

## Raw Bar

- Oysters - Daily local selection** White . . . . 16/28  
mignonette, cocktail, lemon
- Shrimp Cocktail** 5 lg shrimp, cocktail, lemon . . . 15
- Ceviche** Scallops, shrimp, crab, peppers, red . . . . 18  
onion, jalapeño, orange zest, lemon, cilantro
- Seafood Tower** Oysters, jumbo lump crab, . . . . 135  
large shrimp, lobster tails, stone crab claws,  
blue crab claws, w/ drawn butter (Serves 6-8  
people)
- Stone (Jonah) Crab Claws** 5 chilled claws, . . . . 24  
cracked, ready to eat w/ drawn butter
- Blue Crab Claws** 12 chilled, cracked, ready to . . . 24  
eat w/ drawn butter

## Steamer Bar

- Steamed Shrimp** 1 lb large, old bay, butter, . . . . 26  
lemon
- Steamed Mussels** Garlic butter . . . . . 15
- Steamed Clams** Garlic butter . . . . . 17

## Soups

- French Onion** . . . . . 10
- Maryland Crab** . . . . . 10
- Seafood Bisque** . . . . . 12

## Starters

- Ahi Seared Tuna** Tuna seared rare, sesame . . . 19  
seeds, seaweed salad, w/ tamari sauce
- Cheesesteak Eggrolls** Hand rolled, steak, . . . . 13  
american cheese, onions, w/ spicy ketchup
- Zucchini Chips** Fresh zucchini thinly sliced, flash 12  
fried, dill aioli
- Grilled Octopus** Lightly seasoned, olive oil, . . . 18  
served w/ pickled black garlic, corn purée
- Chicken Tenders** Hand breaded in our special 13  
spice blend, w/ honey mustard
- Calamari** Hand cut and lightly dusted, flash fried, 19  
banana peppers, thai chili sauce
- Scorched Calamari** Hand cut, seasoned and 21  
pan seared, w/ spicy marinara
- Bacon Wrapped Jalapeños** Stuffed w/ . . . . 12  
cream cheese and oven roasted
- Crab Dip** Lump crab meat, cream cheese, . . . . 21  
sherry, old bay w/ house made wonton chips
- Edamame** Steamed, sea salt or old bay butter 12
- Bang Bang Shrimp** Lightly hand breaded, flash 18  
fried, served over a bed of dunes slaw
- Cured Salmon** Fresh cured salmon, mixed . . . 20  
greens, greek goddess dressing
- Beer Battered Oysters** Dewey Pale Ale battered 16  
oysters, flash fried, served w/ thai chili

## Flatbreads

### Gluten Free Cauliflower Crust +3

- Margherita** Fresh mozzarella, marinara sauce, . . 16  
roasted tomato, basil  
Add Pepperoni +3 | Add Sausage +3
- Veggie w/ Cauliflower Crust** Fresh . . . . . 20  
mozzarella, broccoli, red peppers, green  
peppers, onions
- Spinach & Goat Cheese** Goat cheese, . . . . . 19  
caramelized onions, spinach, garlic olive oil,  
balsamic glaze
- Crabby** Creamy crab dip, mozzarella cheese, old 25  
bay
- Buffalo Chicken** Grilled chicken, hot sauce, . . . 21  
garlic olive oil, mozzarella and blue cheese  
crumbles, ranch

3% Credit Card Fee

# Above THE DUNES

## Salads & Bowls

Chicken 8 | Shrimp 10 | Salmon 14 | Tuna 14 | Crab Cake 19 | Steak 13

- House** Mixed greens, tomato, cucumber, carrots, cheddar cheese, egg . . . . . 12
- Caesar** Romaine, shaved parmesan, croutons, tossed in caesar dressing . . . . . 12
- Chicken Cobb** ATD tenders, cheddar, bacon, egg, tomato, cucumber, mixed greens w/ honey mustard . . 20
- ATD Chicken Salad** House made w/ grapes, celery, almonds, mayo, old bay, over a bed of lettuce . . . 15
- Black & Blue** Blackened shrimp, mixed greens, blue cheese, bacon, tomato, red onion, served w/ blue . . 21  
cheese dressing
- ATD Summer Salad** Fresh mozzarella, strawberries, almonds, chocolate vinaigrette . . . . . 18
- Korean Salmon Bowl** Korean BBQ salmon, mixed greens, black beans, rice, roasted broccoli, sesame . . . 23
- Caribbean Bowl** Jerk chicken, pineapple, rice, roasted broccoli, corn salsa, pico, cajun ranch . . . . . 19
- Poke Bowl** Sushi grade tuna, avocado, edamame, carrots, cucumbers, rice, tamari sauce . . . . . 23
- Veggie Bowl** Roasted broccoli, avocado, radish, edamame, beans, rice, tamari sauce . . . . . 18

## Handhelds & Tacos

Served on brioche bun with waffle fries | Gluten Free Bun +2

- Chicken Caprese** Grilled chicken, fresh mozzarella, roasted red peppers, tomato, balsamic glaze . . . . 16
- Cali Chicken** Grilled chicken, bacon, avocado, pepper jack, lettuce, tomato, onion . . . . . 15
- Boardwalk Burger** Local beef, gouda, lettuce, tomato, onion, pickles . . . . . 19  
Add Bacon +2
- Wagyu Burger** Australian Wagyu, bacon, brie, caramelized onion, arugula, tomato, truffle aioli . . . . . 24
- Crab Cake Sandwich** 5 oz. Jumbo lump crab cake, lettuce, tomato, tartar . . . . . Market
- Nashville Chicken** Hand breaded, fried, Nashville hot sauce, pickles . . . . . 15
- Boston Lobster Roll** Lobster, drawn butter, served on a Boston split top roll . . . . . 28
- Fish Sandwich** Beer battered haddock, slaw, tartar, pickles, served with hush puppies . . . . . 16
- Ahi Tuna BLT** Seared blackened tuna, onion straws, bacon, lettuce, tomato, garlic aioli . . . . . 24
- Salmon BLT** Grilled salmon, bacon, lettuce, tomato, garlic aioli . . . . . 23
- Blackened Shrimp Tacos** Shrimp, dunes slaw, pickled onions, cilantro lime crema w/ black beans, rice 17
- Blackened Mahi Taco** Mahi fish, dunes slaw, pico, cilantro lime crema served w/ black beans, rice . . . . 18
- Salmon Tacos** Grilled salmon, pineapple slaw, pico, thai chili sauce, served w/ black beans, rice . . . . . 19
- Banging Shrimp Tacos** Lightly seasoned fried shrimp, dunes slaw, cilantro lime crema w/ black beans, 18  
rice

## Entrées

- Herbed Shrimp Capellini** Herb crusted grilled shrimp, spicy bread crumbs, over capellini pasta . . . . . 26
- Chilean Sea Bass** Pan seared w/ coconut curry sauce, sautéed spinach, rice . . . . . 39
- Honey Glazed Salmon** Grilled salmon, roasted broccoli, mashed potatoes . . . . . 32
- Swordfish Steak** Grilled swordfish, lemon risotto, sautéed spinach . . . . . 38
- Stuffed Shrimp** Broiled shrimp stuffed with crab imperial, house sauce, asparagus . . . . . 30
- Stuffed Flounder** Broiled flounder stuffed with crab imperial, house sauce, asparagus . . . . . 38
- Scallop Risotto** Sea scallops, Crown apple glaze, mushroom risotto, sautéed spinach . . . . . 38
- Fish & Chips** Beer battered haddock, waffle fries, dunes slaw, tartar . . . . . 26
- Prime Rib (Queen/King Cut)** Slow cooked, thick cut, rosemary, garlic and thyme crusted, w/ . . . . 33/37  
mashed potatoes and sautéed veggies  
Add 5 oz. Jumbo Lump Crab Cake +19 | 5 oz. Lobster Tail +15
- Steak Frites** 8oz. sliced coulotte steak, truffle parmesan fries, asparagus . . . . . 29  
Add 5 oz. Jumbo Lump Crab Cake +19 | 5 oz. Lobster Tail +15
- Steak & Lobster Board** 8oz. coulotte steak, 5oz. lobster tail, mashed potatoes, asparagus . . . . . 42  
Add Crab Imperial +8
- Jumbo Lump Crab Cakes** 2-5 oz. Maryland crab cakes, dunes slaw, tartar sauce, waffle fries . . . . Market
- Award Winning ATD Gumbo** Louisiana creole, chicken, sausage, crab, shrimp, served over rice . . . . . 32
- Seafood Linguine (White Wine or Marinara)** Shrimp, crab, mussels, clams, linguine pasta . . . . . 33
- Blackened Pasta Alfredo (Chicken or Shrimp)** Alfredo, mushrooms, tomatoes, parmesan cheese, . . . . 24  
linguine pasta

Consumption of raw or undercooked eggs, poultry, meat, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.