

1811 GRILLE

HAND CRAFTED & LOCALLY SOURCED

Lunch Menu

STARTERS

STEAMED PORK DUMPLINGS\$12
soy dipping sauce

AHI TUNA TARTARE\$14
avocado puree, sesame, scallions, crispy wontons,
eel sauce

WHIPPED FETA\$12
seasonal vegetable crudites, olives, cucumbers, mint,
warm pita

FISH FINGERS\$15
Fried Grouper with Dijon Tartar sauce


VOLCANO SHRIMP\$14
flash fried local shrimp, spicy mayo, sesame seeds,
scallions

SOUPS & SALADS


FEATURED SEASONAL SOUP. CUP\$8 / BOWL\$10

SHE-CRAB SOUPCUP\$10 / BOWL\$12

HOUSE SALAD \$10
romaine, cucumber, cherry tomato, red onion, shredded
cheddar, croutons, and choice of dressing

 **CHOPPED SALAD**HALF\$7 / WHOLE\$13
romaine, red onion, heirloom tomatoes, banana
peppers, crispy prosciutto, grated parmesan, white
balsamic vinaigrette, crushed pistachios

CAESARHALF\$7 / WHOLE\$13
romaine, house caesar dressing, shredded parmesan,
croutons, cracked black pepper

 **THE WEDGE**HALF\$7 / WHOLE\$13
buttermilk dill dressing, blistered tomatoes, bacon,
whipped blue cheese

Add: chicken 6 - shrimp 9 - salmon 10 - steak 12

HANDHELDS

served with french fries. gluten free buns available

DOUBLE DECKER SMASH BURGER..... \$16
cheddar, bacon, LTOP, special sauce

NEW ENGLAND LOBSTER ROLL..... \$32
whole 1.25# lobster, buttered split top roll

•**REUBEN** \$15
house smoked pastrami, auspicious bakery rye bread,
sauerkraut, swiss, thousand island

CALIFORNIA TURKEY CLUB WRAP \$14
house smoked turkey, spinach tortilla, avocado, bacon,
lettuce, tomato, roasted garlic aioli

CRABCAKE SANDWICH..... \$18
brioche roll, dijon tartar sauce, lettuce, tomato

FRENCH DIP \$16
sliced prime rib, horseradish cream sauce, swiss cheese, au jus

BLACKENED CHICKEN CAESAR WRAP \$14
romaine, parmesan, caesar dressing, blackened chicken,
spinach tortilla

CRISPY CHICKEN SANDWICH \$14
honey mustard, swiss cheese, bacon, and pickle, on brioche

•**TUNA MELT**..... \$14
tuna salad, cheddar cheese on croissant

•**TURKEY CLUB**..... \$14
toasted white bread, lettuce, tomato, mayo, bacon


•**TUNA SALAD** \$13
tuna salad on toasted white bread with lettuce and tomato

•**CHICKEN SALAD** \$13
chicken salad on toasted white bread with lettuce and
tomato

• **AVAILABLE AS HALF SANDWICH WITH A CUP OF SOUP
OR SIDE SALAD**

HEALTHY OPTIONS

 **MUSHROOM LETTUCE WRAPS V**\$14
3 lettuce wraps with avocado puree, sautéed mushrooms, pistachios, soy dressing

 **ACORN SQUASH V**\$18
roasted acorn squash stuffed with quinoa and apple chutney, curry vinaigrette

FISH TACOS\$15
blackened grouper, napa cabbage slaw, pickled vegetables and volcano sauce

SIDES \$5

french fries, asparagus, buttered broccoli, fruit cup
side salad (+\$2), side caesar (+\$2), potato chips (\$3)

V - VEGAN OPTION



Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

Most items can be prepared Gluten Free, your server can assist

SEPTEMBER 2024

1811 GRILLE

HAND CRAFTED & LOCALLY SOURCED

Lunch Menu

DESSERTS \$10

NY STYLE CHEESECAKE

optional toppings (blueberry, strawberry, chocolate)



CLASSIC CRÈME BRULÉE

SEASONAL FRUIT COBBLER



DOUBLE CHOCOLATE MOUSSE

seasonal berries

ESPRESSO MARTINI\$14

Titos Vodka, House Made Presso Mix, Bailey's

COCKTAILS

JASMINE \$13

Hendricks Gin, Campari, Triple Sec, Lime Juice, Lemon Twist Garnish

DOUBLE FILL UP \$12

Bulleit Rye, Grenadine, Lemon Juice, Mint Leaves

AVION DE PAPEL \$10

El Jimador, Montenegro, Aperol, Lemon Juice

CUCUMBER COOLER \$10

Vodka, Simple Syrup, Lime Juice, Cucumber, Basil Leaves

IT'S ABOUT TIME \$13

Woodford Reserve, Thyme Syrup, Angostura Bitters, Lemon Peel Garnish

LUKAS GROG \$11

Goslings Rum, Passionfruit Syrup, Pineapple Juice, Lime Juice, Brandied Cherry

DRAFT BEER

Guinness, Stella Artois, Fat Tire, Mich Ultra, River Dog IPA, Southern Barrel Helles Lager, Yuengling Lager, Wicked Weed Pernicious IPA

WINES BY THE GLASS

SPARKLING & ROSE

.....	8oz Pour / Bottle
Italian Sparkling, Toresella IT	9/24
Sparkling, Chemistry Sparkling Rose OR	12/33
Mirabeau Belle Annee Rose FR	10/27
Elouan, the Coastal Standard Rose OR	9/24

WHITE WINES

.....	8oz Pour / Bottle
Tiefenbrunner Pinot Grigio IT	9/24
Charles Smith "Kung Fu Girl" Riesling WA	8/21
Allan Scott Sauvignon Blanc NZ	10/27
Sonoma Cutrer RRV Chardonnay CA	13/36
Neyers Carneros Chardonnay CA	13/36
Lous Jadot Steel Chardonnay FR	12/33

RED WINES

.....	8oz Pour / Bottle
Sea & Sun by Caymus Pinot Noir CA	8/21
Montinore Pinot Noir OR	13/36
Paul Hobbs Felino Malbec AR	13/36
Tinazzi Valpolicella Ripasso IT	15/42
Pierano The Immortal Old Vine Zinfandel CA	11/30
Hope Family "Austin" Cabernet Suvignon CA	14/39
Daou Family Estates Cabernet Sauvignon CA	13/36
Oberon Michael Mondavi Cabernet Savignon WA	15/43

1811 GRILLE

HAND CRAFTED & LOCALLY SOURCED

STARTERS

STEAMED PORK DUMPLINGS\$12
soy dipping sauce

AHI TUNA TARTARE\$14
avocado puree, sesame, scallions, crispy wontons, eel sauce

WHIPPED FETA\$12
seasonal vegetable crudites, olives, cucumbers, mint, warm pita

MARYLAND STYLE CRAB CAKE\$16
remoulade and dijon tartar

VOLCANO SHRIMP\$14
flash fried local shrimp, spicy mayo, sesame seeds, scallions

MUSHROOM CAPS\$10
sautéed with fresh garlic and crushed pistachios

SOUPS & SALADS

FEATURED SEASONAL SOUP .. CUP \$8 / BOWL \$10

SHE-CRAB SOUP CUP \$10 / BOWL \$12

CHOPPED SALADHALF \$7 / WHOLE \$13
romaine, red onion, heirloom tomatoes, banana peppers, crispy prosciutto, grated parmesan, white balsamic vinaigrette, crushed pistachios

CAESARHALF \$7 / WHOLE \$13
romaine, house caesar dressing, shredded parmesan, croutons, cracked black pepper

THE WEDGEHALF \$7 / WHOLE \$13
buttermilk dill dressing, blistered tomatoes, bacon, whipped blue cheese

Add: chicken 6 - shrimp 9 - salmon 10 - steak 12

HEALTHY OPTIONS

AHI TUNA POKE BOWL \$28
quinoa edamame pilaf, pickled vegetables, nori, shaved bonito, avocado

VEGGIE PLATE \$20
grilled asparagus, roasted carrots, sautéed mushrooms, acorn squash puree

STUFFED ACORN SQUASH..... \$18
roasted acorn squash stuffed with quinoa and apple chutney, curry vinaigrette

GRILLED SHRIMP SALAD..... \$24
romaine and kale, roasted tomatoes, red onion, avocado, black bean mango salsa, grilled shrimp, champagne lemon vinaigrette

FROM THE GRILLE

12oz NY STRIP\$34

8oz FILET MIGNON\$44

FAROE ISLAND SALMON.....\$26

SEA SCALLOPS.....\$32

FRESH CATCH OF THE DAY.....\$MKT

CHOICE OF TWO SIDES & ONE SAUCE

ENTRÉES

SEARED SEA SCALLOPS\$32
creamy stone ground grits, wagyu beef bacon, roasted tomato, creole cream sauce

CHICKEN PICCATA.....\$24
angel hair pasta, lemon caper sauce, steamed buttered broccoli

BOLOGNESE.....\$24
pappardelle noodles, toasted baguette

BRAISED BEEF SHORT RIB \$28
smoked carrot puree, glazed baby carrots, rosemary demi

LOUISIANA SEAFOOD PASTA JAMBALAYA \$26
linguine, gulf shrimp, sea scallops, grilled chicken, andouille, trinity, creole cream sauce

VEAL PARMESAN..... \$44
pan fried 14 oz. bone-in veal chop, mozzarella, parmigiana, pasta pomodoro

CRABMEAT STUFFED LOCAL SHRIMP \$30
spinach potato mousseline, heirloom tomatoes, corn nage

CARIBBEAN SPICED FAROE ISLAND SALMON \$26
arroz verde, black bean mango salsa, curry vinaigrette

NEW ENGLAND LOBSTER ROLL.....\$32
whole 1.25# lobster, served hot, with drawn butter or cold tossed with lemon tarragon aioli

SIDES \$5

grilled jumbo asparagus, sautéed garlic spinach, buttered broccoli, glazed baby carrots, potato mousseline, stone ground grits, french fries, arroz verde

SAUCES \$3

bearnaisé, au poivre, lemon chive beurre blanc, rosemary demi, curry vinaigrette, corn nage

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

Most items can be prepared Gluten Free, your server can assist

1811 GRILLE

HAND CRAFTED & LOCALLY SOURCED

HANDHELDS

served with french fries. gluten free buns available

DOUBLE DECKER SMASH BURGER\$16

cheddar, bacon, LTOP, special sauce

REUBEN.....\$15

house smoked pastrami, auspicious bakery rye bread, sauerkraut, swiss, thousand island

CALIFORNIA TURKEY CLUB WRAP\$14

house smoked turkey, spinach tortilla, avocado, bacon, lettuce, tomato, garlic aioli

MARYLAND CRABCAKE SANDWICH.....\$18

maryland crabcake sandwich, leaf lettuce, tomato, mustard tartar, brioche bun

COCKTAILS

JASMINE\$13

Hendricks Gin, Campari, Triple Sec, Lime Juice, Lemon Twist Garnish

DOUBLE FILL UP\$12

Bulleit Rye, Grenadine, Lemon Juice, Mint Leaves

AVION DE PAPEL\$10

El Jimador, Montenegro, Aperol, Lemon Juice

CUCUMBER COOLER\$10

Vodka, Simple Syrup, Lime Juice, Cucumber, Basil Leaves

IT'S ABOUT TIME\$13

Woodford Reserve, Thyme Syrup, Angostura Bitters, Lemon Peel Garnish

LUKAS GROG\$11

Goslings Rum, Passionfruit Syrup, Pineapple Juice, Lime Juice, Brandied Cherry

ESPRESSO MARTINI\$14

Titos Vodka, House Made Presso Mix, Bailey's

DRAFT BEER

Guinness, Stella Artois, Fat Tire, Mich Ultra, River Dog IPA, Southern Barrel Helles Lager, Yuengling Lager, Wicked Weed Pernicious IPA

WINES BY THE GLASS

SPARKLING & ROSE

.....8oz Pour / Bottle

Italian Sparkling, Toresella **IT** 9/24

Sparkling, Chemistry Sparkling Rose **OR** 12/33

Mirabeau Belle Annee Rose **FR** 10/27

Elouan, the Coastal Standard Rose **OR** 9/24

WHITE WINES

.....8oz Pour / Bottle

Tiefenbrunner Pinot Grigio **IT** 9/24

Charles Smith "Kung Fu Girl" Riesling **WA** 8/21

Allan Scott Sauvignon Blanc **NZ** 10/27

Sonoma Cutrer RRV Chardonnay **CA** 13/36

Neyers Carneros Chardonnay **CA** 13/36

Lous Jadot Steel Chardonnay **FR** 12/33

RED WINES

.....8oz Pour / Bottle

Sea & Sun by Caymus Pinot Noir **CA** 8/21

Montinore Pinot Noir **OR** 13/36

Paul Hobbs Felino Malbec **AR** 13/36

Tinazzi Valpolicella Ripasso **IT** 15/42

Pierano The Immortal Old Vine Zinfandel **CA** 11/30

Hope Family "Austin" Cabernet Suvignon **CA** 14/39

Daou Family Estates Cabernet Sauvignon **CA** 13/36

Oberon Michael Mondavi Cabernet Savignon **WA** . 15/43