

Dinner

APPS

N.E. Chowder 10

quahog clams / bacon
crackers / chives

Crab + Shrimp 18

Spring Rolls

crab / shrimp / two sauces

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

GREENS

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 19

Cheese

frisee / pistachio vinaigrette
blood orange / crème fraiche
balsamic

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>Caramelized Scallops 44 roasted corn + tomato risotto crispy prosciutto / apple gastrique</p> <p>Miso Seabass 55 cauliflower / amaretto bacon goat cheese dumplings orange ginger broth</p> <p>Sesame Crusted Ahi Tuna 44 kimchi + pickled zucchini / crispy sweet potato / kimchi aioli / pineapple ginger syrup / furikake</p>	<p>Bucatini + Meatballs 36 four hour tomato ragout garlic oil / parmesan / basil</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>
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CUTS

8oz Filet Mignon	12oz Prime NY Strip	16oz Bone In Ribeye
59	65	85
whipped potatoes / balsamic roasted tomato / charred rosemary		

SAUCES

+ ADD ONS

Bacon + Bourbon Demi +6
Blue Cheese Fondue +6
Brandy Peppercorn +6
Truffle Butter +6
Sauteed Shrimp +14
Foie Gras +24

SIDES

Boursin Whipped Potatoes +12
Crispy Bacon Brussels Sprouts +12
Truffle Parmesan Fries +12
Honey Roasted Carrots +12
Tri-Colored Cauliflower +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 **