

# grille 29

## CHEF'S SOUPS

*Made fresh 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, 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*

## SANDWICHES

*Made to order and served with French Fries or Seasonal Fresh Fruit.*

### New England Crispy Cod Sandwich

Flaky, tender cold water white cod, batter fried and served on a toasted Kaiser roll with lettuce, tomato and tartar sauce. 10

### Southwestern Turkey Wrap

Mesquite turkey, chopped bacon and cheddar with chipotle mayonnaise wrapped in a tomato-basil flour tortilla. 10

### Gourmet Chicken Salad Croissant

Homemade chicken salad with sliced almonds and dried cranberries on a buttery croissant. 10

### Cajun Bleu Burger

1/2 pound "hand pressed" beef burger with a blend of our Cajun spices, topped with bleu cheese on a toasted Kaiser roll. 9

### Hickory Cheddar Burger

1/2 pound "hand pressed" beef burger with cheddar and applewood smoked bacon on a toasted Kaiser roll. 10

### Gourmet Burger of the Day

Ask your server for details! 11

## 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

## FROM THE GRILLE AND ENTRÉES

*Served with the Chef's selection of accompaniments.*

### Chicken Parmesan

Fresh chicken breast oven baked with Italian bread crumbs over cavatapi pasta and marinara with melted mozzarella. 12

### Chicken Divine

A thin chicken breast sautéed until golden brown, finished with a light chardonnay cream sauce with mushrooms, artichokes and sun-dried tomatoes served over angel hair. 12

### Crab Stuffed Tilapia

Finished with a Bay shrimp butter cream sauce, served with white corn cheese grits and fresh asparagus. 16

### Grouper Oscar

Pan-seared fresh black grouper topped with jumbo lump crab, fresh asparagus and hollandaise. 18

### Fish & Chips

Crispy hand-battered cod served with French fries, jalapeño cole slaw, hushpuppies and tartar sauce. 13

### Scottish Salmon Brulée

Broiled salmon crusted with brown sugar glaze and served with sweet potato hash and caramelized baby onions. 13

### Tilapia in a Bag

Fresh saltwater tilapia baked in a parchment paper with a white wine-infused broth, served with garden fresh vegetables. 13

### Filet Tips

Finished with a mushroom ragout, served with white corn cheese grits and haricot verts. 13

### Grilled Vegetable Platter

The season's freshest vegetables delicately seasoned and grilled with extra virgin olive oil, topped with an aged balsamic reduction. 12

### Jumbo Lump Crab Cakes

Grille 29's famous blend, baked and served with seasonal vegetables and a Creole remoulade. 23

### 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. 12

### Cajun Shrimp Pasta

Sautéed Cajun Gulf shrimp with a homemade Alfredo tossed with fettuccine. 12

### 6 oz. Filet Mignon

A Choice center cut filet (our most tender steak), seasoned and grilled to perfection and served with two sides. 23