

# Circles



## LUNCH SPECIALS

### WINE & CHAMPAGNE

#### DECOY by DUCKHORN

Chardonnay - California G 8

Sauvignon Blanc - California G 8

#### ROBERT MONDAVI

Cabernet Sauvignon - Napa Valley G 11

#### WHITEHAVEN

Sauvignon Blanc - New Zealand G 8

### 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 "RIPPLE EFFECT"

Modern Pilsner 5.0% abv

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

#### TBBC "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. 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 BOURBON

blackberry infused simple syrup, organic sour mix, fresh blackberries. 9

#### CITRUS LAVENDER GIN FIZZ

Gray Whale Botanical 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 Crème 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 Curacao 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

#### SUNSET GINGER PALOMA

Mi Campo Reposado Tequila, fresh orange & lime, Giffard Pink Grapefruit Liqueur, ginger beer, splash of soda. 9

#### \*\*\* 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 \*\*\*\*\*

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## LUNCH 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. 29

#### 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

#### PARMESAN GROUPEL

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

#### 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 GROUPEL

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 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. 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. 19

### 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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