



Happy Holidays
from



WATERFRONT
GRILLE

December 22nd - January 2nd (except New Years Eve)

STARTERS

NEW ENGLAND CLAM CHOWDER

Quahogs, Littlenecks, Potato, Crackers, Chives 9.95

MAINE LOBSTER BISQUE

Bacon, Brioche, Creme Fraîche, Chervil 12.95

BEEF CARPACCIO

Truffle-Parmesan Mousseline, Asian Pear,
Micro Arugula, Black Salt, Fresh Horseradish 17.95

SHRIMP & CRAB SPRING ROLLS

Sriracha Aioli & Sweet Teriyaki Sauces 14.95

PISTACHIO CRUSTED BRIE

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

14.95

JUMBO SHRIMP COCKTAIL

Florida Tangerine Cocktail Sauce & Ginger Tea Vapor
5.50 each

GREENS

THE "M"

Lady Moon Farms Tomatoes, Feta Cheese, Ciabatta Croutons,
Cucumbers, Cipollini Onion White Balsamic Vinaigrette 8.95

HEIRLOOM BEET TARTAR

Fried Goat Cheese, Organic Frisée, Pistachio Vinaigrette,
Blood Orange, Crème Fraîche 14.95

ORGANIC CAESAR SALAD

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

BUTTERNUT SQUASH & RED OAK LEAF

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

12.95

CHOPPED ICEBERG

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

11.95

ENTREES

FLORIDA YELLOWTAIL SNAPPER

Sweet Potato & Butternut Squash Puree, Brussels Sprouts, Bacon, Golden Raisins,
Caramelized Cipollini Onions, Vanilla - Dijon Butter 39.35

GRILLED SCOTTISH SALMON

Roasted Baby Heirloom Beets, Blue Crab, Sheep's Milk Feta,
Pecans, Frisée, Pomme Gaufrette, Tuscan Olive Oil 36.95

CARAMELIZED DIVER SCALLOPS

Parmesan & Basil Whipped Golden Potatoes,
Prosciutto Chip, Rapini, Roasted Garlic & Red Pepper Bisque 38.95

LOBSTER & TRUFFLE RISOTTO

Autumn Mushrooms, Local Heirloom Tomatoes,
Uncured Pancetta & Colusa Farms Basil,
Shaved Perigord Truffle 46.95

ROASTED ORGANIC BUTTERNUT SQUASH

Ancient Grains, Honey-Balsamic Brussel Sprouts, Opal Apple,
Cider Braised Kale, Feta Cheese 32.95
With Chicken +8 With Shrimp +10

SAUTÉED VEAL & SHRIMP "M"

Forest Mushroom, Spinach & Mascarpone Risotto,
Herbed Marsala Wine Sauce, Micro Arugula 38.95

BRAISED WAGYU BEEF SHORT RIB

Baby Heirloom Sweet Potatoes, Honey-Balsamic Brussel Sprouts
Cognac & Black Garlic Braising Reserves 41.95

BLACK ANGUS FILET MIGNON

Smoked Blue Cheese Pomme Gratin, Rosemary Confit Tomatoes,
Oyster Mushroom Ragout, Port Wine Sauce 44.95

1855 PRIME ANGUS RIBEYE (16oz.)

Parmesan & Basil Whipped Golden Potatoes,
Poached Asparagus, Arugula, Black Figs
Port Wine Sauce 46.95

ENTREE ENHANCEMENTS

LOBSTER SCAMPI STYLE

Chardonnay, Roasted Garlic, Fresh Herb
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

CARAMELIZED BABY SWEET POTATOES

Ginger Salt & Brown Sugar Butter
9.95

Adam Nardis / John Berry

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

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