



THE LIGHTER SIDE

Escargot

Tender escargot oven baked in garlic butter and Parmesan bread crumbs. 9

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

Crab Stuffed Portabella Mushroom

A fresh herb seasoned Portabella mushroom topped with jumbo lump crab, baked to perfection. 11

Spicy Tuna Sushi Roll

A traditional style sushi roll prepared to order by our Chef (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

Grille 29 Cheese Plate

A trio of gourmet cheeses with fresh seasonal fruit and French bread toast points. Ask your server for today's selections. 12

Blue Hill Bay Mussels

Fresh Maine mussels from the icy waters of Blue Hill Bay, sautéed in white wine with shallots and roasted garlic. 12

Firecracker Shrimp

Petite gulf shrimp dusted with seasoned flour and tossed in our spicy firecracker sauce. 12

Shareables — serves 5 - 6

Appetizer Sampler Lobster Quesadilla, Firecracker Shrimp and Mini Crab Cakes. 37

CHEF'S SOUPS *Fresh made daily*

French Onion Au Gratin

Hearty beef broth topped with a giant seasoned crouton and melted Swiss. 8

Lobster Bisque

A light cognac-infused bisque with diced lobster and fresh chives. 8

Blue Crab Gazpacho

Chef's homemade chilled summer soup made with the finest and freshest heirloom tomatoes, cucumbers and bell peppers, with jumbo lump crab. 9

SALADS

Salad "29"

Spinach, bleu cheese, toasted walnuts, apples, celery, tomatoes and balsamic vinaigrette tossed and served in a tortilla bowl. 10 *Lighter portion 7*

Wedge Salad

A crisp, cold iceberg wedge topped with gorgonzola, applewood bacon, chopped tomato, chopped egg and Parmesan ranch dressing. 10

Tenderloin of Beef Carpaccio

Rare, paper thin Wagyu beef drizzled with extra virgin olive oil, fresh Parmesan and cracked black pepper served with mixed field greens. 10

Sliced Beefsteak Tomato and Mozzarella

Thick sliced tomatoes, mozzarella and fresh basil drizzled with a balsamic reduction and olive oil. 10

Grille 29 Caesar Salad

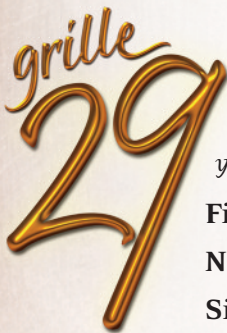
Crispy hearts of romaine, toasted croutons and shaved Parmesan with a classic Caesar dressing. 8 *Lighter portion 5*

Mixed Green Salad

Fresh greens, cucumber, tomatoes and homemade croutons with sunflower vinaigrette. 5

Add a side to any of our Salads:

Grilled Chicken \$5 | Salmon \$7 | Jumbo Shrimp \$8 | Sea Scallops \$8



FROM THE GRILLE

All our hand cut steaks are USDA choice or higher grade of beef, grilled to perfection, and served with your choice of two sides.

Filet Mignon – 6oz. 27 | 10oz. 33

New York Strip – 12oz. 29

Sirloin – 8oz. 19

Filet “29”

A 6 oz. center cut filet mignon wrapped with applewood bacon and topped with gorgonzola. 30

8 oz. Sliced Butcher’s Tenderloin

Finished with a mushroom ragout. 23

22 oz. Bone-In Cowboy Ribeye

A premium bone in cut, served with Chef’s homemade steak sauce and beer-battered onion rings. 39

14 oz. Duroc Porterhouse Pork Chop

A premium chop with an apple cranberry compote, garlic mashed potatoes and fresh green beans. 25

Add any of these accompaniments:

Oscar – Jumbo Lump Crab and Hollandaise \$6

*Crab Cake \$11 | Sautéed Scallops \$8 | Béarnaise with Fresh Tarragon \$4
Sautéed Vidalia Onions \$3 | Gorgonzola \$3 | Sautéed Wild Mushrooms \$3*

SIDES

Creamed Spinach | Fresh Green Beans | Steamed Asparagus
Seasonal Vegetable Medley | French Fries | Sweet Potato Hash
Potatoes au Gratin | Garlic Mashed Potatoes
White Corn Cheese Grits | Beer Battered Onion Rings

1 lb. Sea Salt & Cracked Pepper Baked Potato (\$5)

ENTRÉES

Served with the Chef’s selection of accompaniments and fresh bread.

Sesame Seared Tuna Mignon

Lightly seared Ahi tuna coated with sesame seeds and served with a citrus soy and sticky rice. 26

Scottish Salmon Brulée

Broiled salmon crusted with a brown sugar glaze, served with sweet potato hash and caramelized baby onions. 22

8 oz Broiled Rock Lobster Tail

1/2 pound cold water lobster served with drawn butter and choice of two sides. 34

Stuffed Scallops

Jumbo scallops stuffed with lump crab, topped with a light herb shallot cream sauce stacked on lobster mashed potatoes. 24

Grouper Oscar

Pan-seared fresh black grouper topped with jumbo lump crab, fresh asparagus and hollandaise. 28

Georges Bank Sea Scallops

Pan seared and finished with a tomato-basil vinaigrette, served with white corn cheese grits and fresh asparagus. 25

Potato Encrusted Alaskan Halibut

Halibut rolled in a delicate potato crust, pan seared and finished with a lemon beurre blanc, served with our white corn cheese grits and fresh green beans. 30

Grilled Vegetable Platter

The season’s freshest vegetables delicately seasoned and grilled with extra virgin olive oil, topped with an aged balsamic reduction. 14

Jumbo Lump Crab Cakes

Grille 29’s famous blend, baked and served with seasonal vegetables and a Creole remoulade. 24

Cajun Shrimp Pasta

Six jumbo Gulf shrimp sautéed in Cajun seasonings with a homemade Alfredo and tossed with fresh fettuccine 26

Chicken Parmesan

Fresh chicken breast oven baked with Italian bread crumbs over cavatapi pasta and marinara with melted mozzarella. 18