

Circles Waterfront

1212 Apollo Beach Blvd 33572-3000 · +18136413275 · Updated: Jan 14, 2026

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WHITE WINES 5

Chardonnay

AVAILABLE OPTIONS

- Kendall-Jackson, California: \$10.50
\$40.00
- Meiomi, California: \$10.00
\$38.00
- Chalk Hill, Russian River: \$12.00
\$46.00

Sauvignon Blanc

AVAILABLE OPTIONS

- Ferrari-Carano, Sonoma County: \$10.00
\$38.00
- Kim Crawford, Malborough: \$11.00
\$42.00

Pinot Grigio

AVAILABLE OPTIONS

- Bottega Vinaia, Italy: \$9.00
\$34.00
- Santa Margherita, Italy: \$12.00
\$42.00

Interesting Whites & Rosé's

AVAILABLE OPTIONS

- Relax (Riesling), Germany: \$10.00
\$38.00
- Stella Rosa (Moscato) Italy: \$10.00
\$38.00
- Rock Angel (Rosé): \$11.00
\$42.00

Champagne & Sparkling

AVAILABLE OPTIONS

- Circles House Prosecco, Italy: \$9.00
\$34.00
- Nicolas Feuillatte Brut Reserve, France SPLIT: \$14.00

SANGRIA 2

White

\$12.00

California Chardonnay, Apricot Brandy, Peach Schnapps, freshly squeezed fruits, fresh orange juice, splash of bubbles

Red

\$12.00

Cabernet Sauvignon, Bacardi Silver Rum, Blackberry Brandy, freshly squeezed fruits, fresh orange juice, splash of bubbles

RED WINES 3

Cabernet Sauvignon

AVAILABLE OPTIONS

J. Lohr, Paso Robles: \$11.00
\$42.00

Josh Cellars, California: \$10.00
\$38.00

Charles Krug, Napa Valley: \$12.00
\$46.00

Napa Valley Quilt, Napa Valley: \$12.00
\$46.00

Pinot Noir

AVAILABLE OPTIONS

Four Graces, Willamette Valley Oregon: \$11.00
\$42.00

Rodney Strong, Russian River: \$10.00
\$38.00

La Crema, Sonoma Coast: \$12.00
\$42.00

Interesting Reds

AVAILABLE OPTIONS

Unshackled (Blend), California: \$10.00
\$38.00

Pasqual Toso (Malbec), Argentina: \$10.00
\$38.00

RESERVE WINES 12

Rombauer \$52.00
(Chardonnay, Carneros)

Far Niente \$60.00
(Chardonnay, Napa)

Austin Hope \$52.00
(Cabernet Sauvignon, Paso Robles)

Joseph Phelps \$90.00
(Cabernet Sauvignon, Napa)

Caymus \$90.00
(Cabernet Sauvignon, Napa)

Far Niente \$120.00
(Cabernet Sauvignon, Napa)

Goldeneye \$52.00
(Pinot Noir, Anderson Valley)

The Prisoner \$58.00
(Red Blend, Napa)

Dominus Napanook	\$90.00
(Red Blend, Napa)	
Quintessa	\$190.00
(Red Blend, Napa)	
Veuve Clicquot	\$85.00
(Brut Champagne, France)	
Dom Perignon	\$275.00
(Brut Champagne, France)	

SIGNATURE COCKTAILS 16

Long & Fat Ice Tea	\$14.00
Grey Goose Vodka, Baccardi Light Rum, Gray Whale Botanical Gin, Olmeca Altos Reposado Tequila, Cointreau Liqueur, organic sour mix, cranberry juice	
Beverly's Huge Nutz	\$13.00
Skinny double shot of Coconut Rum, muddled with fresh mint from Circles garden, fresh lime juice	
Bal Harbor Sunset	\$13.00
Grey Goose L'Orange Vodka, fresh pineapple & orange juice, grenadine	
Frisky Cucumber	\$13.00
Gray Whale Botanical Gin, muddled fresh cucumber, fresh lime, simple syrup, splash of soda	
Mama's Pain Killer	\$14.00
Malibu Coconut Rum, pineapple juice, orange juice, cream of coconut, grenadine, dark rum floater	
Tampa Bay Rum Runner	\$13.00
Bacardi Light & Dark Rum, Blackberry Brandy, Banana Liqueur, fresh orange & pineapple juice	
Cadillac Mojito	\$13.00
Bacardi Silver Rum, freshly muddled mint, cane sugar, splash of bubbles	
Electric Raspberry Lemonade	\$13.00
Bacardi Limon, French Framboise, sweet & sour mix, fresh pineapple juice, splash of bubbles	
Taddig's Swashbuckler	\$13.00
Bacardi Spiced & Dark Rum, Disaronno Amaretto, Banana Liqueur, pineapple & orange juice + grenadine	
Circles Perfect Margarita	\$14.00
Olmeca Altos Reposado Tequilla, French Cointreau Orange Liqueur, organic sour mix, Grand Marnier	
Bikini Dropper Martini	\$13.00
Peach vodka, peach schnapps, Chambord, pineapple juice	
Circles Signature Martini	\$13.00
Chilled Grey Goose Vodka, Noilly Prat Extra Dry French Vermouth, olives & cocktail onions	

Citrus-Berry Sparkler	\$13.00
Fresh citrus, grapes, cherries & blackberries, organic Prosecco, splash of French Raspberry Liqueur de Framboise	
La Grande Fizz	\$13.00
Grey Goose La Poire Pear Vodka, St. Germain Elderflower Liqueur, cranberry juice, soda	
The Gilded Lilly	\$13.00
Grey Goose Essences Watermelon & Basil Vodka, St. Germain Elderflower Liqueur, organic sour mix, seltzer water	
Spicy Pineapple Margarita	\$12.00
Corazon Reposado Tequilla, Gran Gala Triple Orange Liqueur, freshly muddled jalapeños and limes, organic sour mix and fresh pineapple juice	

24 OZ FROZEN DRINKS 7

Natalie's Big Spiced Banana	\$14.00
Bacardi Spiced Rum, blended with ice and fresh banana purée	
Lime in my Damn Coconut	\$14.00
Bacardi Superior Silver Rum, KêKê lime liqueur, blended with ice, fresh coconut & pineapple purée	
Spiked Yellow Snow	\$14.00
Wheatley Craf Distilled Vodka blended with ice and organic sweet & tart lemonade	
Ice Cream Sundae	\$14.00
Bacardi Superior Silver Rum, Kahlúa Coffee Liqueur, Baileys Irish Cream, blended with ice and vanilla ice cream	
Mom's Breakfast	\$14.00
Deep Eddy Peach Infused Vodka, blended with ice and fresh mango purée	
Pina Colada	\$14.00
Bacardi Superior Silver Rum, fresh coconut, pineapple purée, blended w/ice	
Strawberry Daiquiri	\$14.00
Bacardi Superior Silver Rum, fresh strawberry purée, blended w/ice	

BEER MENU 5

Domestic	AVAILABLE OPTIONS
	Blue Moon: \$6.00
	Budweiser: \$5.00
	Bud Light: \$5.00
	Coors Light: \$5.00
	Mich Ultra: \$6.00
	Miller Lite: \$5.00
	Yuengling: \$5.00
	Yuengling Flight: \$5.00

Seltzer/Cider	AVAILABLE OPTIONS	
	Angry Orchard: \$6.50	
	NÜTRL (Various Flavors): \$6.00	
	High Noon (Various Flavors): \$6.00	
Non Alc	\$4.00	
Import	AVAILABLE OPTIONS	
	Corona: \$6.00	
	Corona Light: \$6.00	
	Grolsch Pilsner: \$6.50	
	Guinness: \$7.00	
	Heineken: \$6.50	
	Modelo Especial: \$6.50	
	Stella Artois: \$6.50	
Craft	AVAILABLE OPTIONS	
	3 D.'s Beach Blonde Ale: \$6.50	
	7th Sun Graffiti Orange: \$6.50	
	Cigar City Jai Alai: \$6.50	
	Kona Big Wave Ale: \$6.50	
	Dogfish Head 60min IPA: \$8.00	
	3 D.'s Florida Orange IPA: \$6.50	
	Funky Buddah Floridian: \$6.50	
	Golden Road Mango Cart: \$6.50	
	TBBC Coral Head IPA: \$6.50	
	TBBC Reef Donkey: \$6.50	

APPETIZERS 12

Baja Fish Tacos	\$16.60
3 tortillas, crispy Cod, shredded cabbage, fresh mango salsa	
Badass Fish Spread	\$15.50
Nachman's Smokehouse (local - Reddington Shores, FL) famous Florida fish spread, warm grilled pita, pepper relish drizzle	
Chicken Wings	\$16.70
1lb Crispy unbreaded chicken wings (Buffalo, Plain, or Cajun) celery sticks, served with the appropriate dipping sauces	
Sesame Seared Tuna	\$17.50
Ahi tuna, sesame seeds, seaweed, ginger, wasabi-ponzu sauce	
Peel-N-Eat Gulf Shrimp	AAVAILABLE OPTIONS
Jumbo shrimp, boiled in Old Bay spices (hot/cold)	1/2 Lb.: \$17.00
	1 Lb.: \$27.00
Grouper Bites	\$16.90
Fresh grouper pieces, fried, house blend flour, cocktail & tartar sauce	

Crab Cakes	\$17.70
Backfin & claw crab meat, panko bread crumbs, cajun horseradish sauce	
Calamari	\$17.50
Fresh squid, house blend flour, flash fried, circles tomato-basil marinara sauce	
Spin-Artichoke Dip	\$14.10
Spinach, artichokes, onions, garlic, cream, 4-cheeses, house chips	
Sesame Chicken Bombs	\$13.60
Crispy chicken tenderloin pieces, tossed in Circles housemade sweet & spicy sesame schezuan sauce	
Crack is Whack Shrimp	\$19.10
A wildly improved knock-off; locally sourced wild caught Florida Gulf Shrimp, crunchy cornstarch battered by hand on-site, housemade creamy spicy sauce, scallions. DAMN!	
Cajun Sea Scallops	\$18.60
Cajun Blackened Jumbo Sea Scallops with a Creole remoulade drizzle, tangy caramelized onions & applewood smoked bacon.	

HANDCRAFTED SOUPS 2

Crab & Corn Chowder	\$10.00
Crab, smoked bacon, corn, scallions, cream	
French Onion Soup	\$9.50
Caramelized onions, Sherry, Beef broth, Crouton, Melted Swiss & Provolone Cheese	

FRESH CUT GARDEN SALADS 5

Circles Salad	AVAILABLE OPTIONS
Iceberg, romaine, sweet grape tomatoes, green peppers, cucumbers, carrots, almonds, cheddar & parmesan	\$8.00
	With Entree or Pasta:
	\$4.00
Caesar	AVAILABLE OPTIONS
Romaine lettuce, croutons, Asiago cheese, house-made Caesar dressing (gf w/o croutons)	\$8.00
	With Entree or Pasta:
	\$4.00
Mediterranean Salad	\$13.00
Romaine & baby lettuces, tomatoes, cucumbers, chick peas, onions, olives, sunflower seeds, feta cheese, pita chips, Greek dressing (gf w/o	
Spinach, Fruit & Deez Nutz Salad	\$14.00
Fresh spinach, green apples, blackberries, grapes, dried cranberries, carrots, red onions, toasted walnuts, feta cheese, apple balsamic vinaigrette	

Salad Additions

Available on all salads.

AVAILABLE OPTIONS

Chicken: \$7.50

Shrimp: \$8.50

Chicken & Shrimp: \$9.50

Salmon: \$10.50

ENTREES & PASTAS 7

Simply Grilled

Choice of protein, choice of preparation, and choice of any two sides. Cajun Spicy, Lemon Pepper, Butter, salt & pepper (Available Fried Too)

AVAILABLE OPTIONS

Salmon (Scotland): \$22.60

Jumbo Shrimp: \$22.50

Grouper (FL - Gulf): \$25.30

Mahi - Mahi (FL -Keys): \$22.70

Chilean Sea Bass (Chile): \$37.50

Twin Beef Filets (Local): \$27.70

16oz Boneless Ribeye (1881 Angus):
\$37.50

Chicken Breasts (Local): \$18.60

Penne Alfredo

Penne pasta, garlic cream sauce, Asiago and Parmesan cheese, fresh broccoli florets (additions available below)

AVAILABLE OPTIONS

Penne Pasta: \$18.60

Chicken: \$7.50

Shrimp: \$8.50

Chicken & Shrimp: \$9.50

Salmon: \$10.50

Grouper & Sea Food Princess

\$36.50

Fresh Florida Gulf Grouper, lightly pan fried, fresh Florida Gulf Shrimp, Scallops, toasted almond rice pilaf, broccoli florets, creamy tomato Parmesan sauce

Signature Grouper & Scallops

\$37.60

Flame grilled fresh Florida Gulf Grouper & Jumbo Sea Scallops, light lemon-butter sauce, toasted almond & herb rice pilaf, sautéed asparagus

Ribeye & Gulf Shrimp

\$39.70

10oz center cut Certified 1881 Angus Ribeye Steak, Florida Gulf Shrimp, garlic & herb scampi butter sauce. Yukon Gold mashed potatoes w/applewood smoked bacon, cheddar cheese & chives. Sautéed baby green beans & carrots

Coral Reef Linguini

\$27.60

Domestic Florida Gulf Shrimp, scallops, garlic, scallions, creamy tomato Parmesan sauce, over linguini pasta

Vegetarian Feast

\$20.80

Build your own by picking any combination of 5 Circles Signature Sides, all served on one plate

SANDWICHES 4

Bacon Cheeseburger

\$16.70

Grilled 1/2-lb steak burger, apple-wood bacon, cheddar cheese, leaf lettuce, tomato, pickle, toasted brioche. PICK ONE : FRIES • KALE SLAW • ALMOND RICE • GREEN BEANS

Crispy Cod Sandwich	\$16.50
Crispy Atlantic Cod, tangy pepper cabbage slaw, tomatoes, pickles, tartar sauce, toasted brioche PICK ONE : FRIES • KALE SLAW • ALMOND RICE • GREEN BEANS	
Grouper Sandwich	\$21.50
Fresh Florida Gulf Grouper (grilled, fried, or blackened), leaf lettuce, tomato, pickle, tartar sauce, toasted brioche PICK ONE : FRIES • KALE SLAW • ALMOND RICE • GREEN BEANS	
Nod to Pdq	\$16.50
Crispy chicken sandwich, toasted brioche, spicy mayo, tangy pepper cabbage slaw, dill pickles [available grilled or blackened by request] PICK ONE : FRIES • KALE SLAW • ALMOND RICE • GREEN BEANS	

CIRCLES SIGNATURE SIDES 9

Toasted Almond Rice Pilaf	\$6.00
Baby Green Beans & Carrots	\$6.00
French & Fries	\$6.00
Garlic Parmesan Potatoes	\$6.00
Steamed Broccoli	\$6.00
Mashed Potatoes	\$6.00
Super-food Cabbage & Kale Slaw	\$6.00
Sautéed Asparagus	\$6.00
Baked Potato	\$6.00

KIDS MENU 4

CHOOSE 1 MAIN

CHOOSE 1 SIDE

CHOOSE 1 DRINK

Soda Free refills, Juice \$1 refills

KIDS DESSERTS	\$1.00
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DESSERT MENU 5

Circles Cheesecake	\$11.00
Donna's original recipe. exceptionally light, graham cracker crust, New Orleans style cinnamon spiced pecan praline sauce	
Key Lime Pie	\$11.00
Traditional key lime pie made with Florida Key limes, graham cracker crust, whip cream	
Creme Brulee	\$11.00
Triple-rich vanilla bean custard, crispy caramelized sugar	

Coconut Ice Cream

Toasted coconut ice cream, cinnamon toasted pecans, whip cream

\$9.00

Death by Chocolate

Half sphere of flourless chocolate cake, vanilla ice cream, housemade hot fudge sauce. Available warm upon request

\$12.00

SANDWICH1

TENDERLOIN STEAK SANDWICH

Grilled, thinly pounded Filet Mignon steak, caramelized onions, American cheese, horseradish mayo, toasted Ciabatta roll. (FYI: Messy!)

\$20.00

ENTRÉES6

TODAY'S FRESH CATCH

Flame grilled, fresh Florida Yellow Tail Snapper Your choice of prep: (Cajun • Lemon Pepper • Butter, Salt & Pepper) Your choice of two Circles Signature Sides.

\$24.00

SURF -N- TURF

Grilled 4oz petite Beef Tenderloin Filet, Jumbo Sea Scallop, Florida Gulf Shrimp, Yukon Gold mashed potatoes w/bacon, cheddar cheese & chives, sautéed green beans & carrots. Garlic & herb scampi sauce.

\$20.00

TROPICAL MAHI MAHI

Grilled Key West Mahi Mahi, toasted coconut & almond rice pilaf, sautéed green beans and carrots, fresh mango salsa, finished with a light mango-chardonnay butter sauce.

\$18.30

ITALIAN CHICKEN PASTA

Grilled Chicken Breast, mushrooms and Italian sausage sautéed in olive oil, roasted bell peppers & scallions. Tossed in penne pasta with a creamy garlic, white wine asiago cheese & herb sauce.

\$18.30

OUR CLASSIC HOT&SPICY GROUPER

Crispy breaded fresh FL Gulf Grouper, toasted almond rice pilaf, sautéed mushrooms, onions, bell peppers, tomatoes, crushed red pepper, Indo-Chinese Schezwan sauce.

\$20.00

SHRIMP SCAMPI

Fresh domestic Florida Gulf Shrimp, sautéed with garlic & grape tomatoes in olive oil. Linguini pasta, fresh basil, scallions, light lemon-chardonnay butter sauce.

\$18.30

WINE2

DECOY by DUCKHORN

Chardonnay Napa Valley, California

\$6.50

WHITEHAVEN

Sauvignon Blanc Marlborough, New Zealand

\$6.50

BEER4

YUENGLING

Traditional Lager 4.5% abv Medium Bodied Flavor - 16oz

\$3.50

YUENGLING FLIGHT	\$3.50
Next Generation Light Beer 4.2% abv Clean, Crisp, 95 calories, 2.6g carbs - 16oz	
TBBC "HOP SILO 23"	\$7.50
New England Hazy I.P.A. 7.5% abv Pineapple, Mango & Grapefruit Notes - 16oz	
TBBC "BARREL AGED MOOSE KILLER"	\$7.50
Whiskey Barrel Aged Barleywine 10.5% abv Caramel, dried Fruit & Toffee Notes - 16oz	

COCKTAILS

8

MANGO'S ON BOURBON STREET	\$9.00
Double shot of Benchmark Small Batch Bourbon, blended with ice, fresh mango purée & organic sour mix. Served in a 24oz goblet	
CIRCLES SIGNATURE MULES	\$7.00
Wheatley Craft Distilled Vodka -or- Benchmark Small Batch Bourbon, fresh lime juice, Fever Tree ginger beer, lime wedge. Strawberry or blackberry added by request.	
TIMELESS OLD FASHIONED	\$9.00
Buffalo Trace Bourbon, simple syrup, dash of Peychaud's aromatic bitters, fresh orange essence, Italian O.G. Luxardo marasca cherry, large ice block.	
ATOMIC FIREBALL MARTINI	\$8.00
Red Apple Infused Vodka, Fireball Cinnamon Whiskey, shaken with a splash of cranberry juice, served in a brown sugar rimmed glass.	
THE COWS BANANA	\$8.00
Myer's Platinum Rum, and Crème de Banana Liqueur, shaken with Tippy Cow Vanilla Soft Serve Rum Cream, served in a graham cracker rimmed glass.	
THREE LITTLE BIRDS	\$7.00
Parrot Bay Coconut Rum, fresh pineapple juice, splash of Blue Curraco Liqueur & grenadine.	
TIRAMISU MARTINI	\$8.00
Grind Espresso Shot Liqueur, Disaronno Originale Amaretto, shaken with Creme de Cacao Liqueur & a splash of French roast coffee, served in a cocoa dusted glass.	
EL GRANDE ORGASMO	\$7.00
Corazón Reposado Tequila, local organic honey syrup, fresh pineapple juice, served in a Tajín Clásico Chile Lime rimmed glass.	

LOCAL CRAFT BEER

2

"HOP SILO 23"	\$7.50
New England Hazy I.P.A. 7.5% abv Pineapple, Mango & Grapefruit Notes - 16oz	
"BARREL AGED MOOSE KILLER"	\$7.50
Whiskey Barrel Aged Barleywine 10.5% abv Caramel, dried Fruit & Toffee Notes - 16oz	