

Appetizers

Guacamole GF

Crushed Avocado, Chopped Cilantro, Fresh Lime Juice, Salted Tortilla Chips 14

Hummus v

Crudite, Kalamata Olives, Imported Feta, Warm Pita Bread 15

Arancini v

Aged Havarti, Marinara Sauce 13

Tuna Tartar*

Avocado, Cucumber, Mango, Sesame Seeds, Crispy Wontons, Sriracha Mayo 17

Shrimp & Crab Cocktail*

Jumbo Lump Crab, Chilled U8 Shrimp, Key Lime Mustard, Cocktail Sauce 28

Fruit Plate

Fresh Sliced Seasonal Fruit, Berries, Greek Yogurt 15

Mussels* GF

Coconut Broth, Kaffir Lime, Cilantro, Aji Amarillo Pepper, Grilled French Bread 18

Wings* GF

Sweet & Spicy Buffalo Sauce, Blue Cheese Dressing, Crudite 14

Soup

Please Ask Your Server 9

Salads

Add Grilled Chicken* 6 | Salmon* 9 | Shrimp* 9 | Steak* 10

Chopped Caesar

Romaine Hearts, Herb Croutons, Shaved Parmesan, Creamy Dressing 14

Tomato Mozzarella GF

Vine Ripe Tomato, Local Mozzarella, Basil, Balsamic Glaze 16

Asian Salad* v

Napa Cabbage, Bok Choy, Red Onion, Shaved Carrots, Scallions, Spicy Peanuts, Crispy Wontons, Ginger-Soy Dressing 16

Classic Cobb GF

Chopped Romaine, Hard Boiled Egg, Blue Cheese Crumble, Grape Tomato, Chopped Bacon, Avocado, House Made Ranch Dressing 14

Handhelds

Choice of Curly Fries, Coleslaw, Fruit, Side Salad, Side Caesar or Steamed Broccoli
Sweet Potato Fries +2

Waterstone Burger*

All Natural Beef, Hydro Bibb Lettuce, Beefsteak Tomato, Red Onion, Aged Cheddar 16

Beyond Burger v

Roasted Red Pepper Sauce, Fried Leeks, Tomato, Crushed Avocado, Whole Wheat Bun 16

Turkey BLT Wrap

All Natural Turkey Breast, Bacon, Baby Arugula, Tomato, Chipotle Mayo 15

Fish Taco*

Fresh Local Catch, Firecracker Slaw, Cotija Cheese, Cilantro Crema 18

Chipotle Chicken Sandwich*

Guajillo Pepper Marinade, Pepper Jack Cheese, Lettuce & Tomato, Crushed Avocado 17

Grilled Mahi Sandwich*

Off the Coast Mahi, Lemon Aioli, Baby Arugula, Tomato 19

Crabcake Sandwich*

Cajun Remoulade, Artisan Greens, Tomato, Whole Wheat Bun 24

Desserts

Coconut Mango Panna Cotta v

Fresh Whipped Cream, Fresh Mango 9

Key Lime Tart v

Fresh Whipped Cream, Key Lime Emulsion 9

Apple Cinnamon Bread Pudding v

Vanilla Ice Cream, Graham Cracker Crumble, Caramel Sauce 9

Chocolate Hazelnut Pave

Valhrona Chocolate, Oreo Crust, Local Strawberries 10

Gelato

Please Ask Your Server 8

AVAILABLE AFTER 5PM

Large Plates

Yellowtail Snapper Oreganata

Escarole & Beans, Tomato Bruschetta,
Balsamic Glaze 36

Stuffed Chicken Roulade* GF

Fontina, Prosciutto, Pan Flashed Spinach,
Butternut Squash Puree 26

Grilled Salmon*

Brussels Sprouts & Farro Hash,
Cherrywood Bacon Lardons, Soy-Honey Glaze 29

Short Rib GF

12 Hour Braise, Rosemary Polenta, Hen of the Woods
Mushroom, Natural Jus 34

Sides

Curly Fries 5 | Coleslaw 5 | Fruit 5 | Side Salad 5
Side Caesar 5 | Steamed Broccoli 5 | Sweet Potato Fries 7

EXECUTIVE CHEF KELLEY RANDALL

SOUS CHEF PHILLIP COGGINS

\$5 share charge - 20% gratuity will be added to parties of 6 or more.

Please inform us of any allergies or dietary requirements before ordering. Our menu is subject to change based on seasonal availability.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*