



Circles

LUNCH SPECIALS

APPETIZERS

MUSSELS VIN BLANC

Fresh Prince Edward Island Mussels, sautéed in garlic butter, steamed in Chardonnay, finished with fresh herbs 17

ALASKAN SNOW CRAB

Two steamed Alaskan Snow Crab Clusters (24oz) served with fresh lemon, housemade cocktail sauce, and drawn butter. 29

SANDWICH

TENDERLOIN STEAK SANDWICH

Grilled, thinly pounded Filet Mignon steak, caramelized onions, American cheese, horseradish mayo, toasted Ciabatta roll. (FYI: Messy!) 20

ENTRÉES

TODAY'S FRESH CATCH

Flame grilled, fresh Florida Yellow Tail Snapper
Your choice of prep:
(Cajun • Lemon Pepper • Butter, Salt & Pepper)
Your choice of two Circles Signature Sides. 24

SURF -N- TURF

Grilled 4oz petite Beef Tenderloin, Jumbo Sea Scallop, FL Gulf Shrimp, Yukon Gold mashed potatoes w/bacon, cheddar & chives, sautéed green beans & carrots. Garlic & herb scampi. 20

TROPICAL MAHI MAHI

Grilled Key West Mahi Mahi, toasted coconut & almond rice pilaf, sautéed green beans & carrots, fresh mango salsa, finished with a light mango-chardonnay butter sauce. 18.3

ITALIAN CHICKEN PASTA

Grilled Chicken Breast, mushrooms & Italian sausage sautéed in olive oil, roasted bell peppers & scallions. Penne pasta, creamy garlic, white wine, Asiago cheese & herb sauce. 18.3

OUR CLASSIC HOT&SPICY GROUPE

Crispy breaded fresh FL Gulf Grouper, toasted almond rice pilaf, sautéed mushrooms, onions, bell peppers, tomatoes, crushed red pepper, Indo-Chinese Schezwan sauce. 20

SHRIMP SCAMPI

Fresh domestic Florida Gulf Shrimp, sautéed with garlic & grape tomatoes in olive oil. Linguini pasta, fresh basil, scallions, light lemon-chardonnay butter sauce. 18.3

WINE

DECOY by DUCKHORN Chardonnay

Napa Valley, California G 6.5

DECOY by DUCKHORN Sauvignon Blanc

Napa Valley, California G 6.5



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Circles

BEER & COCKTAILS

BEER

YUENGLING

Traditional Lager 4.5% abv
Medium Bodied Flavor - 16oz 3.5

YUENGLING FLIGHT

Next Generation Light Beer 4.2% abv
Clean, Crisp, 95 calories, 2.6g carbs - 16oz 3.5

TBBC "OKTOBERFEST"

MärzenStyle Lager 5.5% abv
Amber, Toasted Malt & Caramel Notes - 16oz 6.5

TBBC "TRANSMISSION ZERO"

Double Dry Hopped Hazy I.P.A. 7.0% abv
Subtle Dank, Passion Fruit Notes - 16oz 7.5

COCKTAILS

MANGO'S ON BOURBON STREET

Double shot of Benchmark Small Batch Bourbon, blended with ice, fresh mango purée & organic sour mix. Served in a 24oz goblet. 9

CIRCLES SIGNATURE MULES

Wheatley Craft Distilled Vodka -or- Benchmark Small Batch Bourbon, fresh lime juice, Fever Tree ginger beer, lime wedge.
Strawberry or blackberry added by request. 7

TIMELESS OLD FASHIONED

Buffalo Trace Bourbon, simple syrup, dash of Peychaud's aromatic bitters, fresh orange essence, Italian O.G. Luxardo marasca cherry, large ice block. 9

ATOMIC FIREBALL MARTINI

Red Apple Infused Vodka, Fireball Cinnamon Whiskey, shaken with a splash of cranberry juice, served in a brown sugar rimmed glass. 8

THE COWS BANANA

Myer's Platinum Rum, and Crème de Banana Liqueur, shaken with Tippy Cow Vanilla Soft Serve Rum Cream, served in a graham cracker rimmed glass. 8

THREE LITTLE BIRDS

Parrot Bay Coconut Rum, fresh pineapple juice, splash of Blue Curacao Liqueur & grenadine. 7

TIRAMISU MARTINI

Grind Espresso Shot Liqueur, Disaronno Originale Amaretto, shaken with Creme de Cacao Liqueur & a splash of French roast coffee, served in a cocoa dusted glass. 8

EL GRANDE ORGASMO

Corazón Reposado Tequila, local organic honey syrup, fresh pineapple juice, served in a Tajín Clásico Chile Lime rimmed glass. 7



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