

Atlantic Hotel Bistro Bar

All Day Menu

Appetizers

- CRAB DIP** - TOPPED WITH MELTED CHEDDAR JACK & SERVED WITH CRUSTY BREAD, AVOCADO CHIPS & HOUSE SALSA 14
- GRANDMA'S JUMBO GARLIC SHRIMP (4)** - SIMPLY PRESENTED ON TOASTED SLICED FRENCH BREAD 14
- MUSSELS MARDI GRAS** - BERLIN'S OWN J&M ANDOUILLE SAUSAGE, SAMBUCA, SAFFRON, SPINACH, GARLIC BUTTER, & A TOUCH OF CREAM. CRUSTY BREAD 14
- FRENCH FRIES** - ISLAND ROUND FRIES OR CRISPY "SHOESTRING" 6
- BAKED BRIE AND FRUIT** - WITH CRUSTY BREAD 13
- TWIN KABOBS OF FILET MIGNON** - ON GRILLED BREAD WITH THIN RUSSET FRIES DUSTED WITH STEAK SEASONING, TIGER SAUCE & HOUSEMADE STEAK SAUCE 14
- EGGPLANT TOWER** - PARMESAN BREADED & LAYERED WITH HAND PULLED MOZZARELLA, SET IN A POOL OF PINK CAPER SAUCE 13
- CRISPY CALAMARI** - WITH A TRIO OF SAUCES: THAI CHILI, HAWAIIAN BBQ, & MARINARA 13
- SRIRACHA DUSTED WINGS** - SPICY, BUTTERY, & TANGY! BLUE CHEESE DRESSING & CRUDITES 11
- CHICKPEA HUMMUS** - GARNISHED WITH ROASTED RED PEPPERS, PINE NUTS, XVOO & CUMIN SPICE BLEND, CRUDITES, PITA BREAD, & STONED WHEAT THINS 9

Soups

- CLASSIC MARYLAND VEGETABLE CRAB** 7
- CHEF'S SOUP OF THE DAY** 7

Salads

- CLASSIC CAESAR** - HEARTS OF ROMAINE, HOMEMADE CROUTONS, PARMESAN & CREAMY ROASTED GARLIC DRESSING 10
- SEASONAL FIELD GREENS WITH GRILLED SALMON** - VIRGIN OLIVE OIL & BALSAMIC VINAIGRETTE 16
- HOUSE GARDEN SALAD** - WITH A FULL COMPLEMENT OF THE FRESHEST VEGETABLES SMALL 7/BIG 9 BLUE CHEESE +1
- COBB SALAD** - GREENS TOPPED WITH CHOPPED TURKEY, BACON, AVOCADO, HARD BOILED EGG, TOMATO, & FRESH CHIVES, WITH RASPBERRY VINAIGRETTE 14
- WEDGE SALAD** - WEDGE OF ICEBERG TOPPED WITH BLUE CHEESE DRESSING, CHERRY TOMATOES, BACON, & BLUE CHEESE CRUMBLES 12
- BISTRO STEAK SALAD** - GRILLED & SLICED ON A BED OF SEASONAL FIELD GREENS WITH CARAMELIZED ONIONS, MUSHROOMS & CREAMY WHITE BALSAMIC DRESSING 16
- GREEK SALAD** - A RENEWED PRESENTATION OF AN OLD FAVORITE INCLUDING FRESH & MARINATED VEGETABLES, FETA, OREGANO, & RED WINE VINAIGRETTE 13
- BUDDHA BOWL** - BLACKENED SCALLOPS ON A RUSTIC BLEND OF GREENS & CABBAGE. GARNISHED WITH A HEALTHY COMBINATON OF DRIED FRUITS, TOASTED PUMPKIN SEEDS, LYCHEE NUTS, ROASTED BEETS, ALFALFA SPROUTS, & SHREDDED CARROTS WITH POMEGRANATE VINAIGRETTE ON THE SIDE PRICED DAILY
- TOMATO MOZZARELLA** - BASIL OIL, BALSAMIC REDUCTION, SEA SALT, GROUND PEPPER 10/ADD JUMBO LUMP +8

Sandwiches et al

FRESH QUICHE OF THE DAY WITH SMALL SALAD 13

CHAR-GRILLED BURGERS - MADE WITH FRESH GROUND CERTIFIED ANGUS BEEF 12
AMERICAN, SWISS, CHEDDAR, PEPPER JACK, PROVOLONE, OR BLUE CHEESE, ADD .75 WITH BACON, ADD .75

CRAB CAKE MARYLAND STYLE - ALL JUMBO BACK FIN LUMP - SERVED BROILED 16

SALMON BLT - SERVED WITH APPLEWOOD BACON, LETTUCE, TOMATO, ROASTED RED PEPPER & PESTO MAYO
ON ARTISAN BREAD 15

THE ISLANDER - SHAVED TURKEY BREAST, HONEY HAM, SWISS CHEESE, ROMAINE LETTUCE, & THOUSAND ISLAND
DRESSING ON SOFT MARBLE RYE 13 WITH BACON ADD .75

CRABBY CHICKEN PRETZEL CLUB - GRILLED CHICKEN ON A PRETZEL ROLL WITH CRAB DIP, LETTUCE, TOMATO,
BACON, & MELTED CHEDDAR 14

LEO'S SHRIMP SALAD PLATTER OR SANDWICH - ACCENTED WITH MANGO & THE PERFECT AMOUNT OF SPICE 14

FANCY CHICKEN SALAD - LIGHTLY DRESSED & GARNISHED WITH DRIED FRUIT, PINE NUTS, CAPERS, & CHIVES
SERVED AS A SANDWICH OR PLATTER 13

ISLAND FISH TACOS CUBAN STYLE - THE FRESHEST FISH, GRILLED & SERVED IN A SOFT TORTILLA WITH
HAVARTI, CABBAGE, SALSA, CILANTRO, GUACAMOLE, & CARIBBEAN SAUCE (2) 13 (3) 18

JOHN'S ROAST PORK - SHAVED PORK LOIN SIMMERED IN AU JUS ON A BIG BAD MONKEY BAGUETTE ROLL WITH
BROCCOLI RABE & MELTED GRUYERE, AU JUS FOR DIPPING; VEGGIE PASTA SALAD 14

GYRO SANDWICH - GRILLED LAMB GYRO MEAT, CABBAGE, SALSA, TZATZIKI SAUCE & OLIVE SALAD SANDWICHED
BETWEEN GRILLED PITAS. SERVED WITH A SMALL GREEK SALAD 14

THE ULTIMATE GRILLED CHEESE - CHEF'S EVER-CHANGING CREATION - PRICED ACCORDINGLY

AVOCADO VEGETABLE WRAP 10

GRILLED CBLT - CHEDDAR & GRUYERE, APPLEWOOD BACON, CHOPPED ICEBERG, TOMATO, & AVOCADO MAYO ON
GRILLED SOUR DOUGH W/VEGGIE PASTA SALAD 13

Kids Menu

...FOR THOSE 10 & UNDER; ALL SERVED WITH FRIES (EXCEPT PASTAS) & A BEVERAGE

GRILLED CHEESE - 3 PIECES OF BREAD & TWO LAYERS OF AMERICAN CHEESE 6

THREE CHICKEN TENDERS 6

LI'L HAMBURGER 6 ...WITH CHEESE ADD .75

MINI PENNE PASTA OR CHEESE RAVIOLI - WITH MARINARA, CHEESE SAUCE, OR BUTTER 8