

## **APPETIZERS**

**PENNE PASTA “Circa Mac & Cheese” 10**  
Tossed With Prosciutto & Gruyere Cheese

**MODERN SHRIMP COCKTAIL 11**  
Lemon Grass Poached Shrimp, Tropical Salsa with Tomato & Horseradish Broth

**YELLOWFIN TUNA TOWER 14**  
Avocado Wasabi Cream, Tropical Salsa & Wakame Seaweed Salad

**SEARED NY BEEF CARPACCIO 13**  
Asian Pears, Ponzu Soy Aioli, Radish Sprouts, Fried Capers & Panko Fried Egg Yolk

**CIRCA JUMBO LUMP CRAB BAKE 14**  
Tropical Salsa & Sweet Chili Butter Sauce

**BLACK MUSSELS 12**  
Tossed in a Garlic, Lemon & White Wine Broth

**SIZZLING SEAFOOD POT 15**  
Mussels, Scallop, Shrimp, Calamari in Garlic Tomato Broth with Fresh Basil

**SHRIMP & CHORIZO FLATBREAD 9**  
Blue Cheese, Arugula, Basil Pesto, Drizzled with Balsamic Glaze

## **SOUP & SALADS**

**SOUP DU JOUR**  
Cup 5 Bowl 8

**ASIAN PEAR ENDIVE SALAD 10**  
Julienne of Endives & Radicchio with Crisp Asian Pears, Golden Raisin, Red Onion, Candied Walnuts,  
Flash Fried Brie Cheese & 20 Year Aged Sherry Vinaigrette

**ROASTED BEET SALAD 9**  
Roasted Beets, Mixed Greens, Fresh Berries, Crumbled Blue Cheese, Pecans in Lime Honey & Dijon Dressing

**FIELD GREENS “MEDITERRANEAN” SALAD 10**  
Mixed Greens, Kalamata Olives, Artesian Feta, Cucumber, Pickled Red Onions, Pepperoncini, Artichoke Hearts, Herb Croutons, Roasted  
Tomatoes & Oregano Balsamic Vinaigrette

**WEDGE SALAD 9**  
Iceberg Lettuce, Shaved Red Onions, Bacon, Cherry Tomato, Blue Cheese & a Buttermilk Dressing

**Add: Chicken 3 Beef 5 Shrimp 6**

***Executive Chef Anukul Hampton***

18% Service charge will be added to parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*