

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>Bucatini + Meatballs 36 four hour tomato ragout garlic oil / parmesan / basil</p>
<p>Caramelized Scallops 44 roasted corn + tomato risotto crispy prosciutto / apple gastrique</p>	<p>Penne Alla Vodka 60 scallop / shrimp / lobster / heirloom baby tomato / spinach / vodka sauce</p>
<p>Miso Seabass 55 cauliflower / amaretto bacon goat cheese dumplings orange ginger broth</p>	<p>Short Rib 41 boursin whipped potatoes / pickled red onion / rosemary + red wine demi</p>
<p>Furikake Crusted Ahi Tuna 44 pickled zoodles / sweet potato noodles kimchi / pineapple ginger syrup kimchi aioli</p>	<p>Veal + Shrimp 44 spinach + mushroom risotto six herb marsala sauce</p>
<p>Twin Lobster Tails 60 parmesan + bacon creamed corn drawn butter</p>	<p>Surf + Turf 58 8oz prime NY strip / 6oz cold water lobster tail / whipped potato drawn butter</p>
	<p>Linda's Scottish Salmon 42 ginger glaze / ginger scallion rice bacon vinegar haricot verts</p>

CUTS

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

SAUCES

+ ADD ONS

Wild Mushroom Demi +6
Blue Cheese Fondue +6
Brandy Peppercorn +6
Crab Cake + 14
Sauteed Shrimp +14
Foie Gras +24
6oz Lobster Tail +30

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
Parmesan + Bacon Creamed Corn +12

Edward Yarmosh - Executive Chef

Adam Balavender - General Manager

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