



WATERFRONT GRILLE

The Chefs Strive to Use the Freshest Ingredients Available, Emphasizing Organics, Seasonal, Sustainable & Local Buying

APPETIZERS

NEW ENGLAND CLAM CHOWDER

Dill Scented Cream, Middleneck Clams, Fresh Thyme
5.95 Cup 7.95 Bowl

HEIRLOOM BEETS WITH FRIED GOAT CHEESE

Frisee, Pistachio Vinaigrette, Blood Orange,
Lemon, Crème Fraiche 11.95

ARTISANAL CHEESE PLATE

Selections from Caroline Hostettler
"The Cheese Lady" 14.95

SIGNATURE SHRIMP & CRAB SPRING ROLL

Sweet & Spicy Dipping Sauce 12.95

CRISPY CALAMARI

Grilled Pineapple, Toasted Garlic Aioli, Scallions 11.95

FLORIDA JUMBO SHRIMP "COCKTAIL"

Four Succulent Tiger Shrimp, Cucumber – Apple Slaw, Citrus Cocktail Sauce, Served in a Unique Martini Glass 14.95

SALADS

ORGANIC LOCAL WATERMELON SALAD

Mixed Organic Greens, Red Oak, Arugula, Shaved Fennel & Red Onion, Creamy Goat Cheese,
Candied Pine Nuts, With Aged Balsamic & Micro Lime Basil 11.95

TRADITIONAL COLD WATER LOBSTER SALAD

Over Mixed Organic Greens, Tossed with Lemon, Celery, Fresh Chervil, Chive & Seasoned Mayonnaise, Topped with
Crispy Potatoes & Leeks with a Roasted Shallot-Honey Mustard Vinaigrette 21.95

ORGANIC BISTRO SALAD

Shaved Red Onion, Sliced Heirloom Tomatoes, Cucumber, Dried Cranberries, Toasted Almonds,
Crumbled Blue Cheese, Florida Citrus Dressing 11.95

CAESAR SALAD "STEAKHOUSE STYLE"

Crisp Romaine Wedge, Garlic Baguette Croutons, Shaved Parmigiano Reggiano,
Creamy Parmesan Dressing 9.95

THE WEDGE

Iceberg & Bibb Lettuces with Grape Tomatoes, Shaved Red Onion, Apple Smoked Bacon & Scallions,
Buttermilk – Blue Cheese Dressing 11.95

SEASONAL FALL SALAD

Mixed Organic Greens, Acorn Squash, Dried Cranberries, Fuji Apples,
Marinated Mushrooms, Brioche Croutons, Cinnamon - Walnut Vinaigrette 11.95

ENHANCE YOUR SALAD WITH...

DIVER SCALLOPS

9

GRILLED CHICKEN BREAST 6

GULF SHRIMP

8

FRESH CATCH OF THE DAY MARKET PRICE

** The consumption of raw or undercooked food items may cause food borne illness.

Executive Chef Brian A. Roland

Ask Us About the **M** Waterfront Grille
Loyalty Program

Make Your Next Event Memorable!
Private & Semi Private Dining Rooms Available

WINES BY THE GLASS
WHITES/BLUSH

ZINFANDEL, Coastal Vines, California, '09	7
CHARDONNAY, Bulletin Place, South Australia, '09	8
CHARDONNAY, Calina Reserve, Casablanca, Chile, '08	10
CHARDONNAY, Paul Hobbs, Pulenta, Mendoza, Argentina, '07	12
REISLING, King Estate, Next, Washington State, '08	9
PINOT GRIS, King Estate, Acrobat, Oregon, '08	10
PINOT GRIGIO, Alois Lageder, Veneto, Italy, '08	13
SAUVIGNON BLANC, Darcie Kent, Rava Black Jack, Monterey, '09	10
MERITAGE, Caymus, Conundrum, Napa, '09	12

CHAMPAGNE/SPARKLING SPLITS

Prosecco, Riondo, Veneto, Italy, n.v.	11
Cuvee M Mumm, Napa, California n.v.	12
Perrier Jouet, Grand Brut, Epernay, France n.v.	17

REDS

CABERNET SAUVIGNON, Estrella, Proprietors Reserve, California, '09	8
CABERNET SAUVIGNON, Talley, Bishops Peak, Paso Robles, '07	10
CABERNET SAUVIGNON, Sean Minor, Four Bears, Napa, '07	12
MERLOT, Mutt Lynch, Merlot Over and Play Dead, Sonoma, '07	9
MALBEC, Elsa Bianchi, Mendoza, Argentina, '10	10
MERITAGE, Edie Browne, Napa, '06	13
PINOT NOIR, Sean Minor, Four Bears, Napa, 2009	10
PINOT NOIR, Van Duzer, Estate, Willamette Valley, Oregon, '07	13

Saratoga Still 6.95

Saratoga Sparkling 6.95

*In an effort to comply with Florida water conservation we are serving water upon request.



WATERFRONT GRILLE

“M” BENTO BOX

Choice of 1/2 Tuna Salad Sandwich, Sesame Chicken Salad Sandwich, or Grilled Cheese Sandwich,
Served with the Chef's Soup of the Day, Asian Napa Slaw & Fresh Fruit 16.95

SANDWICHES

-All Sandwiches Are Complimented By Your Choice of Fresh Fruit or Mixed Greens in Our Light House Dressing-

GOURMET GRILLED CHEESE

Melted Brie, Fontina & Fuji Apple
on Artisan Wheatberry Bread 11.95

ALBACORE TUNA SALAD SANDWICH

Baby Spinach, Heirloom Tomato, Crispy Shallots,
On Toasted Sourdough 12.95

CLASSIC NEW ENGLAND LOBSTER ROLL

Hot Maine Lobster Meat Sauteéd in Butter,
on a Toasted Brioche Bun 21.95

STEAK & MELTED MOZZARELLA SANDWICH

Caramelized Peppers, Onions, Wild Mushrooms &
Baby Arugula, on a Toasted French Baguette 14.95

DUCK CONFIT REUBEN SANDWICH

Black Pepper - Thousand Island, Melted Gruyere Cheese,
Braised Purple Cabbage on Toasted Marble Rye 14.95

SMOKED SALMON BLT

Caper - Dill Mayo, Smoked Bacon, Heirloom Tomato,
Field Greens, Butter Toasted Sourdough Bread 15.95

SESAME CHICKEN SALAD SANDWICH

Celery, Toasted Hazelnuts, Touch of Soy,
Tempura Fried Onions, on Butter Griddled Ciabatta
12.95

M GRILLE SIGNATURE FILET BURGER

We Grind Our Own Filet & Sirloin To Bring You The Best
Hand Crafted Burger! Crispy Onion Hay & BBQ Steak Sauce
14.95

“Hand Cut” Parmesan Fries with Truffled Ketchup 5

Substitute Chef's Garnish with Parmesan Fries 2.95

CLASSICS

FRESH CATCH OF THE DAY

Prepared Pan Seared or Grilled, with Chef's Organic Vegetables & Lemon Oil - Market Price

WATERSIDE FISH 'N' CHIPS

Sea Salt & Malt Vinegar - Ketchup, “Kicked Up” Key Lime - Tartar Sauce 17.95

CRISPY COCONUT SHRIMP

Mango-Macadamia Nut Rice, Pineapple-Apricot Dipping Sauce, Chili Infused Caramel 18.95

HANDMADE TAGLIATELLE POMODORI

Tagliatelle Pasta with Fresh Tomato, “Waterside Basil”, Shaved Parmigiano Reggiano 15.95

FLATBREAD PIZZA OF THE DAY

Chef's Selection of His Favorite Seasonal, Local & Hand Crafted Ingredients,
Placed on a Grilled Cornmeal Flatbread and Baked in a Hot Oven 14.95

*Parties of 8 or more guests will include a 20% gratuity.

**Our bread service for Lunch is available upon request