey Dijon dressing with toasted almonds $14.99

~Ask your server about adding a Protein!~