



WATERFRONT
GRILLE

STARTERS

NEW ENGLAND CLAM CHOWDER

Quahogs, Littlenecks, Potato, Crackers, Chives 9.95

SHRIMP & CRAB SPRING ROLLS

Sriracha Aioli & Sweet Teriyaki 15.95

JUMBO SHRIMP COCKTAIL

Yuzu Cocktail Sauce 16.95

BEEF CARPACCIO

Black Garlic Aioli, Pickled Shitake, Watermelon Radish,
Arugula, Shaved Parmesan 16.95

PRINCE EDWARD ISLAND MUSSELS

Melted Leek Cream, Crispy Potato & Leek Hay,
Toasted Focaccia Toast Points 14.95

ESCARGOT

Pickled Mustard Seeds, Bacon, Tomato Confit Boursin & Roasted Corn Cream
Toasted Brioche, Micro Basil, Black Truffle 14.95

ORGANIC GREENS

THE M

Grape Tomatoes, Feta Cheese, Ciabatta Croutons,
Cucumbers, Cipollini Onion White Balsamic Vinaigrette 9.95

THE WEDGE

Crisp Iceberg, Shaved Red Onion, Cherry Tomatoes, Scallion Oil,
Bacon, Peppercorn Blue Cheese Dressing 11.95

HEIRLOOM TOMATO BURRATA

Basil Oil, Aged Balsamic, Watermelon Radish 15.95

HEIRLOOM BEET TARTAR

Fried Goat Cheese, Pistachio Vinaigrette,
Blood Orange, Crème Fraîche 15.95

FRESH TOSSED ARUGULA SALAD

Arugula, Red Onion, Parmigiano Reggiano, Sliced Apples
Lemon-Honey Dressing 12.95

CAESAR SALAD "STEAKHOUSE STYLE"

Romaine Wedge, Garlic Focaccia Croutons, Parmigiano Reggiano,
Creamy Lemon-Caesar Dressing 11.95

In an effort to comply with Florida water conservation we are serving water upon request

** The consumption of raw or undercooked food items may cause foodborne illness

ARTISAN PASTAS SELECTIONS

PASTA POMODORI

Bucatini Pasta, San Marzano Tomatoes, Shaved
Parmigiano Reggiano, Olive Oil, Micro Basil 25.95
With Chicken 8 With Shrimp 10

PASTA BOLOGNESE

Ground Lamb, Chipotle Crema, Ricotta Salata,
Pappardelle Pasta 28.95

FROM THE WATER

FLORIDA BLACK GROUPER

Organic Vegetables, Roasted Corn Cream,
Popcorn Shoots 36.95

YELLOWFIN AHI TUNA

Cashew Fried Rice, Oriental Vegetables,
Key Lime & Soy Buerre Blanc,
Micro Cilantro 36.95

EAST COAST SWORDFISH

Golden Potato, Braised Fennel,
Grilled Pineapple, Sweet Drop Peppers,
White Wine, Miso & Spicy Sambal Butter Sauce 37.95

SEAFOOD CIOPPINO

Tiger Shrimp, Littleneck Clams, PEI Mussels,
Fresh Fish, Lobster, Potatoes, Wild Mushrooms, Kale,
Tomato-Fennel Broth 32.95

JUMBO MAINE LOBSTER TAIL

Organic Vegetable Risotto,
Drawn Butter 48.95

GRILLED SCOTTISH SALMON

Ancient Grains, Baby Organic Kale
Piquillo Pepper Cream 32.95

FROM THE LAND

BRAISED SHORT RIB

Roasted Baby Sweet Potato, Caramelized Bacon,
Spinach & Tomato
Red Wine Demi 35.95

VEAL MILANESE

Parmesan Encrusted Bone-In Veal Chop,
Arugula, Onion, Tomato,
Sherry & Herb Cream Sauce 42.95

VEAL & SHRIMP "M"

Forest Mushroom,
Spinach & Mascarpone Risotto,
Herbed Marsala Sauce, 38.95

CHAIRMAN'S RESERVE NEW YORK STRIP

Garlic & Chive Whipped Potatoes,
Onion Hay 42.95

BLACK ANGUS FILET MIGNON

Herb Roasted Roma Tomatoes, Garlic & Chive
Whipped Potatoes, Sauce Foyot 42.95

SHAREABLE SIDES

ORGANIC CHEF'S VEGETABLES

Chef's Mixed Artisan Vegetables 8.95

BRUSSEL SPROUTS

Roasted with crispy Pancetta 9.95

SAUTEED SPINACH

Tossed with Garkic 7.95

PARMESAN FRENCH FRIES

Crispy Prosciutto, Roasted Garlic Aioli 8.50

EXECUTIVE CHEF JOHN BERRY / SOUS CHEF ROYCE RIEGLER