

# Dinner

## A P P S

- N.E. Chowder** 10  
quahog clams / bacon  
crackers / chives
- Crab + Shrimp  
Spring Rolls** 18  
crab / shrimp / two sauces
- Lamb Lollipops** 22  
herbed yogurt / pomegranate arils  
pomegranate glaze
- Shrimp Cocktail** 8 EA.  
homemade cocktail sauce
- Mediterranean Octopus** 24  
white bean salad / huacatay emulsion  
aji amarillo sauce
- Tuna Tataki Nachos** 22  
umami vinaigrette / seaweed salad  
red chile aioli / soy "caviar"
- Baked Goat Cheese** 18  
tomato / basil + bacon jam / focaccia  
micro herbs

## G R E E N S

- Wedge** 16  
organic iceberg / pepper bacon  
heirloom tomato / red onion  
buttermilk blue cheese
- House** 12  
tomato / feta / cucumber  
olive oil crouton / cipollini  
vinaigrette
- Caesar** 16  
parmesan tuile / focaccia  
croutons / creamy lemon  
parmesan
- Beets + Fried Goat  
Cheese** 19  
frisee / pistachio vinaigrette  
blood orange / crème fraiche  
balsamic
- Tomato + Mozzarella** 19  
house pulled mozzarella / heirloom tomato  
parmesan tuile / flake salt / balsamic  
6 herb pesto
- Blackberry Bistro** 18  
mixed greens / white balsamic / cucumber  
dried cranberries / brie / candied walnuts



M Waterfront Grille

## ENTREES

<b>Dayboat Fish</b> 46	<b>Bucatini + Meatballs</b> 36
heirloom tri color honey glazed carrots burnt orange peel butter	four hour tomato ragout / garlic oil parmesan / basil / pesto drizzle
<b>Coriander Crusted Tuna</b> 44	<b>Short Rib</b> 41
wasabi dusted potatoes / cucumber salad pineapple ginger syrup / soy pearls	boursin whipped potatoes / pickled red onion/ rosemary + red wine demi
<b>Miso Seabass</b> 55	<b>Veal + Shrimp</b> 44
cauliflower / amaretto bacon goat cheese dumplings orange ginger broth	spinach + mushroom risotto six herb marsala sauce
<b>Caramelized Scallops</b> 48	<b>Linda's Scottish Salmon</b> 42
potato leek bisque /roasted shallot tempura potato croquette / basil oil	ginger glaze / ginger scallion rice bacon vinegar haricot verts
<b>Grilled Swordfish</b> 45	<b>Twin Tails</b> 60
crispy potato / pineapple pico de gallo tequila + chipotle vinaigrette	Maine lobster / parmesan + herb risotto herb butter
	<b>Colorado Lamb Loin</b> 52
	cauliflower puree / honey roasted carrots mint infused demi glaze / mint gremolata

## CUTS

### 12oz Prime NY Strip

65

### 8oz Filet Mignon

59

whipped potatoes / balsamic roasted tomato / charred rosemary

## SAUCES

### + ADD ONS

**Bacon + Bourbon Demi +6**

**Blue Cheese Fondue +6**

**Truffle Butter +6**

**6oz. Lobster Tail +30**

**Seared Foie Gras +25**

**Seared Scallop +22**

**Lobster Scampi +30**

## SIDES

**Herb + Parmesan Risotto +12**

**Boursin Whipped Potatoes +12**

**Crispy Bacon Brussels Sprouts +12**

**Truffle Parmesan Fries +12**

**Honey Roasted Carrots +12**

**Tri-Colored Cauliflower +12**

**Bacon + Vinegar Green Beans +12**

**Wild Mushroom Ragout +12**

Edward Yarmosh - Executive Chef

Adam Balavender - General Manager

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