

APPS

CHOWDER 10

New England Quahog Clams /
Littlenecks / Traditional Garnishes

SPRING ROLLS 16

Crab / Shrimp / Two Sauces

BRIE & STONEFRUIT 14

Fig Coulis / Hazelnut Granola / Raisin
Toast

SHRIMP COCKTAIL 5.5 EACH

Tangerine Cocktail Sauce

TUNA NICOISE 17

Haricot Vert / Dijon / White Harissa /
Kalamata Crisp

GREENS

WEDGE 12

Organic Iceberg / Pepper Bacon /
Heirloom Tomato / Red Onion /
Buttermilk Blue Cheese

CAESAR 12

Focaccia Toast / Tapenade / Lemon
Parmesan Dressing

HOUSE 10

Tomato / Feta / Olive Oil Crouton /
Cucumber / Cipollini Vinaigrette

BEETS & FRIED GOAT

CHEESE 16

Frisee / Pistachio Vinaigrette / Blood
Orange / Crème Fraiche

ARUGULA & APPLE 12

Pickled Celery Heart / Parmesan /
Candied Walnuts / Honey Vinaigrette



WATER FRONT GRILLE

Holiday Menu
December 22nd – January 2nd
(excluding New Years Eve)

PASTA

LOBSTER TORTELLINI 34

Roasted Tomato / Spinach /
Caramelized Leeks

ACORN SQUASH

AGNOLOTTI 28

Arugula Pesto / Ricotta / Radish /
Hazelnut / Cider

LAND

FILET MIGNON 46

Boursin Whipped / Peppercorn Sauce

PRIME BONE IN RIBEYE 48

Boursin Whipped / Peppercorn Sauce

SHORT RIB 36

Crispy Brussels / Boursin Whipped /
Braising Reduction

VEAL & SHRIMP 38

Mushroom-Spinach Risotto / Marsala

ADD TO IT

MAINE LOBSTER TAIL 20

ROCK SHRIMP SCAMPI 14

Chardonnay / Lemon / Fresh Herbs

SEA

YELLOWFIN TUNA 38

Cashew Rice / Korean BBQ Veg / Ponzu Butter

SEABASS 43

Circle Fries / Red Chili Cauliflower / Garlic / Fine
Herbs / Preserved Lemon

TWIN TAILS 46

Maine Lobster / Garlic Potatoes / Honey Corn /
Herb Butter

SNAPPER 36

Butternut Squash / Sweet Potato Hash / Bacon /
Apple / Maple Butter

DIVER SCALLOPS 38

Grilled Tomato / Truffle Chips / Cauliflower
Puree / Basil Oil

SHAREABLE SIDES

ROASTED VEGETABLES 10

Sherry / Wood Herbs

FRENCH FRIES 10

White Truffle / Parmesan / Aioli

BRUSSELS SPROUTS 10

Bacon / Honey / Balsamic

SAMBAL CAULIFLOWER 10

Scallions / Sesame Oil / Togarashi

Happy Holidays from M Waterfront Grille