

the lighter side

Crab Stuffed Shrimp	Two jumbo shrimp stuffed with lump crab, baked and served with lobster sauce	\$10
Lobster Quesadilla	A warm flour tortilla stuffed with tender chunks of lobster and Swiss cheese, served with a lobster dipping sauce	\$13
Crisp Calamari	Fresh calamari and peppers, lightly fried and served with srirachi aioli and spicy marinara dipping sauces	\$10
Gorgonzola Fondue	A copper crock teeming with creamy gorgonzola and served with fresh oven baked breadsticks for dipping	\$9
Spicy Tuna Sushi Roll	A traditional style sushi roll prepared to order (vegetarian roll available upon request)	\$9
Crusted Ahi Tuna	The finest, freshest sushi grade yellowfin tuna lightly seared (rare) and coated with sesame seeds served with a citrus soy sauce, wasabi and pickled ginger	\$12
Filet Mignon Bites	Tender medallions of beef tenderloin pan seared and topped with roasted garlic and pickles on crustinis	\$13
Tenderloin of Beef Carpaccio	Paper thin beef tenderloin topped with extra virgin olive oil and fresh Parmesan	\$9
Mussels	Fresh Prince Edward Island mussels sautéed with shallots, white wine and roasted garlic	\$11
Firecracker Shrimp	Petite gulf shrimp dusted with seasoned flour and tossed in our spicy firecracker sauce	\$12

sandwiches *Made to order and served with Steak Fries or Seasonal Fresh Fruit*

Tenderloin Tip Sandwich	Pan seared beef tenderloin with caramelized onions on a French baguette with melted provolone	\$11
New England Crispy Cod Sandwich	Flaky, tender cold water white cod, batter fried served on a toasted Kaiser roll with lettuce, tomato, and tarter sauce	\$10
Hawaiian Ahi Tuna Burger	Freshly ground yellowfin tuna grilled to order, basted with teriyaki glaze, and served with wasabi mayonnaise on a toasted multi grain roll	\$9
Cajun Bleu Burger	1/2 pound "hand pressed" certified Angus beef burger with a blend of our Cajun spices, topped with bleu cheese on a toasted Kaiser roll	\$8
Hickory Cheddar Burger	1/2 pound "hand pressed" certified Angus beef burger with cheddar and applewood smoked bacon on a toasted Kaiser roll	\$9
Asian Chicken Sandwich	Grilled chicken breast topped with citrus teriyaki glaze and cheddar, served on a toasted multi grain roll	\$8

chef's soups *Fresh made daily*

French Onion Au Gratin	Hearty beef broth topped with a giant seasoned crouton and melted Swiss	\$7
Lobster Bisque	A light cognac-infused bisque with diced lobster and fresh chives	\$8

salads

Salad "29"

Spinach, bleu cheese, toasted walnuts, apples, celery, tomatoes and balsamic vinaigrette tossed and served in a tortilla bowl

\$9
Lighter portion \$6

Wedge Salad

A crisp, cold iceberg wedge topped with gorgonzola, apple bacon, chopped tomato and Parmesan ranch dressing

\$8

Seared Ahi Tuna Salad

Lightly seared sushi grade tuna coated with sesame seeds atop mixed greens, with citrus vinaigrette

\$12

Sliced Beefsteak Tomato and Mozzarella

Thick sliced tomatoes, mozzarella and fresh basil drizzled with a balsamic reduction and olive oil

\$9

Grille 29 Caesar Salad

Crispy hearts of romaine, toasted croutons and shaved Parmesan with a classic Caesar dressing

\$8

Mixed Green Salad

Fresh greens, cucumber, tomatoes, and homemade croutons with sunflower vinaigrette

\$5

Add a side to any of our Salads: Grilled Chicken \$4 | Salmon \$6

Jumbo Shrimp \$8 | Sea Scallops \$7

from the grille and entrées

Served with the Chef's selection of accompaniments

Chef's Grilled Chicken Special

Our Chef's daily creation

\$10

Chicken Pot Pie

Our version of a traditional pot pie with tender chicken simmered in a copper pot with fresh vegetables and potatoes, topped with a golden brown pastry crust

\$11

Fresh Fish of the Day

Today's catch prepared with the Chef's choice of accompaniments

\$13

Shrimp & Grits

A Southern favorite. Gulf shrimp tossed in a spicy garlic tomato sauce with andouille sausage and our white corn cheese grits

\$12

Salmon Brulée

Broiled salmon crusted with brown sugar glaze and served with sweet potato hash and caramelized baby onions

\$13

Crab Alfredo

Jumbo lump crab with a Parmesan roasted garlic Alfredo sauce over homemade fettuccine

\$16

Grilled Filet

A 6oz. center cut filet (our most tender steak) seasoned and grilled to perfection, served with the Chef's accompaniments

\$21

Jumbo Lump Crab Cakes

Grille 29's famous blend, baked and served with seasonal vegetables and a Creole remoulade

\$23

New York Strip

A 12oz. tender USDA Choice strip seasoned and grilled to perfection, served with sweet potato hash

\$26