

the grove
AT PORT ST. LUCIE

SūDā

ATLAS
RESTAURANT GROUP





FROM A VISION TO A PROMISE

November 2021: When we first set foot on the site,
we had a clear and inspired vision for the “Dining Docks”



In January 2022, we made both a proposal and a promise: “if entrusted with the mandate, we—together with the City—would create something extraordinary for its residents and visitors”

- A River Food Garden that delights all the senses
- A celebration of culinary excellence
- A destination that is culturally rich, architecturally beautiful
- An authentic and harmonious with the natural beauty of the St. Lucie River and its surroundings



We envisioned a place that flows seamlessly with its neighboring attractions, an alliance we intend to deepen as we move into operations.

- Botanical Garden
- Boardwalk
- Event Lawn
- Pioneer Park
- The Preserve
- Historical Society

Importantly, we committed not only to building this destination but to actively operating and nurturing it, rather than handing it off to third parties. This will be a place of authenticity and uniqueness, rooted in care and presence.

And so, we got to work. While the City progressed with the park, we worked alongside, step by step—curating best-in-class partners, shaping the guest experience, and planning with precision. Whenever we faltered, we paused, reassessed, and corrected course—always with the final vision in mind. Now, as we stand on the threshold of construction, it is time to shine a light on what lies at the heart of this vision: the food.

We are thrilled to announce our culinary partnership with the Atlas Restaurant Group—a team whose excellence and ethos align perfectly with everything we've set out to create.



PROGRESS & MILESTONES

Design Excellence

PARTNERSHIP WITH

ARQUITECTONICA

Curated Experience

"CITY OF ALL AGES"

*Independent &
Quality Driven*

Strategic Partnership

OPERATING WITH

ATLAS
RESTAURANT GROUP

Construction Cost Update:

COSTS UP TO \$12.5M FROM \$7M

**FOCUS ON QUALITY, ACCESSIBILITY & FOCUS ON
FAMILY FRIENDLINESS**

INFLATION & RISE IN CONSTRUCTION COSTS

Permit Status:

IN PROGRESS

**PRE-REVIEW COMPLETE WITH MINOR
ADJUSTMENTS**

**CONSTRUCTION TO COMMENCE AFTER PERMITS IN
HAND**

PROJECT TIMELINE

LOI Executed
JANUARY 2022

Ground Lease Executed
JANUARY 2023

Site Plan Approved
NOVEMBER 2023

Riverpark Inauguration
JUNE 2024

*Construction
Drawings Submitted*
NOVEMBER 2024

Permits Expected
JULY/AUGUST 2025

Construction Commences
SEPTEMBER 2025
(PHASE ONE)

Construction Completed
OCTOBER 2026
(PHASE ONE)

Targeted Soft Launch
DECEMBER 2026

*Full Phase One
Operation*
FEBRUARY 2027

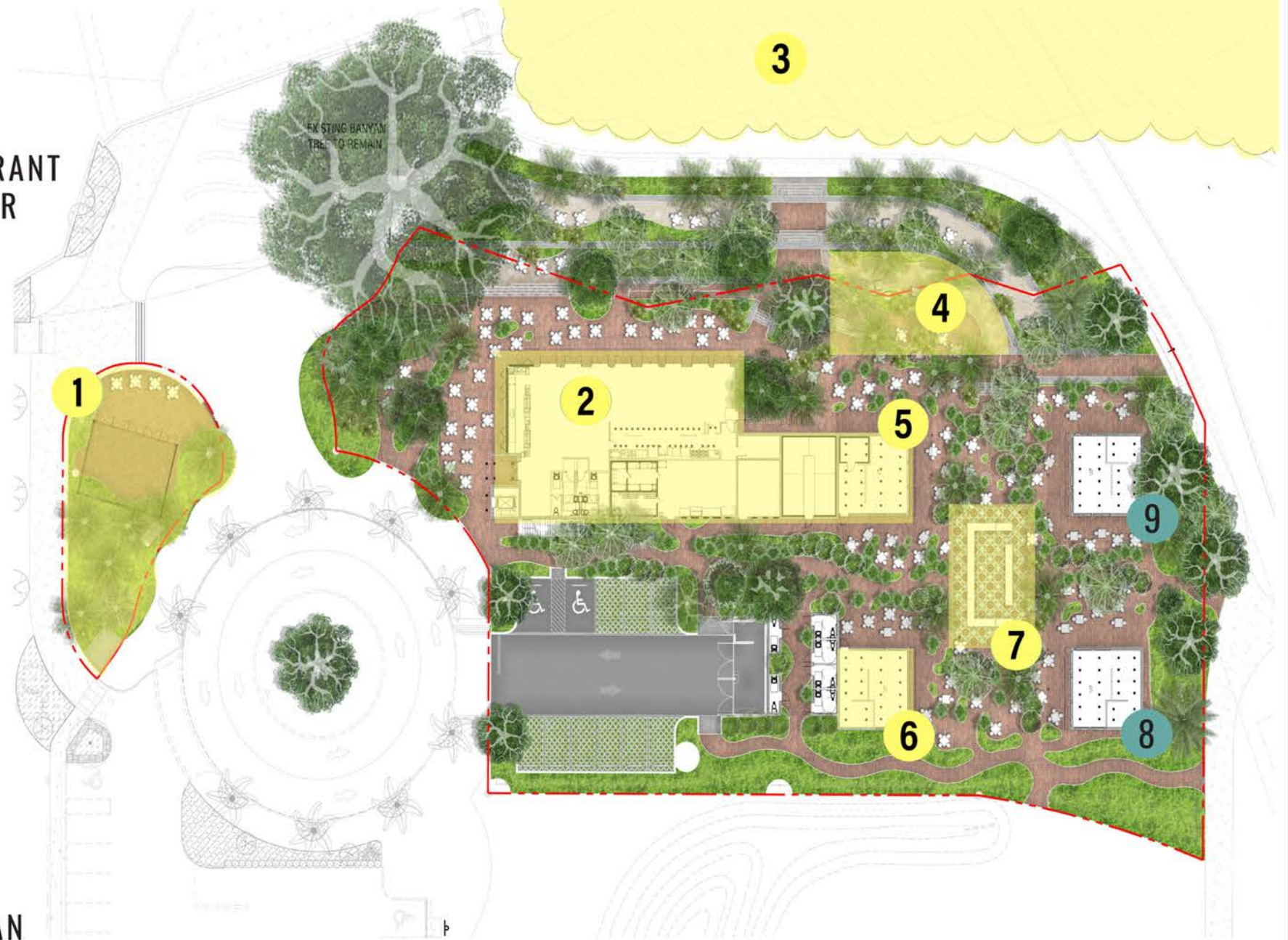
STAKEHOLDER ENGAGEMENT



Phase One

- Main Restaurant
- Grove Bar
- Tequi Bar
- Pizzeria
- Asian/Sushi

- 1 "TEQUI" BAR
- 2 MAIN RESTAURANT + ROOFTOP BAR
- 3 RIVERFRONT
- 4 FIREPIT
- 5 PIZZERIA
- 6 ASIAN
- 7 BAR
- 8 GRILL
- 9 MEDITERRANEAN



RIVER FOOD GARDEN PROJECT
PORT ST. LUCIE

SūDā
URBAN EPICUREAN ROMANTIC



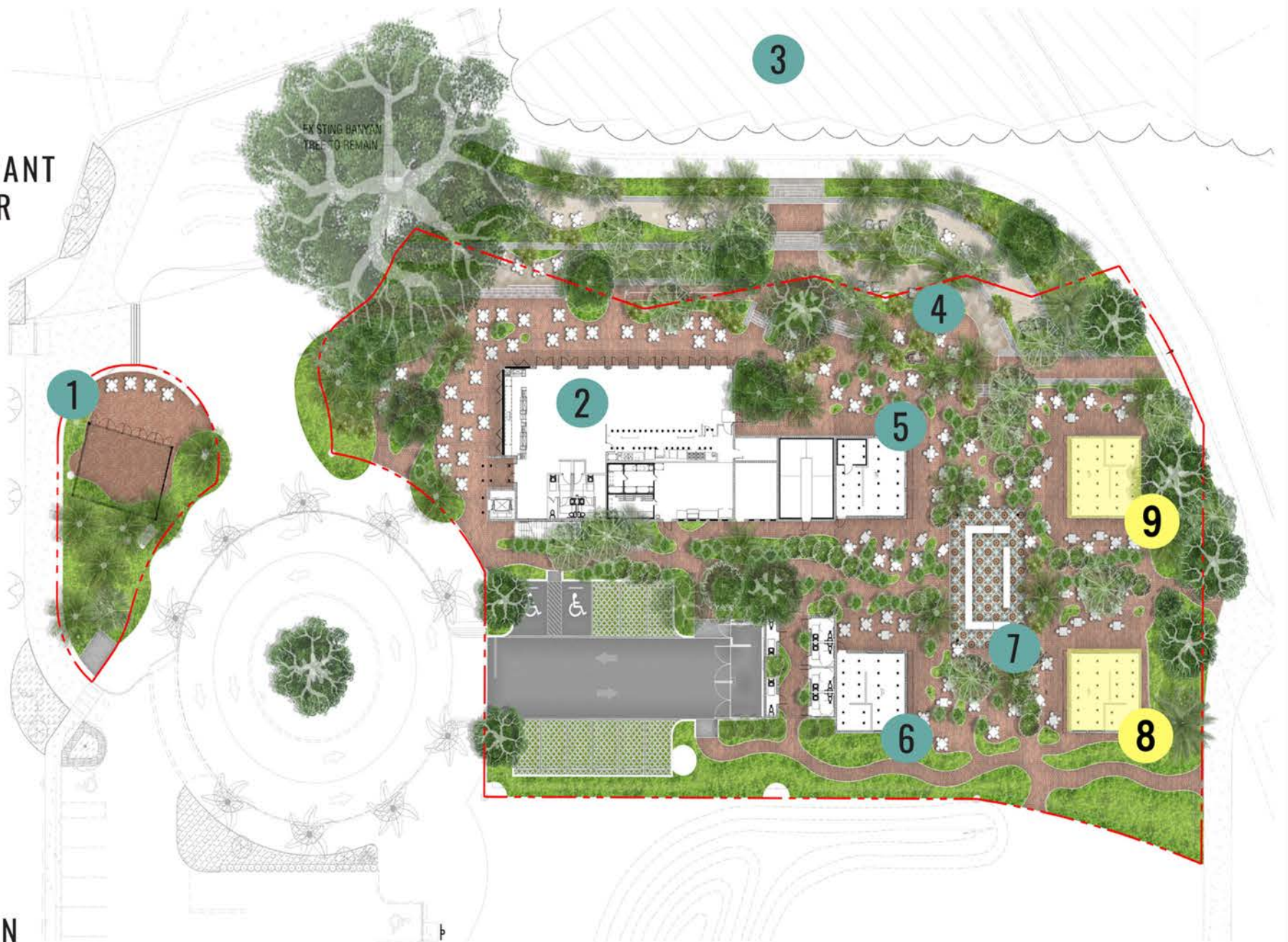
THE
PORT
Port St. Lucie



Phase Two

- Grill (TBD)
- Mediterranean (TBD)

- 1 "TEQUI" BAR
- 2 MAIN RESTAURANT + ROOFTOP BAR
- 3 RIVERFRONT
- 4 FIREPIT
- 5 PIZZERIA
- 6 ASIAN
- 7 BAR
- 8 GRILL
- 9 MEDITERRANEAN



RIVER FOOD GARDEN PROJECT
PORT ST. LUCIE

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URBAN EPICUREAN ROMANTIC



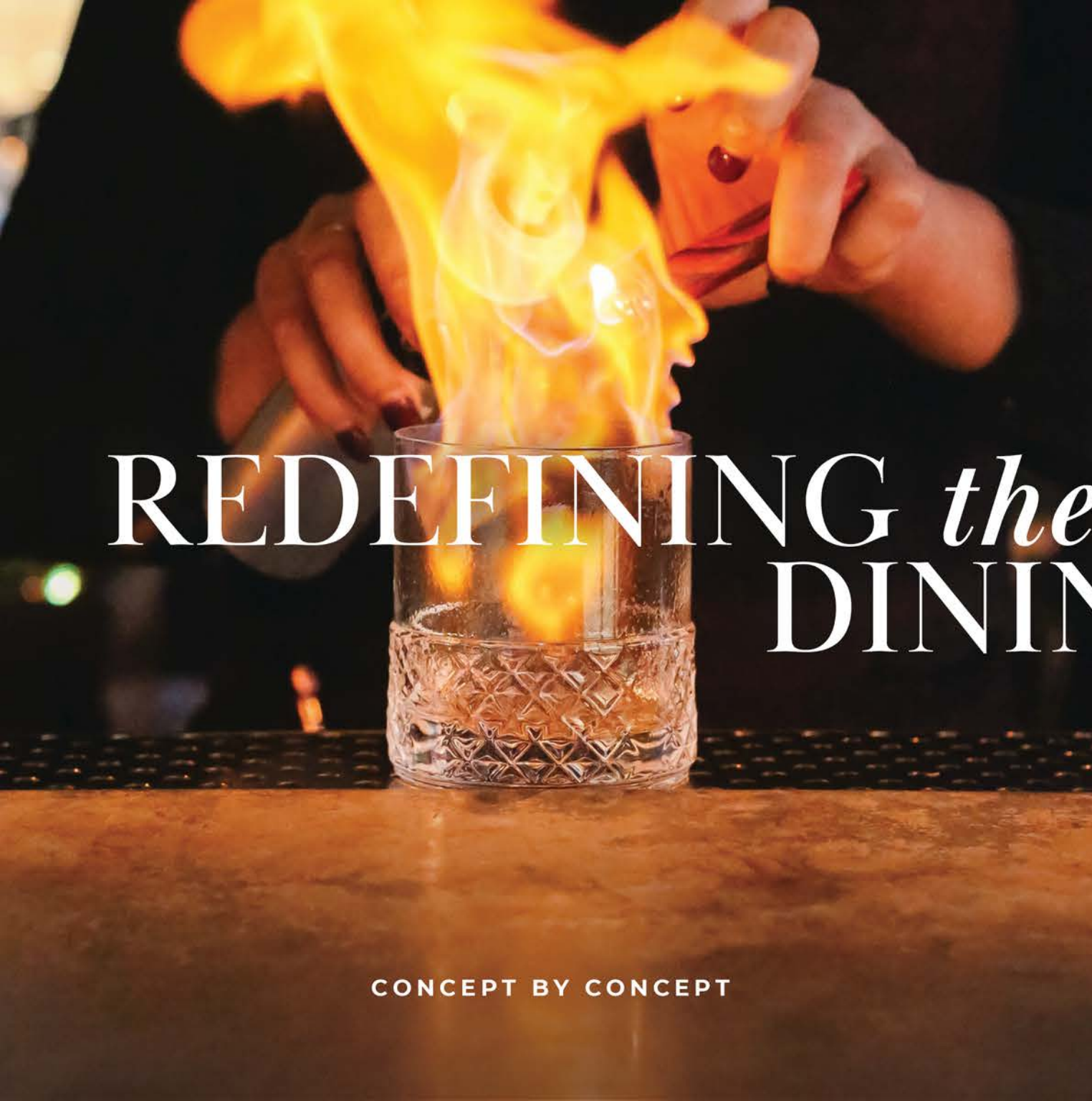
THE PORT
Port St. Lucie



ATLAS

RESTAURANT GROUP





REDEFINING *the* DINING EXPERIENCE

CONCEPT BY CONCEPT



COMMUNITY BY COMMUNITY

MOTIVATED *to* AMAZE



Baltimore-based
Atlas Restaurant
Group is a national
lifestyle hospitality
group with a far-
reaching mission.

2018

MILESTONES

2017



BALTIMORE
MD



HOUSTON
TX



BALTIMORE
MD



BALTIMORE
MD



BALTIMORE
MD



BALTIMORE
MD



BOCA RATON
FL



BALTIMORE
MD



BALTIMORE
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BALTIMORE
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BALTIMORE
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BALTIMORE
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2023



PHILADELPHIA
PA

2022



BALTIMORE
MD



BALTIMORE
MD



BALTIMORE
MD

2021



BALTIMORE
MD



BALTIMORE
MD



TOWSON
MD



TOWSON
MD



BALTIMORE
MD

2020



BALTIMORE
MD



BALTIMORE
MD



BALTIMORE
MD



BALTIMORE
MD



BALTIMORE
MD



HOUSTON
TX



BALTIMORE
MD



REHOBOTH BEACH
DE



OCEAN VIEW
DE



WILMINGTON
DE



REHOBOTH BEACH
DE



REHOBOTH BEACH
DE



REHOBOTH BEACH
DE



REHOBOTH BEACH
DE

Salt Air
KITCHEN + BAR

REHOBOTH BEACH
DE



LEWES
DE



WILMINGTON
DE



WILMINGTON
DE



WILMINGTON
DE



WILMINGTON
DE



WILMINGTON
DE



KANNON

Marmo



PILLARS *of* ATLAS

Our nonnegotiable foundation, these are the strengths that define us.



01

INTEGRITY

Ingredients of the highest quality, sourced globally and locally.

02



HOSPITALITY

Impeccable service, uncommonly good food & drink, memorable experiences.



03

ATMOSPHERE

Attention to every detail of ambiance: design, decor, lighting, entertainment.

04



COMMUNITY

Supporting local farmers and purveyors, our communities and employees.

a TEAM *of* LEADERS



Alex
SMITH

PRESIDENT
+
CEO
+
FOUNDER



Brian
McCORMACK

COO
+
PARTNER



Eric
SMITH

MANAGING PARTNER



Aaron
TAYLOR

CORPORATE CHEF
+
PARTNER



a TEAM *of* LEADERS



Roy
KELIN

VICE
PRESIDENT
OPERATIONS



Erin
BLACK

VICE
PRESIDENT
MARKETING



Chris
MCKENNA

DIRECTOR OF
TRAINING



Jackie
KEMP

HEAD OF
INTERIOR DESIGN



ATLAS *by* *the* NUMBERS

3,000+
EMPLOYEES

250MM
ANNUAL REVENUE

50+

RESTAURANTS

5

STATES

40

DIFFERENT BRANDS

Largest

MULTI-CONCEPT
OPERATOR IN THE
MID ATLANTIC



Investing in a city or neighborhood is more than just opening a new restaurant.

It means positively impacting the community for years to come through participation, cooperation and volunteerism.



INVESTING *and* INVESTED *in* COMMUNITY

Serving

At Atlas, we consider ourselves an integral part of the communities where we operate. Because we serve more than food and drink—we serve our neighbors. We support efforts to improve their health & wellness; neighborhood preservation and conservation; and numerous organizations and charities. And we are committed to ensuring diversity, inclusivity, and fairness in hiring and in the workplace.

Volunteering

Our collective commitment to service also encompasses participating in volunteer initiatives, such as neighborhood cleanups, grocery giveaways, youth mentorships, and others. To date, hundreds of our employees—and our leadership team—have generously volunteered their time at dozens of community-focused charitable events.



Donating

We extend our community support through donations of gift cards, curated dining experiences, and in-kind contributions of food and beverages, reinforcing our holistic approach to community enrichment.

Donations (2023)

 <p>NEARLY 400 GIFT CARDS</p>	 <p>OVER \$40K IN CURATED DINING EXPERIENCES</p>	 <p>OVER \$60K IN FOOD AND BEVERAGES</p>
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Community
Investment
Across All
Locations
Nationally
(2023)



ATLAS APP & REWARDS

Instant access to the world of Atlas.

The Atlas app allows users to quickly find nearby restaurants, make reservations, and place online orders (at select locations). Additionally, it's just as easy to track and earn points, view reward status, and redeem rewards.



Earn one point for every dollar spent.

Receive a:

\$10 REWARD AT 500 POINTS

\$20 REWARD AT 1000 POINTS

\$25 REWARD AT 1500 POINTS

\$30 REWARD AT 2000 POINTS



Customize your experience and get personalized rewards.

Receive notifications for double reward days, birthday perks and more.

Keep up with the latest events and promotions.

Be the first to learn about upcoming Atlas events and special promotions.

an ATLAS SAMPLER

Based on a philosophy of methodical and responsible growth, Atlas Restaurant Group builds concepts that fill a culinary and experiential void in the market. The goal of these properties, however, reaches far beyond the food and beverage landscape. Atlas strives not only to offer a premier dining experience, but also to provide jobs that encourage employees to learn, grow, make an impact, and be proud of the brand they represent.



The appeal of our concepts can be defined by three key elements:

the EXPERIENCE



What's the
inspiration, design and
decor, entertainment
and vibe.

the CUISINE



What's on the menu,
what we're known
for, what you won't
soon forget.

the BEVERAGE PROGRAM



What's on tap,
what's in the
cellar, what's on
the top shelf.

BASED ON "THE CHOPTANK"

SALT RIVERTM

St. Lucie River Gastronomy



the EXPERIENCE

A classic Maryland fish & crab house, starring steamed blue crabs, with live local music seven nights a week. The spacious patio features an outdoor bar, gas lanterns, games, and plenty of seating. Relax with friends and watch the bustling neighborhood all around you.





*the*CUISINE

Local seafood takes the spotlight on the menu, with many selections freshly caught in Chesapeake Bay. Enjoy our famous steamed hard-shell blue crabs, or crab cakes seasoned with The Choptank's proprietary special recipe. The menu also includes freshly shucked oysters, soups, sandwiches, and nonseafood entrées, like our house-battered Eastern Shore fried chicken

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Low impact fast casual dining concepts offering an array of choices for a diverse group of guests.

Includes four concepts and the Grove Bar that serves as a central gathering point.





Italian **DISCO**

PIZZERIA • BAR • RISTORANTE



ITALIAN DISCO

Take a trip back to the days of groove and glam at Italian Disco. Enjoy delicious Italian pizza and tunes straight out of the 70s & 80s. Italian Disco takes your classic Italian joint and flips it on its head, infusing it with old-school flavor and modern energy.

This is not your average pizzeria; with a menu by famed Italian chef Julian Marucci—recognized as one of America's Best Chefs—your neighborhood pizza joint has never been this exciting. Whether it's casual lunch, dinner, takeout, or late-night bites, Italian Disco is your go-to spot for good vibes and great eats.





the EXPERIENCE

Inspired by the casual Italian-American pizzerias and restaurants of the late 1970s and 80s, Italian Disco is reminiscent of the days of MTV, the Brat Pack and Mystic Pizza.



KANNON



KANNON

Helmed by Atlas Concept Chef Timur Fazilov, known for his culinary excellence at Azumi in Baltimore and Houston, Kannon will feature a bold menu focused on handrolls, sashimi, nigiri, and crudo. Each dish will be prepared with the precision and artistry that guests have come to expect from Fazilov.

the EXPERIENCE

Helmed by Atlas Concept Chef, Timur Fazilov, known for his culinary excellence at Azumi in Baltimore and Houston. Kannon will feature a bold menu focused on handrolls, sushi rolls and bento boxes. Each dish will be prepared with the precision and artistry that guests have come to expect from Fazilov.





The Grove BAR & *Tequi* BAR

TM



THE GROVE BAR

Located in the heart of The Grove, the Grove bar is the apex of activity for the exterior space. It will feature local beers, fun, craft cocktails and something for everyone. Guests will be surrounded by lush landscape, grab a bite at one of the food stands and imbibe in local beers and fun, craft cocktails.

TEQUI BAR

A play off of the traditional tiki bar, the "Tequi" bar will feature artisan, tropical inspired drinks with an emphasis on tequila. Top mixologists will specialize in both the classics and create a menu of new favorites for all guests to come.



the BEVERAGE PROGRAM

The pride of the Grove beverage program is its variety of beer, with over 20 selections on tap, the majority from local breweries. Enjoy a tequila based, tiki-inspired craft cocktail, at the "Tequi Bar".





THANK YOU FOR YOUR COLLABORATION

WE LOOK FORWARD TO SHAPING THE LANDSCAPE OF PORT ST. LUCIE
AND PROVIDING A GATHERING SPACE FOR THE COMMUNITY FOR YEARS TO COME.

SūDā

ATLAS
RESTAURANT GROUP