



Sushi

Hamachi Crudo, thin sliced Hamachi, Ponzu, sesame oil, jalapenos, Sriracha	12
Spicy Tuna Roll, sashimi Tuna, sesame seeds, dried chili pepper	10
Hawaiian Lobster Roll, tempura lobster tail, avocado, mango, cucumber and sesame seeds	14
Prescott Roll, shrimp tempura, bacon, goat cheese, topped with avocado, eel sauce and spicy mayo	14
Red Dragon Roll, shrimp tempura, spicy crab topped with tuna, spicy mayo and ginger-soy glaze	12
Dynamite Roll, spicy tuna, avocado, cucumber, cream cheese, tempura fried, topped with spicy crab, spicy mayo and ginger-soy glaze	13

Snacks

Fish Tacos (3), Asian slaw, blackened, corn torillas, avocado salsa verde	13
Crab & Shrimp Dip, served with grilled points	10
Jumbo Lump Crab Cake, Béarnaise	11
Shrimp and Grits croquettes, remoulade drizzle	9
Crunchy Almond Tuna, Asian slaw, Dijon vinaigrette, served rare*	8
Bleu Cheese Potato Tower, house-made chips, topped with creamy bleu cheese sauce	8
Hummus, Spanish paprika, warm points	6
Flash Fried Oysters, Napa cabbage slaw, creamy basil ranch	8

Soups & Side Salads

Onion Soup Gratinee, crouton, baked Gruyere cheese	6
*New England Clam Chowda, clams, potatoes and onions	7
*Side Salad, choice of house salad or Caesar salad	5
Baby Spring Greens, cherry tomatoes, red onions, goat cheese fritter, lemon vinaigrette	6
*House Salad & Soup, Roma tomatoes, chopped egg, cucumbers, bacon, cheddar cheese with Romaine lettuce and your choice of soup (add chicken, beef, tuna or salmon \$4)	10

Entrée Salads (comes with your choice of salmon, chicken, beef, blackened rare tuna*)

*Asian salad, mixed greens, carrots, edamame, shaved red onions, almonds, Mandarin oranges, sesame-ginger vinaigrette	14
*Green Goddess Salad, organic Bibb lettuce, avocado, cucumber, cherry tomatoes, green goddess dressing	14
*Cobb Salad, avocado, apple wood smoked bacon, chopped egg, Roma tomatoes, sharp cheddar, Romaine lettuce, choice of dressing	14
Burrata Caprese Salad, fresh Italian Burrata cheese, vine-ripened tomato, herb-balsamic vinaigrette, mixed greens	14
Brasserie Salad, Baby Bibb lettuce, roasted peppers, bleu cheese crumbles, caramelized onions, golden peppadews, horseradish aioli and bourbon glaze drizzle	14

Sandwiches / Burgers

Circa Steak Burger, In-house ground steak, Gruyere, caramelized onions, 1000 Island dressing and steak fries*	12
Lobster Club, fried lobster tail, Avocado, bacon strips, remoulade, served on a Brioche bun with steak fries	16
Chicken Veggie Burger, sautéed veggies and ground chicken, Gruyere, Vidalia-Dijon spread served on a brioche bun with sweet potato fries	12

Entrees

*Baked Flounder, topped with a Poblano-fire roasted corn salsa, chef's vegetable	19
Smoked Salmon Farfalle, smoked salmon, asparagus, light basil cream sauce	15
Penne Siciliana, blackened chicken, mushrooms, roasted red peppers, Gorgonzola cream sauce, penne pasta	14
Chesapeake Tuna Steak, blackened Tuna (served rare) topped with sautéed crab meat, served with mango salsa and Asian slaw (served rare)	19
*Trout Almondine, sautéed rainbow trout, brown butter almonds, haricot verts, whipped potatoes	18
*Chicken Paillard, thinly pounded free range chicken breast, asparagus, cherry tomato, cauliflower, red potatoes, lemon vinaigrette	16
Mahi Mahi, blackened Key West Mahi, Andouille sausage risotto, scallions, roasted red peppers	20
Szechuan Salmon, grilled Asian marinated Salmon served with veggie stir-fry	16

Steaks (served with choice of mashed potatoes, mac & cheese or steamed broccoli)

Candied Bacon Wrapped Pork Loin, black cherry bourbon glaze, chef's organic vegetable	23
Petite Filet 5 oz, Brasserie Filet 10 oz	20/33
NY Strip 14 oz, marinated and served with compound butter	24
Filet Tips Au Poivre	18
Ribeye Steak 14 oz	25

Toppings

Crab cake or sautéed Tiger shrimp	9
Sautéed mushrooms	4
Oscar, lump crab with Béarnaise	7
Bleu cheese sauce	3
Flash fried oysters	8

Sides 4

Steak Fries w/horseradish aioli
Broccoli, Sautéed Spinach
Mushrooms, Mac & cheese
Sweet Potato Fries, Asparagus

Great Endings 7 Ask your server for daily selection

ADVISORY: The consumption of raw or under cooked foods such as meats, fish and eggs which may contain harmful bacteria, may cause illness or death.

A 20% gratuity is automatically added on parties of 7 or more

Tmdily 8/2013

*Gluten Free options, steaks depending on side items are also gluten free.