WATERFRONT
GRILLE

MERRY CHRISTMAS

$99 per person
excludes tax and gratuity

1ST COURSE

N.E. Chowder
quahog clams, bacon, crackers, chives

Lobster Bisque
Maine lobster, sherry

Shrimp Cocktail (3)
homemade cocktail sauce

Wedge
iceberg, tomato, bacon, red onion, blue cheese crumbles, buttermilk blue cheese

House
spring mix, baby heirloom tomato, feta, cucumber, crispy pastry ribbons, cipollini

Caesar
creamy lemon dressing, parmesan, parmesan tuile, house croutons

Beets + Fried Goat Cheese
frisee, pistachio vinaigrette, blood orange, crème fraîche, balsamic



2ND COURSE

8oz Filet Mignon*
sweet potato + butternut squash puree, blackened cauliflower, sweet black garlic-porter demi

Short Rib
boursin whipped potatoes, pickled red onion, cipollini + pimiento demi

Veal + Shrimp
parmesan + herb risotto, six herb marsala sauce

Twin Lobster Tails
parmesan bacon creamed corn, melted herb butter

Local Dayboat Fish
honey glazed carrots, burnt orange butter

Seared Salmon
mixed grains, grilled asparagus, tzatziki, apple gastrique

Miso Glazed Seabass
cauliflower, amaretto bacon, goat cheese dumplings, orange coconut ginger sauce

Butternut Squash Ravioli
corn cream, goat cheese, marcona almond, micro arugula

ENHANCEMENTS / SIDES

Crab Cake + 18
Shrimp Scampi +14
6oz Lobster Tail +32
Maine Lobster Scampi +30

Crab + Shrimp Spring Rolls +21
Crispy Bacon Brussels Sprouts +14
Lemon Grilled Asparagus +16
Truffle Parmesan Fries +14
Honey Roasted Carrots +14
Poached Lobster Risotto +24
Boursin Whipped Potatoes +14

DESSERT

Key Lime Pie
whipped cream, raspberry puree, lime zest, graham cracker crumbs

Chocolate Pot De Creme
maldon flake salt, amarena cherries, chantilly cream

Doughnut Holes
coconut cream

Jorge Peñalver - Executive Chef | Adam Balavender - General Manager

****A 3% credit card fee will be added to all non cash transactions****

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