

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

<p>Dayboat Fish 46 heirloom tri color honey glazed carrots burnt orange peel butter</p> <p>Coriander Crusted Tuna 44 wasabi dusted potatoes / cucumber salad pineapple ginger syrup / soy pearls</p> <p>Miso Seabass 55 cauliflower / amaretto bacon goat cheese dumplings orange ginger broth</p> <p>Caramelized Scallops 48 potato leek bisque / roasted shallot tempura potato croquette / basil oil</p> <p>Grilled Swordfish 45 crispy smashed potato pineapple pico de gallo tequila + chipotle vinaigrette</p>	<p>Bucatini + Meatballs 36 four hour tomato ragout / garlic oil parmesan / basil / pesto drizzle</p> <p>Short Rib 41 boursin whipped potatoes / pickled red onion/ rosemary + red wine demi</p> <p>Veal + Shrimp 44 spinach + mushroom risotto six herb marsala sauce</p> <p>Linda's Scottish Salmon 42 ginger glaze / ginger scallion rice bacon vinegar haricot verts</p> <p>Twin Tails 60 Maine lobster / parmesan + herb risotto herb butter</p> <p>Pat LaFrieda Veal Porterhouse 56 tomato + bacon potato gratin / wild mushroom ragout / red wine reduction</p>
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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 **