



WATERFRONT
GRILLE

Gluten Free Lunch

STARTERS

JUMBO SHRIMP COCKTAIL

Yuzu Cocktail Sauce 16.95

SHRIMP SAMBAL

Sweet Chili Aioli, Apple-Cucumber Slaw 15.95

PRINCE EDWARD ISLAND MUSSELS

Melted Leek Cream 15.95

HEIRLOOM BEET TARTAR

Fresh Goat Cheese, Pistachio Vinaigrette
Blood Orange, Crème Fraîche 15.95
With Shrimp 10 ... With Chicken 7

SALADS

ORGANIC BISTRO SALAD

Field Greens, Watermelon, Cranberries,
Cucumber, Goat Cheese, White Balsamic Vinaigrette 15.95
With Shrimp 10 With Chicken 7

STEAK & BLUE WEDGE

Iceberg Wedge, Cherry Tomatoes,
Smoked Bacon, Scallion Oil,
Peppercorn Blue Cheese Dressing 23.95

VENETIAN BAY SALAD

Duet of Lobster & Tuna Salad, Baby Field Greens,
Crispy Potatoes & Leeks, Herb Vinaigrette 21.95

AHI TUNA NICOISE SALAD

Tomato, Haricot Vert Puree, Cured Olives,
Red Onion, Hardboiled Egg, Herb Vinaigrette 23.95

NEW ENGLAND LOBSTER SALAD

Organic Greens, Cucumber, Mandarin Oranges,
Strawberry, Honey Dijon Vinaigrette 24.95

M BENTO BOX

One Scoop Tuna Salad, Served with the Chef's Soup of the Day,
Field Greens Salad & Fresh Fruit 18.95

SANDWICHES

-All Sandwiches Are Complimented By Your Choice Of Fresh Fruit Or Mixed Greens In Our Light House Dressing-

SIGNATURE M GRILLE BURGER

Lettuce, Tomato, Housemade Coffee BBQ Sauce,
Served Without Kaiser Roll 16.95

TUNA SALAD

Spinach, Vine Ripe Tomatoes,
Seasoned Mayonnaise, Over Organic Greens 15.95

GRILLED GROUPEL

Pineapple Grilled Coleslaw, Key Lime Tartar,
Over Organic Greens 18.95

NEW ENGLAND LOBSTER ROLL

Hot Lobster Sautéed, Fresh Herbs,
Served in a Casserole 26.95

COMFORTS

SWORDFISH TACOS

Roasted Corn & Queso Fresco Guacamole,
Red Cabbage, Lime & Cilantro Crema,
Fresh Fruit 19.95

GRILLED SCOTTISH SALMON

Honey Roasted Carrots,
Apple-Sherry Gastrique 24.95

FRESH CATCH OF THE DAY

Please Be Sure to Ask Your Server
For Our Fresh Catch Of The Day,
Served With Petite Organic Vegetables and Meyer Lemon Oil
~ Market Price~

***Our bread service for Lunch is available upon request*

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

EXECUTIVE CHEF JOHN BERRY / SOUS CHEF ROYCE RIEGLER