

Circles



DINNER 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. 35

SPICY NEW ORLEANS “BBQ” SHRIMP

Local Florida Shrimp, garlic butter, chardonnay, Louisiana Hot
Sauce, Worcestershire, scallions, Cajun herbs & spices, grilled
ciabatta. 17

KOREAN BBQ PORK BELLY

Crispy and tender Pork Belly glazed with a Gochujang style Korean
BBQ Sauce, pineapple, scallions, and toasted sesame. 16.5

ENTRÉES

16oz TAJIMA WAGYU RIBEYE

Boneless Sakura Farms, marble score 10+, Bourbon
mash fed all-natural Ribeye Steak.
Served with your choice of
any two (2) Circles Signature Sides. VERY LIMITED 80

PARMESAN GROUPE & SCALLOPS

Crispy Parmesan and Italian breaded Florida Gulf Grouper.
Accompanied by seared Jumbo Sea Scallops, creamy garlic &
herb orzo, sautéed spinach and roasted tomatoes.
Finished with a light lemon Hollandaise sauce. 37

TODAY’S FRESH CATCH

Flame grilled, fresh Florida Yellow Tail Snapper
(Cajun • Lemon Pepper • Butter, Salt & Pepper)
Your choice of any two (2) Circles Signature Sides. 29

WILD ALASKAN SALMON

Flame grilled, fresh Copper River Sockeye Salmon
Your choice of prep:
(Cajun • Lemon Pepper • Butter, Salt & Pepper)
Your choice of any two (2) Circles Signature Sides. 25

DRY AGED 22oz COWBOY RIBEYE

Flame grilled, bone-in certified Angus 40-day
dry aged Cowboy Ribeye Steak.
Your choice of any (2) two Circles Signature Sides. 46

ITALIAN SHRIMP PASTA

FL Gulf Shrimp sautéed in olive oil, mushrooms,
Italian sausage, roasted bell peppers & scallions.
Penne pasta, creamy white wine, garlic,
herbs & grated Asiago cheese. 25

ANGUS 1881 FILET MIGNON

Grilled 8oz center cut Filet Mignon, Yukon Gold mashed
potatoes, roasted mushrooms & onions, sautéed asparagus,
finished with a garlic & herb beef reduction. 43

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. 26

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. 25

TWIN FILETS & JUMBO LUMP CRAB

Flame grilled Cajun petite Beef Tenderloin Filets,
Jumbo Lump Crab, crispy potatoes tossed with bacon,
caramelized onions & garlic, sautéed asparagus,
creole remoulade drizzle 39

SANDWICHES

LUMP CRAB BLT

Fresh Lump Crab Meat, celery & chives tossed in a lightly herbed aioli.
Toasted croissant roll, smoked bacon, lettuce & tomatoes. Served with
baby field greens, mangoes, cucumbers, tomatoes, macadamia nuts,
toasted coconut, served w/ pineapple - key lime vinaigrette. 19.8

TENDERLOIN STEAK SANDWICH

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

DESSERT

CLASSIC TIRAMISU

Espresso and Kahlua soaked lady finger cookies layered in rich vanilla
whipped Mascarpone, sprinkled with Ghiradelli cocoa powder 11

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DINNER SPECIALS WINE & CHAMPAGNE

DECOY by DUCKHORN

Chardonnay ~ California G 9

Sauvignon Blanc ~ California G 9

WHITEHAVEN

Sauvignon Blanc ~ New Zealand G 10

QUATTRO THEORY

Cabernet Sauvignon ~ Napa Valley G 13

CRAFT BEER

TAMPA BAY BREWING COMPANY

“CLOUDY DONKEY”

New England Hazy Pale Ale 5.5% abv

Citrus, Pine & Floral Notes - 16oz 7.5

“ZONGO”

Double Dry Hopped Hazy I.P.A. 6.7% abv

Tropical Pineapple & Citrus Notes - 16oz 7.5

SPECIALTY COCKTAILS

1792 BOTTLED IN BOND BOURBON

CIRCLES EXCLUSIVE PRIVATE BARREL SELECTION

**** 750ml Gift Bottle - 53 ****

Also, ask for it in your Old Fashioned or Manhattan.

CIRCLES SIGNATURE BUSINESS MANHATTAN

Buffalo Trace Small Batch Bourbon,

Noilly Prat French sweet vermouth, dash of Peychaud’s aromatic bitters, shaken w/ice - served up, Luxardo marasca cherry. 12

MY COPING MECHANISM

Double shot of Myer’s Original Dark Jamaican Rum, blended with banana puree, blackberry infused simple syrup, served frozen rum-runner style in a 24oz goblet. 14

BLUSTERY BLACKBERRY

Buffalo Trace Small Batch Bourbon, blackberry infused simple syrup, organic sour mix, fresh blackberries. 13

CITRUS LAVENDER GIN FIZZ

Tinkerman’s Citrus Supreme Gin, lavender infused syrup, organic sour mix, splash of soda, lemon twist. 12

MANGO’S ON BOURBON STREET

Double shot of Old Forester Bourbon, blended with ice, fresh mango purée & organic sour mix. Served in a 24oz goblet. 14

CIRCLES SIGNATURE MULES

Wheatley Craft Distilled Vodka -or- Old Forester Bourbon, fresh lime juice, Fever Tree ginger beer, lime wedge. Strawberry or blackberry added by request. 11

TIMELESS OLD FASHIONED

Elijah Craig Small Batch Bourbon -or- Straight Rye, simple syrup, dash of Peychaud’s aromatic bitters, fresh orange essence, Italian O.G. Luxardo marasca cherry, large ice block. 10.5

ATOMIC FIREBALL MARTINI

Red Apple Infused Vodka, Fireball Cinnamon Whiskey, shaken w/ a splash of cranberry juice, served in a brown sugar rimmed glass. 12

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. 12

THREE LITTLE BIRDS

Parrot Bay Coconut Rum, fresh pineapple juice, splash of Blue Curacao Liqueur & grenadine. 11

TIRAMISU MARTINI

Grind Espresso Shot Liqueur, Disaronno Originale Amaretto, shaken with Creme de Cacao Liqueur and a splash of French roast coffee, served in a cocoa dusted glass. 12

EL GRANDE ORGASMO

Corazón Reposado Tequila, local organic honey syrup, fresh pineapple juice, served in a Tajín Clásico Chile Lime rimmed glass. 11

*** WATERFRONT WATERMELON MARGARITA ***

Created for hot days - we start with Herradura Silver Tequila, then add in real watermelon purée, organic sour mix & fresh squeezed lime juice. It’s a refreshing twist

***** on a summer favorite. 12 *****

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