

## 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

## 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



WATER  
FRONT  
GRILLE

# Holiday Menu

December 22<sup>nd</sup> – January 2<sup>nd</sup>  
(excluding New Years Eve)

## LAND

FILET MIGNON 40/54  
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

SHRIMP SCAMPI 14  
Chardonnay / Lemon / Fresh Herbs

## SEA

SEABASS 43  
Circle Fries / Red Chili Cauliflower / Garlic / Fine  
Herbs / Preserved Lemon

TWIN TAILS 46  
Maine Lobster / Garlic Potatoes / Honey Corn /  
Herb Butter

LOBSTER TORTELLINI 36  
Roasted Tomato / Spinach /  
Caramelized Leeks

SCOTTISH SALMON 36  
Fingerling / Artichoke / Tapenade / Confit  
Tomato

DIVER SCALLOPS 39  
Grilled Tomato / Truffle Chips / Cauliflower  
Puree / Basil Oil

## SHAREABLE SIDES

ROASTED VEGETABLES 10  
Sherry / Wood Herbs

BRUSSELS SPROUTS 10  
Bacon / Honey / Balsamic

FRENCH FRIES 10  
White Truffle / Parmesan / Aioli

SAMBAL CAULIFLOWER 10  
Scallions / Sesame Oil / Togarashi