

APPETIZERS

MUSSELS VIN BLANC

Fresh Prince Edward Island Mussels, sautéed in garlic butter, steamed in Chardonnay, finished with fresh herbs 19

ALASKAN SNOW CRAB

Two steamed Alaskan Snow Crab Clusters (240z) served with fresh lemon, housemade cocktail sauce, and drawn butter.

SPICY NEW ORLEANS "BBQ" SHRIMP

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

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

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. 22

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. 25

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. 21

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. 19

SURF -N- TURF
Grilled 40z petite Beef Tenderloin, Jumbo Sea Scallop,
FL Gulf Shrimp, Yukon Gold mashed potatoes
w/bacon, cheddar & chives, sautéed green beans & carrots. Garlic & herb scampi. 21

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.

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!) 21

DESSERT

CLASSIC TIRAMISU

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



WINE & CHAMPAGNE

DECOY by DUCKHORN

Cabernet Sauvignon ~ California G9 Chardonnay ~ California G8 Sauvignon Blanc ~ California G8

WHITEHAVEN

Sauvignon Blanc - New Zealand G8

BEER

YUENGLING

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

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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 "OLD ELEPHANT FOOT"
West Coast Style I.P.A. 7.0% abv
Highly Hopped, Malty, Lightly Floral - 16oz 7.5

SPECIALTY COCKTAILS

BUFFALO TRACE 10yr SINGLE BARREL BOURBON

CIRCLES EXCLUSIVE PRIVATE SINGLE BARREL SELECTION ***** 1000ml Gift Bottle ~ 50 ******
Distilled February 17th 2015 ~ Bottled April 12th 2025
Also, ask for it in your Old Fashioned.

CIRCLES SIGNATURE BUSINESS MANHATTAN

BUFFALO TRACE 10yr SINGLE BARREL 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 10yr SINGLE BARREL BOURBON
blackberry infused simple syrup, organic sour mix, fresh blackberries.

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

MOM'S 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 ********** on a summer favorite. 10 *******