

# **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 (2402) served with fresh lemon, housemade cocktail sauce, and drawn butter. 29

#### 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**

#### PARMESAN GROUPER

Crispy Parmesan and Italian breaded Florida Gulf Grouper. creamy garlic & herb orzo, sautéed spinach and roasted tomatoes. Finished with a light lemon Hollandaise sauce. 21

#### 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. 24

## 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

## ITALIAN CHICKEN PASTA

Grilled Chicken Breast, sautéed in olive oil, mushrooms, Italian sausage, roasted bell peppers & scallions.

Penne pasta, creamy white wine, garlic, herbs & grated Asiago cheese. 18.3

## OUR CLASSIC HOT&SPICY GROUPER

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

## 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

## 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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## **DECOY by DUCKHORN**

Cabernet Sauvignon ~ California G 8.5 Chardonnay ~ California G 7.5 Sauvignon Blanc ~ California G 7.5

#### WHITEHAVEN

Sauvignon Blanc - New Zealand G 7.5

## 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 "CLOUDY DONKEY" New England Hazy Pale Ale 5.5% abv

Citrus, Pine & Floral Notes - 16oz 7.5 **TBBC "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. 9

#### 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. 9

## **BLUSTERY BLACKBERRY**

Buffalo Trace Small Batch Bourbon, blackberry infused simple syrup, organic sour mix, fresh blackberries. 9

## CITRUS LAVENDER GIN FIZZ

Tinkerman's Citrus Supreme Gin, lavender infused syrup, organic sour mix, splash of soda, lemon twist. 9

## 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. 9

## **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. 7

## 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. 9

## ATOMIC FIREBALL MARTINI

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

# THE COWS BANANA

Myer's Platinum Rum, and Créme 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 and 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

# \*\*\*\* 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

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