



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

WHITEHAVEN Sauvignon Blanc

Marlborough, New Zealand G 6.5



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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 "HOP SILO 23"

New England Hazy I.P.A. 7.5% abv
Pineapple, Mango & Grapefruit Notes - 16oz 7.5

TBBC "BARREL AGED MOOSE KILLER"

Whiskey Barrel Aged Barleywine 10.5% abv
Caramel, dried Fruit & Toffee 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 Curraco 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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