



WATERFRONT
GRILLE

WHITES

CHARDONNAY

Discoveries, California, 2015	8.75
Hess, Shirtail Creek, Monterey, 2015	13.75
Paul Hobbs, Crossbarn, Sonoma, 2014	16.75

SAUVIGNON BLANC

Darcie Kent, Rava Black Jack, Monterey, 2015	10.75
Saint Clair, Family Estates, Marlborough, NZ, 2014	12.75

ALTERNATIVE WHITE/BLUSH

Reisling, Dr Loosen, "Dr L", Mosel, Germany, 2014	9.75
Pinot Gris, King Estate, Acrobat, Oregon, 2014	10.75
Rose, Whispering Angel, Cotes de Provence, 2015	12.75

REDS

PINOT NOIR

Sean Minor, Four Bears, Central Coast, 2014	10.75
Kathryn Hall, Walt, las Brisa, Sonoma County, 2014	16.75
Adelsheim, Willamette Valley, 2014	18.75

CABERNET SAUVIGNON

Estrella, Proprietors Reserve, California, 2013	8.75
Seven Falls, Wahluke Slope, Washington State, 2011	11.75
Sean Minor, Paso Robles, 2014	14.75
Freemark Abbey, Napa, 2013	18.75

ALTERNATIVE RED

Malbec, Elsa Bianchi, Mendoza, Argentina, 2015	10.75
Merlot, Cline, Sonoma County, 2013	10.75

SPARKLING

Piper Sonoma, Brut, California, n.v	10.75
Prosecco, Banfi, Maschio Veneto, Italy, n.v. (Split)	11.75
Mumm, Brut, Prestige, Napa, n.v. (Split)	14.75
Heidsieck, Monopole, Blue Top, France, n.v. (Split)	19.75
Pommerey Pop, Rose, France, (Split)	22.75

STARTERS

SHRIMP & CRAB SPRING ROLLS

Sriracha Aioli & Sweet Teriyaki 15.95

NEW ENGLAND CLAM CHOWDER

Quahog Clams, Potatoes, Fresh Herbs 8.95

SHRIMP SAMBAL

Sweet Chili Aioli, Apple-Cucumber Slaw 15.95

HEIRLOOM BEET TARTAR

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

With Chicken 7...With Shrimp 10

SOUP DU JOUR

Ask Your Server About Today's Feature

JUMBO SHRIMP COCKTAIL

Yuzu Cocktail Sauce 16.95

PRINCE EDWARD ISLAND MUSSELS

Melted Leek Cream, Crispy Potato & Leek Hay,
Toasted Focaccia Toast Points 15.95

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

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

SALADS

VENETIAN BAY SALAD

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

CHICKEN CAESAR SALAD

Crisp Romaine Wedge, Garlic Focaccia Croutons,
Parmigiano Reggiano, Creamy Caesar Dressing 18.95

AHI TUNA NICOISE SALAD

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

ORGANIC BISTRO

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

STEAK & BLUE WEDGE

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

NEW ENGLAND LOBSTER SALAD

Mixed Greens, Cucumber, Mandarin Oranges, Strawberry,
Crispy Potatoes & Leeks, - Honey Dijon Vinaigrette 24.95

SANDWICHES

-All Sandwiches Are Complimented By Your Choice of Fresh Fruit or Mixed Greens in Our Light House Dressing-

Substitute Chef's Garnish with Parmesan Fries 2.95

GOURMET GRILLED CHEESE

Granny Smith Apple, Soft Fontina, Creamy Brie,
On Toasted Multigrain Bread 15.95

TUNA SALAD

Spinach, Vine Ripe Tomatoes, Onion
Hay, Toasted Multigrain Bread 15.95

COLD LOBSTER SALAD ROLL

Chilled Cold Water Lobster, Mayonaise, Celery
& Fresh Herbs, Toasted Torpedo Roll 24.95

SIGNATURE **M** GRILLE BURGER

Crispy Onion Hay, Lettuce, Tomato,
Housemade Coffee BBQ Sauce 16.95

FRIED GROUPER SANDWICH

Pineapple Grilled Coleslaw, Key Lime Tartar,
Toasted Kaiser 18.95

HOT LOBSTER ROLL

Sauteed with Butter, Sea Salt, & Fresh Herbs,
Toasted Torpedo Roll 26.95

BENTO BOX

Choice of Half Tuna Sandwich or Half of Grilled Cheese
Served with the Chef's Soup of the Day or Clam Chowder, Salad & Fresh Fruit 18.95

COMFORTS

CRISPY FISH & CHIPS

North Atlantic Cod, Sea Salt & Malt Vinegar Ketchup,
Key Lime & Ancho Chili Tartar Sauce 19.95

GRILLED SCOTTISH SALMON

Honey Roasted Carrots,
Apple-Sherry Gastrique 24.95

SWORDFISH TACOS

Roasted Corn & Queso Fresco Guacamole, Red Cabbage,
Lime & Cilantro Crema, Chipotle Tortilla Chips 19.95

PASTA POMODORI

Bucatini, San Marzano Tomatoes, Parmigiano
Reggiano, Olive Oil, Micro Basil 19.95

SIDES

PARMESAN FRENCH FRIES

Crispy Prosciutto, Roasted Garlic Aioli 8.50

EXECUTIVE CHEF JOHN BERRY / SOUS CHEF ROYCE RIEGLER