



WATERFRONT  
GRILLE

## WHITES

### CHARDONNAY

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

### SAUVIGNON BLANC

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

### ALTERNATIVE WHITE/ROSE

Reisling, Dr Loosen, "Dr L", Mosel, Germany,	9.75
Pinot Grigio, Zenato delle Venezie, Italy,	10.75
Pinot Grigio, Alois Lageder, Alto Adige, Italy,	13.75
Rose, Whispering Angel, Cotes de Provence,	12.75

## REDS

### PINOT NOIR

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

### CABERNET SAUVIGNON

Estrella, Proprietors Reserve, California,	8.75
Seven Falls, Wahluke Slope, Washington State,	11.75
Sean Minor, Paso Robles,	14.75
Foley Johnson, Rutherford,	20.75

### ALTERNATIVE RED

Malbec, Elsa Bianchi, Mendoza, Argentina,	10.75
Merlot, Cline, Sonoma County,	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 8...With Shrimp 10*

### SOUP DU JOUR

Ask Your Server About Today's Feature

### JUMBO SHRIMP COCKTAIL

Tangerine Cocktail Sauce 5.50 each

### PAN BRAISED P.E.I. 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, Honey Dijon 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

### SHRIMP & WATERMELON

Artisanal Greens, Whipped Feta, Cucumber, Basil  
Kalamata Olives, Local Honey Vinaigrette 23.95

### 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 26.95

### SIGNATURE **M** GRILLE BURGER

Crispy Onion Hay, Lettuce, Tomato,  
Housemade Coffee BBQ Sauce 17.95

### FRIED MAHI SANDWICH

Crunchy Pineapple Slaw, Honey Ginger Aioli,  
Toasted Kaiser Roll 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 19.95

## COMFORTS

### CRISPY FISH & CHIPS

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

### ASIAN SWORDFISH TACOS

Nappa Cabbage, Cucumber & Apple Slaw, Sweet Chili Aioli,  
Choice of Fresh Fruit or Mixed Greens 19.95

### GORGONZOLA MEATLOAF

Fingerling Potatoes, Seasonal Vegetables,  
Caramelized Onion Gravy 23.95

### ORA KING SALMON

Honey Roasted Carrots,  
Apple-Sherry Gastrique 24.95

### 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

**CHEF ADAM NARDIS / CHEF JOHN BERRY**