

Dinner

A P P S

N.E. Chowder 10

quahog clams /bacon
crackers / chives

Crab + Shrimp 18

Spring Rolls

crab / shrimp / two sauces

Beef Spring Rolls 18

truffled cream cheese / scallion
two sauces

Shrimp Cocktail 8 EA.

homemade cocktail sauce

Korean BBQ Octopus 21

wakame / sesame / lime / sriracha
sesame cucumber crudo

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

Arugula + Apple 17

bacon / gorgonzola / marcona almonds
honey dijon vinaigrette



M Waterfront Grille

ENTREES

Local Dayboat Fish 45

six herb pesto tri-colored baby potatoes / burnt orange peel butter

Togarashi Crusted Tuna 43

umami fried cauliflower / wakame carrot + ginger pure / soy pearls

Linda's Scottish Salmon 41

ginger glaze / forbidden rice haricot verts

Miso Seabass 51

cauliflower / amaretto bacon goat cheese dumplings orange ginger broth

Twin Tails 59

Maine lobster / parmesan + herb risotto herb butter

Bucatini + Meatballs 35

four hour tomato ragout / garlic oil parmesan / basil

Short Rib 39

boursin whipped potatoes / pickled red onion / rosemary + red wine demi

Veal + Shrimp 44

spinach + mushroom risotto six herb marsala sauce

Caramelized Scallops 41

maple sweet potato puree / oven roasted cauliflower / apple gastrique crispy prosciutto

CUTS

12oz Prime NY Strip

62

8oz Filet Mignon

58

whipped potatoes / garlic confit / balsamic roasted half tomato

SAUCES

+ ADD ONS

Peppercorn Sauce +5

Black Garlic Sauce +5

Truffle Butter +5

6oz. Lobster Tail +25

Seared Foie Gras +24

Colossal Shrimp Scampi +18

Seared Scallop +18

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

Edward Yarmosh - Executive Chef

Adam Balavender - General Manager

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