



~Menu Options~

Hors D'oeuvres

\$4 for Meat and Fish, \$3 for Vegetarian, \$5 for lobster choices
(Priced per piece. Served by the dozen.)

Lobster Gazpacho Shooters

island lobster, spicy chilled gazpacho

Duck Confit Spring Rolls

fresh plum sauce

Coconut Crusted Prawns

indonesian peanut sauce

Miniature Lobster Rolls

a vineyard classic in one bite

Sliders

*cheeseburgers with all the fixins – but tiny!
or turkey with watercress & sliced apples*

Crispy Caprese

crispy mozzarella, island tomato relish, garden basil

Assortment of Chicken & Beef Satay

dipping sauces

Avocado Mango Garden Rolls

sweet chili glaze

Oysters Rockefeller

cream spinach, bacon

Blue Cheese Stuffed Roasted Figs

prosciutto

Tuna Sashimi with Crispy Seaweed & Miso Vinaigrette

(on a spoon)

Wok Fired Crispy Calamari with Sambal Aioli

in mini to go boxes with chop sticks

Lobster Bisque with Sherry Cream

espresso cups

Truffled Mushroom Risotto Cakes

aged balsamic

Prosciutto Wrapped Melon

aged balsamic

Grilled Scallops with Prosciutto or Bacon

Truffled Beef Carpaccio Wrapped Asparagus

st Andres cheese

Sliced Tenderloin on Crostinis

horshradish cream

Sushi

lobster & crab, tempura crab, vegetable rolls

Oyster, Clam & Crab Claw Tower

seaweed salad, ceviche, champagne mignonette, lemons

(\$12 without lobster; \$18 with)

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**Starters**

**Tuna Ceviche with Yuzu & Crispy Tortillas**

*summer stone fruit salsa, iceberg lettuce, cilantro*

**Crispy Wok Fired Point Judith Calamari with Sambal Aioli & Watercress**

*preserved lemon, fragrant herbs, toasted sesame*

**\*\* Seared Hudson Valley Foie Gras with Butter Roasted Lobster**  
*crispy pappadams, golden raisins, mushrooms, curry oil, sauternes*

**Slow Roasted Pork Belly with Cold Smoked Tomatoes**  
*haricot vert, green goddess, arugula*

**\*\* Chilled ½ Lobster with Grandma Fitch's Green Tomato Cocktail Sauce**  
*sourdough croutons, caper remoulade, drawn butter, iceberg lettuce, lemon*

**Fresh Masa Quesadilla with Mayan Spiced Duck Confit**  
*tomatillo salsa, goat cheese, pumpkin seeds, cilantro*

**Moroccan Braised Lamb Flat Bread with Garlic Yogurt & Pine Nuts**  
*feta, baby arugula, golden raisins*

**YaYa's St. Andre Stuffed Artichoke**  
*toasted bread crumbs, olive oil*

**Rare Ahi Tuna Tempura**  
*miso vinaigrette, wasabi, sea greens, crispy nori, tobiko*

**Lobster Macaroni n' Cheese**  
*cheddar, mascarpone, goat cheese, fresh thyme*

**Braised Oxtail with Green Chilies & Tomatillos**  
*cilantro, shaved radish*

**Soft Shell Crab "BLT" with Spring Mache**  
*toasted brioche, avocado, roasted tomato, shaved red onion*

**Rosemary Smoke Roasted Baby Back Ribs**  
*warm green bean salad, italian bacon, big ol' onion ring*

**Grilled & Chilled Prawn Cocktail with Lemon~Parsley Pesto**  
*grandma fitch's secret cocktail sauce*

**Pepper Seared Beef Carpaccio with Asparagus & Goat Cheese**  
*island greens, sourdough, capers*

**Atria's Oven Roasted Katama Oysters on the Rock**  
*bacon, creamed spinach*

**Seared Pork Momos with Tomato-Ginger Chutney**  
*cilantro, pea sprouts*

**\* Keith's Lobster Salad with Preserved Lemon & Avocado**  
*golden fried tomato, basil oil*

**\* Island Lobster Fettucini with Dill Cream**  
*capers, tomato, red onion*

**Pulled Pork Fettuccini with Mushrooms & Goat Cheese**  
*island arugula, thyme*

**Pan Seared Lump Crab Cakes with Summer Corn Puree**  
*tomato-basil relish*

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Salads

Island Greens with Blueberries & Gorgonzola
toasted hazelnuts, shaved red onions, balsamic vinaigrette

Sliced Heirloom Tomatoes with Baby Arugula & Shaved Pecorino
citrus vinaigrette, toasted pumpkin seeds

Chilled Hearts of Romaine with Crispy Capers & Grilled Lemon
coddled egg caesar, parmesan, olive oil

Summer Watermelon & Arugula with Feta and Crispy Prosciutto
pine nuts, basil oil, vintage balsamic

Atria's Crispy Caprese with Fresh Mozzarella
basil pesto, toasted pine nuts, vintage balsamic, greens

***** Crispy Parmesan Crusted Egg with Warm Frisee & Italian Bacon**
vintage balsamic, asparagus, toasted sourdough

Island Arugula with Summer Melon, Crispy Prosciutto & Feta
balsamic vinaigrette

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## **~Soups~**

**Vineyard Clam Chowder with Crispy Clam Fritter**  
*remoulade, bacon*

**Smooth & Sexy Louisiana Gumbo with Seared Gulf Shrimp**  
*tasso, andouille, crispy smoky onions*

**Coconut Curried Sugar Pumpkin Soup with Seared Shrimp**  
*toasted curry oil, crispy pappadams*

**White Bean Soup with Lamb Merguez Sausage & Romesco**  
*greens, feta, roasted red peppers, olive oil, vintage balsamic*

**Chilled Yellow Tomato Gazpacho with a Lobster Salad Slider**  
*butter toasted brioche, basil oil*

**Silky Autumn Vegetable Soup with Smoked Prosciutto**  
*crispy parsnips, celery root, turnips, cream*

**Curried Butternut Squash Soup**  
*basil oil, cream fraiche*

**Chilled Potato-Leek Soup with Curried Lobster Salad**  
*toasted flat bread, curry oil*

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~Entrees~

Seafood

**** Crispy Wok Fired Two-Pound Martha's Vineyard Lobster**
citrus butter, island greens, potato puree

Pan Seared Local Skate Wing with Spanish Chorizo Secco
black eyed peas, zucchini, crispy carrots, brown buttah

Atlantic Cod with Tomato Fondue
cavatelli pasta, tomatoes, summer squash, parmesan

Prosciutto Wrapped Cod with Lobster Whipped Potatoes
swiss chard, beurre blanc

Atria's Shrimp and Cheddar Grits
tasso, andouille, crispy collards, thyme

Pan Seared Atlantic Halibut Hot Pot
*curried coconut broth, asian noodles, lobster, crab, prawn, fragrant herbs,
shiitake, bok choy*

Seared Georges Bank Scallops with Crispy Carrots
*cauliflower-goat cheese puree, spring pea sprouts, warm curried carrot,
pine nuts, golden raisins*

Seared Georges Bank Scallops with Red Wine Braised Short Ribs
*cauliflower-goat cheese puree (or whipped potatoes), seasonal vegetable,
wine reduction*

Roasted North Atlantic Halibut with Lobster-Tomato Relish
cavatelli, tomatoes, summer squash, parmesan

Island Bounty Pasta with Watercress & Preserved Lemon
lobster, shrimp, scallops, dill, caramelized onions, crispy capers

Summer on a Plate
*island striped bass, southern fried tomatoes, corn butter, lobster-tomato
relish*

Grilled Thick Cut Swordfish with Dill Whipped Potatoes
crispy capers, watercress, shaved red onions, preserved lemon

Pan Roasted Local Striped Bass with Saffron Tomato Jam
cherry tomato ratatouille, pappardelle, crispy basil

Pan Seared North Atlantic Halibut with Spanish Chorizo Secco
black eyed peas, crispy carrots, brown buttah

Poultry

Oven Roasted Bluefoot Chicken with Crispy Shoestring Potatoes
island greens, gorgonzola, red onion, candied garlic vinaigrette

Oven Smoked Duck Legs with Braised White Beans
island arugula, cilantro, summer tomato, shaved red onion

Pan Roasted Duck Breast with Duck Confit Spring Rolls
spicy plum sauce, bok choy, shiitake, edamame

Sake Roasted Duck Legs with Chilled Soba Noodles
broccolini, wilted japanese greens, szechuan pepper, sesame truffle oil

Pappardelle Pasta with Shrimp, Chicken & Andouille
tasso, tabasco, spinach

Atria's Cassoulet with Crispy Duck Confit
roasted pork, bockwurst sausage, white beans

Beef

Thick Cut New York Strip with Pommes Frites
greens, bearnaise

Thick Cut Filet Mignon with Red Wine Braised Short Rib Ragout
truffle potato puree, broccolini, sauce béarnaise

Grilled Thick Cut NY Strip with Goat Cheese-Truffle Potato Puree
broccolini, béarnaise, red wine reduction

Cast Iron Seared 14oz Veal Rib Chop with Braised White Beans
grilled asparagus, fennel pickled peppers, seared lamb loin chop, white beans, roasted tomatoes, merguez sausage, arugula

Grilled 8oz Beef Tenderloin with Herb and Lobster Whipped Potatoes
island greens, big ol' onion ring, béarnaise

Cast Iron Seared Lamb T-Bones with Braised White Beans
merguez sausage, grilled asparagus, fennel pickled peppers

Cast Iron Caramelized 14oz Veal Chop with Greek Olive Pan Jus
roasted forest mushrooms, goat cheese, orzo, fennel pickled peppers

*** Chinese Five Spice Seared 16oz Ribeye**
edamame risotto, crispy shitakes, hoisin sauce, haricot vert

Pork

Pig Pig Pig
cracklin' pork shank, southern collard greens, potato cake, sour cream mustard

Grilled Pork Porterhouse Chop with Black Truffle Cole Slaw
creamy cheddar grits, crispy collards

Citrus Glazed Pork Baby Back Ribs with Greek Olive Vinaigrette
roasted forest mushrooms, goat cheese, orzo, fennel pickled peppers

Citrus Glazed Baby Back Ribs With Cool Cuban Mojo

slab bacon, black lentils, island greens, crispy plantains

Smoke Roasted Baby Back Ribs with Red Wine BBQ Beef Short Ribs
creamed corn, coleslaw, big ol' onion ring

Grilled Vietnamese Spiced Pork Ribs with Shrimp & Pork Spring Rolls
watercress, hoisin sauce, lemongrass

Vegetarian

Truffled Wild Mushroom Risotto
black trumpet, truffle, porcini mushrooms, truffle oil, parmesan

Harvest Pasta
papardelle pasta, seasonal vegetable, parmesan, vegetable reduction

~Sides~

Truffle-Parmesan Fries with Béarnaise Sauce
Broccoli with Toasted Garlic
Lobster Whipped Potatoes
Grilled Asparagus with Pickled Peppers

~Mini Desserts~

Mini Milkshakes
vanilla, chocolate, salted caramel

Berry Trifles
cream, berries, pound cake

House Made Cookies
chocolate chip, white chocolate & macadamia, peanut butter, ginger spice

Mini Crème Brulee
vanilla, chocolate, jasmine

Mini Root Beer Floats

Berries & Chocolates

Chocolate Mousse
hazelnut brittle

* \$5 surcharge ** \$10 surcharge *** \$4 surcharge