



DINNER SPECIALS

APPETIZERS

WARM MAINE LOBSTER DIP

Fresh Maine Lobster Meat, sautéed with garlic & scallions in a creamy Asiago & herb sauce, served with buttery ciabatta toast points 22

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 (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. 19

KOREAN BBQ PORK BELLY

Crispy and tender Pork Belly glazed with a Gochujang style Korean BBQ Sauce, pineapple, scallions, and toasted sesame. 17.5

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 GROUPEL & 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. 38

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

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. 26

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 GROUPEL

Crispy breaded fresh FL Gulf Grouper, toasted almond rice pilaf, sautéed mushrooms, onions, bell peppers, tomatoes, crushed red pepper, Indo-Chinese Schezwan sauce. 27

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. 26

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!) 21

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 10
Sauvignon Blanc - California G 10

ROBERT MONDAVI

Cabernet Sauvignon - Napa Valley G 12

WHITEHAVEN

Sauvignon Blanc - New Zealand G 10

CRAFT BEER

TAMPA BAY BREWING COMPANY

"RIPPLE EFFECT"

Modern Pilsner 5.0% abv

Bright Citrus, White Peach, & Guava Notes - 16oz 7

"CITRUS GROVE"

Blonde Ale 6.1% abv

Malty tangerine and Orange Notes - 16oz 7.5

SPECIALTY COCKTAILS

CIRCLES SIGNATURE BUSINESS MANHATTAN

BUFFALO TRACE 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 BOURBON

blackberry infused simple syrup, organic sour mix, fresh blackberries. 13

CITRUS LAVENDER GIN FIZZ

Gray Whale Botanical 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. 12

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. 13

MOM'S EL GRANDE ORGASMO

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

SUNSET GINGER PALOMA

Mi Campo Reposado Tequila, fresh orange & lime, Giffard Pink Grapefruit Liqueur, ginger beer, splash of soda. 13

*** 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. 13 *****

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