

## APPS

### N.E. CHOWDER 12

quahog clams / littlenecks /  
bacon / crackers / chives

### SPRING ROLLS 16

crab / shrimp / two sauces

### LITTLENECK CLAMS 17

pinot gris + sea salt butter / burnt lemon  
snipped herbs / champagne / toast

### SHRIMP COCKTAIL 5.5 EA.

cocktail Sauce / fresh lemon

### KOREAN BBQ OCTOPUS 19

wakame / sesame / lime / sriracha

### PT. JUDITH CALAMARI 16

roasted red pepper / charred corn / bacon  
basil aioli

## GREENS

### WEDGE 12

organic iceberg / pepper bacon  
heirloom tomato / red onion  
buttermilk blue cheese

### CAESAR 12

focaccia / tapenade / aged parmesan  
creamy lemon parmesan vinaigrette

### HOUSE 11

tomato / feta / olive oil crouton  
cucumber / cipollini vinaigrette

### ROASTED BEETS +

### FRIED GOAT CHEESE 17

frisee / pistachio vinaigrette / blood orange  
crème fraiche / balsamic

### WATERMELON SALAD 17

arugula / candied pistachio / house pulled  
mozzarella / pickled red onion / micro basil  
pinot noir vinaigrette



WATER  
FRONT  
GRILLE

Summer Dinner Menu

## PASTA + FAVORITES

### CAVATELLI + CLAMS 34

littlenecks / pinot gris + sea salt butter  
snipped herbs / roasted garlic toast

### POMODORI 26

san marzano tomato / parmesan / basil  
*add meatballs + 7, scallops, or shrimp +9*

### VEAL & SHRIMP 39

toasted garlic + tuscan olive oil pasta  
six herb marsala sauce

## LAND

*We have sourced the finest quality, all natural, sustainable beef program in the country. The Revier Cattle Company in Olivia, MN provides us with premium beef raised humanely. It is all graded USDA Prime. All are served with double butter whipped potatoes, garlic grilled asparagus, and bacon + bourbon sauce*

### 8oz. FILET MIGNON 48

### 8oz. / 12oz. N.Y. STRIP 32/43

### 10oz. NIMAN RANCH PORK CHOP 34

## ADD TO YOUR CUT

### HERB BUTTER SCALLOPS 19

### LOBSTER SCAMPI 22

### BACON + BLUE CRUST 8.5

## SEA

### LOCAL DAYBOAT FISH 41

*ask your server about what local species our fishermen have landed for this evening's service!*  
herb roasted baby potatoes / grilled asparagus / tangerine honey butter

### SCOTTISH SALMON 36

prosciutto + thyme creamed corn + spinach  
gruyere "potato skins" / charred lemon aioli

### SEABASS 43

goat cheese pierogies / baby broccoli  
amaretto honey bacon / citrus  
local orange + ginger consomme

### DIVER SCALLOPS 39

english pea + toasted parmesan risotto / arugula  
marcona almond / tomato veloute

## SHAREABLE SIDES

### PROSCIUTTO + THYME CREAMED CORN + SPINACH 12

parmesan crisp

### DOUBLE BUTTER WHIPPED POTATOES

cracked pepper / chives 12

### CRISPY BRUSSELS SPROUTS 12

bacon / honey / balsamic

### GARLIC + HERB FRIES 10

basil + dijon aioli

### GRILLED ASPARAGUS 12

garlic butter / lemon zest