



WATERFRONT
GRILLE

Gluten Free Lunch

STARTERS

JUMBO SHRIMP COCKTAIL

Tangerine Cocktail Sauce 5.50 each

SHRIMP SAMBAL

Sweet Chili Aioli, Apple-Cucumber Slaw 15.95

PAN BRAISED P.E.I. 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 8

SALADS

SHRIMP & WATERMELON

Artisanal Greens, Whipped Feta, Cucumber, Basil

Kalamata Olives, Local Honey Vinaigrette 23.95

CHICKEN CAESAR SALAD

Crisp Romaine Wedge, Parmigiano Reggiano,

Creamy Caesar Dressing 18.95

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, 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 19.95

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 17.95

TUNA SALAD

Spinach, Vine Ripe Tomatoes,

Seasoned Mayonnaise, Over Organic Greens 15.95

GRILLED MAHI

Crunchy Pineapple Slaw, Honey Ginger Aioli,

Over Organic Greens 18.95

NEW ENGLAND LOBSTER ROLL

Hot Lobster Sautéed, Fresh Herbs,

Served in a Casserole 26.95

COMFORTS

ASIAN SWORDFISH TACOS

Nappa Cabbage, Cucumber & Apple Slaw,

Sweet Chili Aioli, Fresh Fruit 19.95

ORA KING 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 Organic Vegetables and Meyer Lemon Oil

- Market Price -

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

EXECUTIVE CHEF JOHN BERRY & ADAM NARDIS