

# Circles

LUNCH & DINNER MENU **v61**

## WHITE WINES

### CHARDONNAY

Kendall-Jackson, California G 11 B 42  
 Sonoma Cutrer, Russian River G 11 B 42  
 Chalk Hill, Russian River G 12 B 46

### SAUVIGNON BLANC

Matua, New Zealand G 10 B 38  
 Seaglass, Central Coast G 11 B 42  
 Kim Crawford, Marlborough G 12 B 46

### PINOT GRIGIO / PINOT GRIS

Van Duzer, Willamette Valley Oregon G 10 B 38  
 Barone Fini, Italy G 10 B 38  
 Santa Margherita, Italy G 13 B 48

### INTERESTING WHITES & ROSÉ'S

Chateau Ste. Michelle (Riesling) WA G 10 B 38  
 Stella Rosa (Moscato) Italy G 10 B 38  
 Rock Angel (Rosé) France G 12 B 46

### CHAMPAGNE & SPARKLING

Circles House Prosecco, Italy G 10 B 38  
 Moët & Chandon Brut, France SPLIT 14

## SANGRIA

**WHITE** California Chardonnay, Apricot Brandy, Peach Schnapps, freshly squeezed fruits, fresh orange juice, splash of bubbles G 13

**RED** Cabernet Sauvignon, Myer's Platinum Rum, Blackberry Brandy, freshly squeezed fruits, fresh orange juice, splash of bubbles G 13

## RED WINES

### CABERNET SAUVIGNON

Josh Cellars, California G 10.5 B 40  
 J. Lohr, Paso Robles G 11 B 42  
 Charles Krug, Napa Valley G 13 B 48  
 Napa Valley Quilt, Napa Valley G 13 B 48

### PINOT NOIR

Four Graces, Willamette Valley Oregon G 11 B 42  
 Frank Family Carneros, California G 12 B 46  
 La Crema, Sonoma Coast G 12 B 46

### INTERESTING REDS

Unshackled (Blend), California G 11 B 42  
 Pasqual Toso (Malbec), Argentina G 10 B 38

## RESERVE WINES

**Rombauer** (Chardonnay, Carneros) B 52  
**Far Niente** (Chardonnay, Napa) B 60  
**Kosta Browne** (Pinot Noir, Sonoma Coast) B 80  
**Austin Hope** (Cabernet Sauvignon, Paso Robles) B 52  
**Duckhorn** (Cabernet Sauvignon, Napa) B 70  
**Joseph Phelps** (Cabernet Sauvignon, Napa) B 90  
**Caymus** (Cabernet Sauvignon, Napa) B 90  
**Far Niente** (Cabernet Sauvignon, Napa) B 120  
**The Prisoner** (Red Blend, Napa) B 58  
**Dominus Napanook** (Red Blend, Napa) B 90  
**Quintessa** (Red Blend, Napa) B 190  
**Veuve Clicquot** (Brut Champagne, France) B 85  
**Schramsberg** (Blanc De Blancs - Sparkling, Napa) B 60  
**Dom Perignon** (Brut Champagne, France) B 325

G = GLASS B = BOTTLE

## COCKTAILS

**LONG & FAT ICE TEA** Grey Goose Vodka, Baccardi Light Rum, Fords 9-Botanical London Dry Gin, Cazadores Reposado Tequila, Cointreau Liqueur, organic sour mix, cranberry juice 15

**BEVERLY'S HUGE NUTZ** Skinny double shot of Parrot Bay Coconut Rum, muddled with fresh mint from Circles garden, fresh lime juice 13

**BAL HARBOR SUNSET** Grey Goose L'Orange Vodka, fresh pineapple & orange juice, grenadine 13

**FRISKY CUCUMBER** Fords 9-Botanical London Dry Gin, muddled fresh cucumber, fresh lime, simple syrup, splash of soda 14

**MAMA'S PAIN KILLER** Parrot Bay Coconut Rum, pineapple juice, orange juice, cream of coconut, grenadine, Bacardi dark rum floater 14

**TAMPA BAY RUM RUNNER** Bacardi Light & Dark Rum, Blackberry Brandy, Banana Liqueur, fresh orange & pineapple juice 13

**CADILLAC MOJITO** Bacardi Silver Rum, freshly muddled mint, cane sugar, splash of bubbles 13

**ELECTRIC RASPBERRY LEMONADE** Bacardi Limon, Chambord Black Raspberry Liqueur, sweet & sour mix, fresh pineapple juice, splash of bubbles 13

**TADDIG'S SWASHBUCKLER** Bacardi Spiced & Dark Rum, Disaronno Amaretto, Banana Liqueur, pineapple & orange juice + grenadine 13

**CIRCLES PERFECT MARGARITA** Cazadores Reposado Tequila, French Cointreau Orange Liqueur, organic sour mix, Grand Marnier 15

**BIKINI DROPPER MARTINI** Deep Eddy Peach Infused Vodka, peach schnapps, Chambord Black Raspberry Liqueur, fresh pineapple juice 13

**CIRCLES SIGNATURE MARTINI** Chilled Tito's Vodka, Noilly Prat Extra Dry French Vermouth, olives & cocktail onions 15

**CITRUS-BERRY SPARKLER** Fresh citrus, cherries & blackberries, organic Prosecco, splash of Chambord Black Raspberry Liqueur 13

**LA GRANDE FIZZ** Grey Goose Pear Vodka, St. Germain Elderflower Liqueur, cranberry, soda 13

**CIRCLES APEROL SPRITZ** An Italian classic Circles House Prosecco, Aperol Aperitif, sparkling soda and fresh orange 12

**SPICY PINEAPPLE MARGARITA** Corazon Reposado Tequila, Gran Gala Triple Orange Liqueur, freshly muddled jalapeños and limes, organic sour mix and fresh pineapple juice 13

## BEAT THE HEAT! DOUBLE SHOT! 24<sup>oz</sup> FROZEN DRINKS

**NATALIE'S BIG SPICED BANANA** Bacardi Spiced Rum, blended w/ice and banana purée 15

**PEACH MANGO MARGARITA** Mi Campo Reposado Tequila, peach schnapps, mango purée, organic margarita mix, and ice 15

**SPIKED LEMONADE** Wheatley Craft Distilled Vodka blended with ice and organic sweet & tart lemonade 15

**ICE CREAM SUNDAE** Bacardi Superior Silver Rum, Kahlúa Coffee Liqueur, Baileys Irish Cream, blended with ice and vanilla ice cream 15

**MOM'S BREAKFAST** Deep Eddy Peach Infused Vodka, blended with ice and fresh mango purée 15

**PINA COLADA** Bacardi Superior Silver Rum, fresh coconut, pineapple purée, blended w/ice 15

**STRAWBERRY DAIQUIRI** Bacardi Superior Silver Rum, fresh strawberry purée, blended w/ice 15

**FULL ALCOHOL MENU IS AVAILABLE - ASK FOR YOUR FAVORITE IF IT'S NOT ON HERE**

- All Bottles & Aluminum Cans - **BEER MENU** - All Bottles & Aluminum Cans -

### DOMESTIC

Blue Moon 6.5  
 Budweiser 5  
 Bud Light 5  
 Coors Light 5  
 Mich Ultra 7  
 Miller Lite 5  
 Yuengling 5  
 Yuengling Flight 5

### SELTZER/CIDER

Angry Orchard 6.5  
 NÜTRL (Various Flavors) 6.5  
 High Noon (Various Flavors) 6.5  
**NON-ALC:** Sam Adams NA 6  
**IMPORT**  
 Corona 7  
 Corona Light 7

Guinness 7

Heineken 7

Modelo Especial 7

Stella Artois 7

### CRAFT

3 D.'s Beach Blonde Ale 7

7th Sun Graffiti Orange 7

Cigar City Jai Alai 7

Kona Big Wave Ale 7

Dogfish Head 90min IPA 8

3 D.'s Florida Orange IPA 7

Coppertail Free Dive 7

Golden Road Mango Cart 7

TBBC Coral Head IPA 7

TBBC Reef Donkey APA 7

## START HERE

# APPETIZERS

GF = GLUTEN FREE  
† = SPICY

**BAJA FISH TACOS** † 3 tortillas, crispy Cod, shredded cabbage, fresh mango salsa 16.9

**BADASS FISH SPREAD** Nachman's Smokehouse (local - Reddington Shores, FL) famous Florida fish spread, warm grilled pita, pepper relish drizzle 16

**CHICKEN WINGS** GF 1lb Crispy unbreaded chicken wings (Buffalo, Plain, or Cajun) celery sticks, served with the appropriate dipping sauces 16.9

**SESAME SEARED TUNA** Ahi Tuna, sesame seeds, seaweed, ginger, wasabi-ponzu sauce 18

**PEEL-N-EAT FL PINK SHRIMP** GF Jumbo shrimp, boiled in Old Bay (hot/cold) 17 (1/2 lb.) 27 (1 lb.)

**GROUPEL BITES** Fresh Grouper pieces, fried, house blend flour, cocktail & tartar sauce 18.7

**CRAB CAKES** Backfin & claw crab meat, panko bread crumbs, Cajun horseradish sauce 18.5

**CALAMARI** Fresh squid, house blend flour, flash fried, Circles tomato-basil marinara sauce 18.5

**SPIN-ARTICHOKE DIP** GF Spinach, artichokes, onions, garlic, cream, 4-cheeses, house chips 15

**SESAME CHICKEN BOMBS** Crispy chicken tenderloin pieces, tossed in Circles housemade sweet & spicy sesame scheszuan sauce 16

**CRACK IS WHACK SHRIMP** † GF A wildly improved knock-off; locally sourced wild caught Florida Gulf Shrimp, crunchy cornstarch battered by hand on-site, housemade creamy spicy sauce, scallions. DAMN! 20

**CAJUN SEA SCALLOPS** GF Cajun Blackened Jumbo Sea Scallops with a Creole remoulade drizzle, tangy caramelized onions & applewood smoked bacon. 19.6

## HANDCRAFTED SOUP

**CRAB & CORN CHOWDER** Crab, smoked bacon, corn, scallions, cream Cup 10

**FRENCH ONION SOUP** Caramelized onions, Sherry, beef broth, crouton, melted Swiss & Provolone cheese Crock 9.5

## FRESH CUT SALADS

**HOUSE-MADE DRESSINGS:**  
BALSAMIC, GREEK, RANCH, BLEU CHEESE,  
HONEY MUSTARD, CAESAR, OIL/VINEGAR

**CIRCLES SALAD** GF Iceberg, romaine, spring mix, tomatoes, green peppers, cucumbers, carrots, almonds, cheddar & Parmesan 8 (\$5w/ Entree or Pasta)

**CAESAR** (GF W/O CROUTONS)  
Romaine lettuce, croutons, Asiago cheese, house-made Caesar dressing 8 (\$5 w/ Entree or Pasta)

**MEDITERRANEAN SALAD** (GF W/O PITA)  
Romaine & baby lettuces, tomatoes, cucumbers, chick peas, onions, olives, sunflower seeds, feta cheese, pita chips, Greek dressing 14

**SPINACH, FRUIT & DEEZ NUTZ SALAD** GF  
Fresh spinach, green apples, blackberries, grapes, dried cranberries, carrots, red onions, toasted walnuts, feta cheese, apple balsamic vinaigrette 14

**SALAD ADDITIONS...CHICKEN** 8

**SHRIMP** 9 **CHICKEN & SHRIMP** 10 **SALMON** 11

## ENTREES

**SIMPLY GRILLED** GF Choice of protein, choice of preparation, and choice of any two sides

**CAJUN** † • **LEMON PEPPER** • **BUTTER, SALT & PEPPER**

- **DAILY FRESH CATCH** Market Price -ASK
- **SALMON** (Scotland) 23.6
- \* **JUMBO SHRIMP** (FL - Gulf) 23.5
- \* **GROUPEL** (FL - Gulf) 27.3
- **MAHI MAHI** (FL - Keys) 23.5
- **CHILEAN SEA BASS** (Chile) 37.5
- **TWIN BEEF FILETS** (Local) 27.7
- **16oz BONELESS RIBEYE** (N.Carolina) 37.5  
(All Natural Brasstown Grass-fed Beef)
- \* **CHICKEN BREASTS** (Local) 18.6
- \* **AVAILABLE FRIED TOO**

**PENNE ALFREDO** Penne pasta, garlic cream sauce, Asiago and Parmesan cheese, fresh broccoli florets (additions available below) 18.6

**ALFREDO ADDITIONS...CHICKEN** 8

**SHRIMP** 9 **CHICKEN & SHRIMP** 10 **SALMON** 11

**GROUPEL & SEAFOOD PRINCESS** Fresh Florida Gulf Grouper, lightly pan fried, fresh Florida Gulf Shrimp, Scallops, toasted almond rice pilaf, broccoli florets, creamy tomato Parmesan sauce 36.5

**SIGNATURE GROUPEL & SCALLOPS**  
Flame grilled fresh Florida Gulf Grouper & Jumbo Sea Scallops, light lemon-butter sauce, toasted almond & herb rice pilaf, sautéed asparagus 37.6

**RIBEYE & GULF SHRIMP** 10oz center cut Certified 1881 Angus Ribeye Steak, Florida Gulf Shrimp, garlic & herb scampi butter sauce. Yukon Gold mashed potatoes w/applewood smoked bacon, cheddar cheese & chives. Sautéed baby green beans & carrots 39.7

**CORAL REEF LINGUINI** Domestic Florida Gulf Shrimp, scallops, garlic, scallions, creamy tomato Parmesan sauce, over linguini pasta 27.6

**VEGETARIAN FEAST** Build your own by picking any combination of 5 Circles Signature Sides, all served on one plate 20.8

## SANDWICHES

**BACON CHEESEBURGER** Grilled all natural Brasstown grass fed Beef (North Carolina) 1/2-lb steak burger, apple-wood bacon, cheddar cheese, leaf lettuce, tomato, pickle, toasted brioche 17

**PICKONE: FRIES • KALE SLAW • ALMOND RICE • GREEN BEANS**

**CRISPY COD SANDWICH** Crispy Atlantic Cod, tangy pepper cabbage slaw, tomatoes, pickles, tartar sauce, toasted brioche 16.5

**PICKONE: FRIES • KALE SLAW • ALMOND RICE • GREEN BEANS**

**GROUPEL SANDWICH** Fresh Florida Gulf Grouper (grilled, fried, or blackened), leaf lettuce, tomato, pickle, tartar sauce, toasted brioche 22.5

**PICKONE: FRIES • KALE SLAW • ALMOND RICE • GREEN BEANS**

**NOD TO PDQ** Crispy Chicken Sandwich, toasted brioche, spicy mayo, tangy pepper cabbage slaw, dill pickles [available grilled or blackened by request] 16.5

**PICKONE: FRIES • KALE SLAW • ALMOND RICE • GREEN BEANS**

## ASK FOR DESSERT MENU

## CIRCLES SIGNATURE SIDES ALL \$6

**TOASTED ALMOND RICE PILAF** GF 6  
**BABY GREEN BEANS & CARROTS** GF 6  
**FRENCH FRIES** GF 6

**GARLIC PARMESAN POTATOES** GF 6  
**GARLIC & HERB ORZO** 6  
**STEAMED BROCCOLI** GF 6  
**MASHED POTATOES** GF 6

**SUPER-FOOD CABBAGE & KALE SLAW** GF 6  
**SAUTÉED ASPARAGUS** GF 6  
**BAKED POTATO** GF 6

FOOD ALLERGY WARNING: ALL Menu items may contain or come into contact with PEANUTS, TREE NUTS, SOY, EGGS, WHEAT, FISH, SHELLFISH, and DAIRY PRODUCTS. For more information, PLEASE ask your server.

CONSUMING RAW OR UNDER COOKED MEAT, EGGS, POULTRY OR SEAFOOD MAY INCREASE YOUR RISK OF  
© 2023 ALL RIGHTS RESERVED FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. CIRCLES AT LANDS END, INC.  
CHANGES AND SUBSTITUTIONS ON CERTAIN DISHES ARE NOT POSSIBLE - CONSULT YOUR SERVER