



WATERFRONT
GRILLE

BY THE GLASS

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		

CHARDONNAY

Discoveries, California, 2016	8.75
Hess, Shirtail Creek, Monterey, 2015	13.75
Paul Hobbs, Crossbarn, Sonoma, 2016	16.75
Ramey, Sonoma, 2015	18.75

SAUVIGNON BLANC

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

ALTERNATIVE WHITE/ROSE

Reisling, Dr Loosen, "Dr L", Mosel, Germany, 2015	9.75
Pinot Gris, King Estate, Acrobat, Oregon, 2015	10.75
Pinot Grigio, Alois Lageder, Alto Adige, Italy, 2016	13.75
Rose, Whispering Angel, Cotes de Provence, 2016	12.75

PINOT NOIR

Sean Minor, Four Bears, Central Coast, 2015	10.75
Cline, Sonoma, 2015	13.75
Kathryn Hall, Walt, Blue Jay, Sonoma County, 2014	16.75
Archery Summit, "Premier Cuvee" Willamette Valley, 2014	21.75

CABERNET SAUVIGNON

Estrella, Proprietors Reserve, California, 2015	8.75
Seven Falls, Wahluke Slope, Washington State, 2015	11.75
Sean Minor, Paso Robles, 2014	14.75
Freemark Abbey, Napa, 2013	21.75

ALTERNATIVE RED

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

AUTUMN MENU

STARTERS

NEW ENGLAND CLAM CHOWDER

Quahogs, Littlenecks, Potato, Chives
9.95

PISTACHIO CRUSTED BRIE

Fig & Blackberry Coulis, Opal Apple,
Brown Butter- Raisin Toast
14.95

SHRIMP & CRAB SPRING ROLLS

Sriracha Aioli & Sweet Teriyaki
15.95

JUMBO SHRIMP COCKTAIL

Florida Tangerine Cocktail Sauce & Ginger Tea Vapor
5.50 each

AHI TUNA TARTAR

Yuzu Wakame, Black & White Sesame Aiolis,
Won Ton "Elephant Ear", Soy Caviar
17.95

PAN BRAISED P.E.I. MUSSELS

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

ORGANIC GREENS

CHOPPED ICEBERG

Red Onion, Lady Moon Farms Tomatoes,
Pepper Bacon, Buttermilk- Blue Cheese Dressing
11.95

THE M

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

HEIRLOOM BEET TARTAR

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

ORGANIC PUMPKIN & RED OAK

Maple Whipped Burrata, Prosciutto,
Poached Apple, Pumpkin Seeds & Oil,
Fresh Cider Vinaigrette
12.95

ORGANIC CAESAR SALAD

Romaine Hearts, Garlic Focaccia Croutons,
Parmigiano Reggiano, Meyer Lemon-Caesar Dressing
11.95

ARUGULA & APPLE

Pickled Celery Heart, Parmigiano Reggiano,
Candied Walnuts, Naples Honey Vinaigrette
12.95

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 PASTA & VEGETARIAN SELECTIONS

BUCATINI POMODORI

San Marzano Tomatoes, Parmigiano Reggiano,
Olive Oil, Colusa Farms Basil
25.95 *With Chicken + 8 With Shrimp +10*

ROASTED ORGANIC BUTTERNUT SQUASH

Ancient Grains, Honey -Balsamic Brussels Sprouts,
Opal Apple, Cider Braised Kale, Feta Cheese
28.95 *With Chicken +8 With Shrimp +10*

FROM THE WATER

CARAMELIZED DIVER SCALLOPS

Butternut Squash Risotto, Roasted Petite Vegetables,
Prosciutto Chip, Vanilla-Dijon Butter
37.95

LOCAL BLACK GROUPER

Caramelized Cauliflower Puree, Ginger Marinated
Asparagus, Roasted Vegetable Demi Glace
36.95

EAST COAST SWORDFISH

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

YELLOWFIN AHI TUNA

Cashew Fried Rice, Korean BBQ Vegetables,
Key Lime Ponzu Buerre Blanc
36.95

SEASONAL BOUILLABAISSE

East Coast Shrimp, Littleneck Clams, PEI Mussels,
Fresh Fish, Lobster, Potatoes, Autumn Mushrooms,
Braised Endive, Sundried Tomato Nage
32.95

LOBSTER & TRUFFLE RISOTTO

Autumn Mushrooms, Local Heirloom Tomatoes,
Uncured Pancetta & Colusa Farms Basil,
Shaved Perigord Truffle
42.95

GRILLED SCOTTISH SALMON

Toasted Ancient Grains, Heirloom Carrots,
Kale & Basil Chimichurri
34.95

FROM THE LAND

JOYCE FARMS CHICKEN BREAST

Vermont Cheddar & Chive Whipped Potatoes,
Heirloom Carrots, Pecans, Golden Raisins, Hard Cider
Roasted Chicken Jus
32.95

BRAISED SHORT RIB

Baby Sweet Potato, Honey- Balsamic Brussel Sprouts
Candied Garlic & Port Wine Braising Reserves
35.95

VEAL CHOP MILANESE

Wild Arugula, Sicilian Onion, & Local Tomato Salad,
Sous Vide Steak Fries, Cream Sherry Buerre Fondue
42.95

VEAL & SHRIMP "M"

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

BLACK ANGUS FILET MIGNON (8oz.)

Vermont Cheddar & Chive Whipped Potatoes,
Cognac & Cracked Peppercorn Sauce
43.95

1855 N.Y. STRIP STEAK (12oz.)

Baby Potatoes, Marinated Local Tomatoes,
Roasted Cipollini Sauce Bordeaux
43.95

ENTREE ENHANCEMENTS

LOBSTER SCAMPI STYLE

Chardonnay, Roasted Garlic, Fresh Herb, House
15.95

OSCAR STYLE

Blue Crab, Grilled Asparagus, Hollandaise
15.95

SHAREABLE SIDES

ORGANIC CHEF'S VEGETABLES

Chef's Seasonally Sourced Artisan Vegetables
9.95

CRISPY BRUSSEL SPROUTS

Apple Bacon & Honey Balsamic
9.95

CARAMELIZED BABY SWEET POTATOES

Ginger Salt & Brown Sugar Butter
9.95

PARMESAN FRENCH FRIES

Crispy Prosciutto & Roasted Garlic Aioli
8.95

CULINARY TEAM

JOHN BERRY

ADAM NARDIS