M WATERFRONT GRILLE

DINNER

APPETIZERS:

N.E. Chowder 12/16
quahog clams, bacon, crackers, chives

Crab + Shrimp Spring Rolls 21
crab, shrimp, sriracha aioli, teriyaki

Shrimp Cocktail 8EA.
homemade cocktail sauce

Baked Goat Cheese 21
tomato + bacon jam, focaccia

Beef Carpaccio * 24
filet mignon, arugula, cremini mushroom, capers, truffle dust, parmesan, truffle aioli

Mussels + Clams 23
beer broth, chorizo, garlic toast, fresh herbs

Tuna Tartare* 25
rice cracker, wasabi aioli, seaweed salad, cucumber, jalapeno

Grilled Octopus 29
asian bbq, green mojo, bok choy, chili oil, sesame seed, cilantro

GREENS:

Wedge 17
iceberg, tomato, bacon, red onion, blue cheese crumbles, buttermilk blue cheese

House 14
spring mix, baby heirloom tomato, feta cucumber, crispy pastry ribbons, cipollini

Caesar 17
creamy lemon dressing, parmesan, parmesan tuile, house croutons

Beets + Fried Goat Cheese 21
frisee, pistachio vinaigrette, blood orange, crème fraîche, balsamic

Crispy Arugula Salad 18
honey mustard vinaigrette, crispy grains, orange, kalamata olives, bacon

Tropical Salad 18
passionfruit vinaigrette, spring mix, palm hearts, shaved jicama-cucumber, radish, avocado

HAPPY THANKSGIVING

ENTREES:

Traditional Turkey Dinner 45
turkey, mashed potatoes, sweet potatoes, sausage stuffing, cranberry relish, gravy

Bucatini + Meatballs 36
four-hour tomato ragout, garlic oil, parmesan

Short Rib 44
boursin whipped potatoes, pickled red onion, cipollini + pimiento demi

Veal + Shrimp 46
parmesan + herb risotto, six herb marsala sauce

Twin Lobster Tails 65
parmesan bacon creamed corn, melted herb butter

Local Dayboat Fish 48
honey glazed carrots, burnt orange butter

Linguine Alle Vongole 43
middle neck, garlic, white wine, fresh herbs, cherry tomatoes, crushed red pepper

Seared Salmon 43
mixed grains, grilled asparagus, tzatziki, apple gastrique

Miso Glazed Seabass 59
cauliflower, amaretto bacon, goat cheese dumplings, orange coconut ginger sauce

Ahi Tuna* 45
sesame rice, bok choy, sweet-sour reduction, roasted red pepper emulsion

Cioppino 52
lobster, shrimp, mussels, fish, clams, spinach, baby potato, tomato broth

Butternut Squash Ravioli 43
corn cream, goat cheese, marcona almond, micro arugula

Grilled Swordfish 46
smashed baby potato, chorizo, shishito peppers, saffron cream

CUTS:

sweet potato + butternut squash puree, blackened cauliflower, sweet black garlic-porter demi

8oz Filet Mignon* 64

12oz Australian Wagyu NY Strip* 65

ENHANCEMENTS / SIDES:

Crab Cake + 18
Shrimp Scampi +14
6oz Lobster Tail +32
Maine lobster Scampi +30

Crispy Bacon Brussels Sprouts +14
Lemon Grilled Asparagus +16
Truffle Parmesan Fries +14
Honey Roasted Carrots +14
Boursin Whipped Potatoes +14

** The consumption of raw or undercooked food items may cause foodborne illness **
A 3% credit card fee will be added to all non cash transactions