



WATERFRONT  
GRILLE

## BY THE GLASS

### SPARKLING

Piper Sonoma, Brut, California, n.v	12.50	Prosecco, Banfi, Maschio Veneto, Italy, n.v. (Split)	12.50
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

Mohua, Marlborough, New Zealand, 2016	10.75
Groth, Napa Valley, 2016	13.50

### ALTERNATIVE WHITE/ROSE

Reisling, Dr Loosen, "Dr L", Mosel, Germany, 2016	9.75
Pinot Grigio, Zenato della Venezia, Italy, 2016	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
Foley Johnson, Rutherford, 2014	20.75
Goldschmidt, "Hilary", Oakville, 2014	24.75

### ALTERNATIVE RED

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

## WINTER MENU

### STARTERS

#### NEW ENGLAND CLAM CHOWDER

Quahogs, Littlenecks, Potato, Chives  
9.95

#### WARM BRIE & STONEFRUIT

Raisin Toast, Hazelnut Granola, Black Fig Coulis,  
Rosemary- Olive Oil Mist  
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

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

#### BUTTERNUT SQUASH & RED OAK

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

#### ORGANIC CAESAR WEDGE

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

## ARTISANAL PASTA SELECTIONS

### BUCATINI POMODORI

San Marzano Tomatoes, Parmigiano Reggiano,  
Olive Oil, Colusa Farms Basil 25.95

*With Scallops +12 With Chicken +8 With Shrimp +10*

### MAINE LOBSTER TORTELLINI

Slow Roasted Rosetta Cream Sauce,  
Wilted Organic Spinach, Caramelized Leeks 35.95

## FROM THE WATER

### CHILEAN SEABASS

White Harissa Roasted Tomatoes, Bacon & Goat Cheese Gnudi,  
Mint Creme Fraiche, French Olive Oil

42.95

### YELLOWFIN AHI TUNA

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

37.95

### EAST COAST SWORDFISH

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

36.95

### SEASONAL BOUILLABAISSE

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

35.95

### CARAMELIZED DIVER SCALLOPS

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

37.95

### ORA KING SALMON

Roasted Fingerling Potatoes, Confit Tomatoes,  
Artichokes, Kalamata Tapenade,  
Blood Orange Olive Oil

34.95

## FROM THE LAND

### BRAISED SHORT RIB

Vermont Cheddar & Chive Whipped Potatoes,  
Honey- Balsamic Brussel Sprouts, Candied Garlic Braising Reserves

35.95

### BLACK ANGUS FILET MIGNON (8oz.)

*(Valued for buttery tenderness and lean qualities)*

Vermont Cheddar & Chive Whipped Potatoes,  
Roasted Cipollini Sauce Bordeaux

43.95

### VEAL & SHRIMP "M"

Forest Mushroom, Spinach & Mascarpone Risotto,  
Herbed Marsala Sauce

38.95

### VEAL CHOP MILANESE (12oz.)

Vermont Cheddar & Chive Whipped Potatoes,  
Poached Asparagus, Arugula, Black Figs  
Sauce of Cream Sherry & Fresh Herbs

45.95

### PRIME ANGUS RIBEYE (16oz.)

*(Valued for flavor provided by rich fat cap, a steak lovers steak)*

Bacon & Gorgonzola Gratin Potatoes,  
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

### CRISPY BRUSSEL SPROUTS

Apple Bacon & Honey Balsamic

9.95

### PAN ROASTED FINGERLING POTATOES

Parmesan, Artichoke, & Basil

9.95

### PARMESAN FRENCH FRIES

Crispy Prosciutto & Roasted Garlic Aioli

8.95

**OUR CHEF IS CONSCIOUS OF ALL ALLERGIES, AVERSIONS,  
DIETARY RESTRICTIONS, AND LIFESTYLE CHOICES. PLEASE COMMUNICATE THESE  
TO YOUR SERVER, AS WE ARE CERTAIN TO ACCOMMODATE.**