

// STARTERS //

SPINACH BREAD 7
French bread • butter • red sauce
• spinach • garlic • Parmesan cheese.

BRISKET ON A BISCUIT 10
Braised prime beef • cheddar
biscuits • pickled jalapeños • adobo
coleslaw • green tomato jam.

EDAMAME 5
Garlic Parmesan oil
or honey sriracha. **Add \$1**

SAGANAKI 14
Table side Kasserli cheese • brandy
• fresh lemon • warm bread.

GRILLED SCALLOPS 14
Bacon wrapped • honey jalapeño
sauce.

BUFFALO CHICKEN EGGROLLS 8
Crispy chicken • Buffalo sauce • Asian
slaw • Buffalo sauce • Sweet Thai sauce.

SPINACH FLORENTINE STEAK TIPS 10
Blackened filet tips • spinach cream sauce
• mozzarella cheese • diced tomatoes.

SPICY CHICKEN STREET TACOS 9
Tortillas • chicken • onions • pouya
sauce • cilantro • cheese.

MARYLAND STYLE CRAB CAKES 15
Jumbo lump Maryland blue crab meat
• garlic aioli. No filler!

EGGPLANT TIER 11
Eggplant • mozzarella cheese • arugula • basil
• extra-virgin olive oil • aged balsamic. (hot or cold)

BEEF CARPACCIO 11
Thin beef tenderloin • arugula • capers
• Parmesan cheese • extra virgin olive oil.

FRIED CALAMARI 12
Served with spicy marinara sauce.
Roberto Style* Add \$2

MEATBALLS 8
Topped with sweet mascarpone cheese.

SHRIMP AL FORNO 12
Shrimp • dry vermouth • button mushrooms
and cream sauce baked piping hot topped
with mozzarella • Italian bread crumbs.

SPICY FIRE ROASTED SHRIMP 11
Simmered in garlic-thyme butter • freshly
baked crostinis.

SUSHI CEVICHE 14
Tuna • salmon • white fish • yellowtail
• smelt roe • avocado • cilantro lime
marinade.

MAINE LOBSTER ROLLS (2) 11
Fresh cooked lobster meat • mayonnaise
• celery • onions • grilled mini buns.
3 Rolls \$15

SEARED AHI TUNA 12
Blackened spiced tuna (served rare)
• seaweed salad • ponzu sauce
• eel sauce • spicy mayonnaise.

SPINACH & LOBSTER DIP 13
Maine lobster • artisan cheeses • fresh
spinach • homemade tortilla points.

// SOUPS • SALADS //

SOUP DU JOUR 4 CUP / 5 BOWL

CRAB BISQUE 6 CUP / 7 BOWL

FRENCH ONION 6 BOWL

MISO SOUP 5 BOWL
Add Shrimp & Krabstick \$3

CAPRESE SALAD 9
Beef tomatoes • mozzarella
cheese • basil • olive oil
• balsamic glaze.

KANI-SU SALAD 7
Cucumber salad • krabstick
• smelt roe • sesame seeds.

SEAWEED SALAD 6
Japanese marinated
wakame with krabstick.

LOBSTER WEDGE SALAD 18
Maine lobster • avocado • roasted corn
• tomato • bacon • spicy creamy Italian
dressing.

FILET GOAT CHEESE SALAD 13
Balsamic filet tips • field greens • goat cheese
• red pepper • mandarin oranges • red onions
• pine nuts • raspberry walnut vinaigrette.

GREEK SALAD 10
Iceberg lettuce • tomatoes • cucumbers
• Kalamata olives • pepperoncini's • red onions
• feta cheese • chicken • Greek vinaigrette.

GRILLED SHRIMP SALAD 13
Wood grilled jumbo shrimp • spring mix
• blue cheese • candied pecans • pears • red
onions • golden raisins • balsamic dressing.

CHICKEN CAESAR SALAD 10
Romaine lettuce • Parmesan cheese
• garlic roasted croutons • Caesar
dressing • wood grilled chicken.

COBB SALAD 10
Greens • avocado • tomatoes • bleu cheese
• pine nuts • bacon • egg • croutons • chicken
• citrus herb vinaigrette.

// ENTREES //

Add a Soup of the Day • House • Caesar or Wedge Salad for \$3

STEAKS • CHOP

WOOD-GRILLED RIBEYE 24
Gorgonzola au gratin potatoes
• broccoli • gorgonzola demi.

KOBE BURGER 17
Gouda cheese • prosciutto • onion rings
• Kalamata olive aioli • black truffle
French fries.

BONE-IN PORK CHOP 21
Bone-in pork chop • Havarti dill cheese
• Gorgonzola demi • crispy prosciutto chip
• asparagus spears • au gratin potatoes.

FILET WITH LOBSTER MAC 26
Béarnaise sauce • port wine syrup
• lobster mac & cheese. (6oz.)
Add 2oz. \$6 | Add 4oz. \$10

MEAT TEMPERATURES:
RARE MEDIUM RARE MEDIUM MEDIUM WELL WELL
Very Red • Red • Pink • Hint of Pink • No Pink •
Cool Center Warm Center Hot Center Hot Center Hot Center

SEAFOOD

BLACKENED MAHI MAHI 21
Roasted vegetable rice • asparagus
spears • honey jalapeño sauce.

CHILEAN SEA BASS TOWER 28
Garlic mashed potatoes • diced
tomatoes • spinach • picatta sauce.

SEAFOOD FRA DIAVOLO 26
Lobster • shrimp • scallops • fettucine
pasta • spicy red sauce.
Alfredo Style: Add \$4

RACK OF LAMB 29
Colorado lamb chops • garlic mashed potatoes
• broccoli • pecan & juniper berry demi glaze.

CHEF'S DOUBLE STACK BURGER 16
Double burger • American cheese • bacon •
onion straws • garlic aioli • fried egg
• truffle butter French fries.

PARMESAN ENCRUSTED NY STRIP 25
Parmesan encrusted • balsamic glaze • chorizo
and smoked gouda mac & cheese.
Add Shrimp Scampi Sauce \$7

SIRLOIN 21
Black truffle au gratin potatoes • asparagus
• Gorgonzola demi.

MAKE ANY STEAK "KING SEAFOOD STYLE"
½ Maine lobster tail • jumbo scallop • shrimp
• diced tomatoes • scampi sauce. **Add \$12**

BLACKENED SPICE AHI TUNA 23
Grilled ahi tuna • Thai vegetable
quinoa • Thai sauce.

NUT AND SEED SALMON 19
Vegetable quinoa • broccoli • saffron
beurre blanc sauce.

PESTO ENCRUSTED GROUPER 23
Smoked gouda cheese tater tots • chefs
dipping sauce • lemon ginger butter sauce.

CHICKEN

CHICKEN CORDON BLEU 18
Ham • Swiss cheese • American
cheese • Alfredo sauce • mashed
potatoes • broccoli.

CHICKEN FLORENTINE 15
Spinach cream sauce • mozzarella
cheese • roasted tomato • broccoli
• garlic mashed potatoes.
Pasta Style: Add \$4

POLLO SCAFFEDI 18
Scaloppini chicken • asparagus
• artichokes • tomatoes • pine nuts
• garlic mash • white wine sauce.

CHICKEN BENEVENTO 17
Goat cheese • roasted tomatoes
• Artichoke hearts • balsamic glaze
broccoli • garlic mashed potatoes.

PASTA • RICE

BAKED LASAGNA 15
Meats • cheeses • house red sauce.

BAKED PENNE 15
Meatballs • sausage • tomatoes
• mozzarella cheese.

ASIAN FRIED RICE 11
Add Chicken \$3
Add Steak \$4
Add Shrimp \$5

CHICKEN PARMESAN 16
Mozzarella cheese • house red
sauce • pasta of the day.

BRIE CHICKEN 17
Chicken breast • caramelized pears
• melted brie • mixed mushrooms
• white balsamic reduction • garlic
mashed potatoes • broccoli.

CHICKEN PICCATA 16
Capers • lemon butter sauce
• pasta of the day.

EGGPLANT CHICKEN STACK 17
Eggplant parmesan • grilled chicken
• spinach cream sauce • mozzarella
cheese. Served with pasta of the day.

PASTA SILVANA 18
Penne pasta • sundried tomato
cream sauce • chicken • asparagus
• spinach • mushroom • garlic.

FETTUCINE ALFREDO 16
Parmesan cream sauce
Add Chicken \$3
Add Steak \$4
Add Shrimp \$5

// SUSHI //

Available for all rolls: Brown Rice \$1 | Soy Paper \$1 | Rice Paper \$1 | Baked Dynamite \$7

COMBOS	JOSH 20	*SETH 20
	8 pc The Bomb • 4 pc Spicy Tuna & 4 pc Spicy Salmon.	12 pc Tempura Lobster • 4 pc Mexican roll & 4 pc Tampa roll.

*CALIFORNIA 6
Krabstick • avocado
• cucumber.

*ROYAL CALI 7
Crab meat • avocado
• cucumber.

*EAT AT THE GRILLE 7
Eel • krabstick • cream cheese
• cucumber • eel sauce.

*TIGER 11
Chopped shrimp • krabstick
• spicy mayo • asparagus
• cream cheese. Topped with
tiger shrimp • spicy mayo.

*SUN BURN 14
Lobster meat • asparagus
• seared tenderloin
• wasabi vinaigrette.

*FISH OUTTA WATER 17
Lobster meat • snow crab • asparagus
avocado • scallion • jalapeño. Topped
with seared tenderloin • tuna • jalapeño
smelt roe • wasabi aioli • eel sauce.

BUCCANEERS TAMPA 13
Chopped shrimp • krabstick • cream
cheese • cucumber. Topped with tuna
• tempura chips • eel sauce.

*HURRICANE (5PC) 11
Krabstick • cream cheese • smelt
roe • cucumber. Topped with
chopped shrimp • krabstick
• spicy mayo • sriracha.

*MEXICAN 7
Tempura shrimp
• avocado • cucumber
• spicy mayo • smelt roe.

*BAGEL 6
Smoked salmon
• cucumber
• cream cheese.

*HAWAII 5-0 7
Tempura shrimp • avocado
• pineapple • cucumber
• toasted coconut flakes.

*VOLCANO 14
Krabstick • cream cheese
• spicy mayo • avocado
• baked dynamite • eel sauce.

*SCREAMING DELIGHT 13
Tempura shrimp • cream cheese
• asparagus. Topped with oven baked
salmon • spicy mayo • eel sauce
• smelt roe • scallions • jalapeños.

NEW SMOKEY CRISPY 14
Tempura shrimp • cream cheese
• asparagus. Topped with smoked
salmon • spicy mayonnaise • eel
sauce • tempura chips • jalapeño
smelt roe.

SPICY TUNA 7
Spicy tuna • cucumber.

SPICY SALMON 6
Smelt roe • scallion
• cucumber.

*VEGGIE DELIGHT 7
Avocado • cucumber • carrot
• asparagus • red pepper.

THE BOMB 15
Snow crab • avocado
• asparagus. Topped with
salmon • tuna • tempura
chips • eel sauce.

*TEMPURA LOBSTER 13
Lobster • cucumber • spicy mayo.
Topped with eel sauce • spicy mayo.

*INCREDIBLE HULK 15
Lobster meat • tempura shrimp
• cream cheese • asparagus.
Topped with avocado • jalapeño
smelt roe • wasabi aioli • eel sauce.

*TAMPA 7
Tempura grouper • scallions
• cucumber • spicy mayo

*SPICY TUNA DELUXE 9
Cream cheese • krabstick • asparagus.

NIGIRI • SASHIMI

Sashimi Add \$1

(WITH RICE • 2 PIECES) (WITHOUT RICE • 3 PIECES)

*SHRIMP 4	SALMON 5	TUNA 6
*EEL 4	*SMOKED SALMON 5	SPICY TUNA 6
		YELLOWTAIL 6

NEW New Item

Signature Dish

* Denotes Rolls That DO NOT Contain Raw Fish

BRUNCH • PRIVATE DINING • HAPPY HOUR

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