

# WATERFRONT

## Gluten Free Menu

### RAW BAR

#### Smoked Seafood Dip — 16

House blend served with cowboy candy, celery, red onion.

#### Oysters on the Half Shell — MP

Cocktail sauce and horseradish

#### Jumbo Shrimp

#### Cocktail — 23

5 jumbo shrimp served with cocktail sauce.

### APPETIZERS

#### Charcuterie Board — 25

A variety of 4-5 artisanal cheeses, honeycomb, grapes, strawberries, prosciutto, salami, fig jam

#### Steamed Clams — 22

Middlenecks steamed in a garlic white wine broth and andouille sausage

#### Steamed Mussels — 20

PEI mussels steamed in a San Marzano sauce

#### Tuna Poketini — 18

Layers of avocado, mango salsa, and diced Saku Tuna\* tossed in a sweet soy ginger glaze

#### Dynamite Scallops — 20

Crab encrusted Asian glacage, Asian slaw, basil oil

#### Guacamole Bowl — 12

Fresh guacamole made to order with Hass avocados, house made tortilla chips

#### Crab Avocado

#### Mango Stack — 22

Jumbo lump crab meat tossed in remoulade layered with avocado and mango salsa

### SALADS & SOUP

#### Waterfront Salad — 13

Mixed greens, cucumber, cherry tomato, carrot, dates, and sunflower seeds tossed with a poppy seed vinaigrette.

#### The Wedge — 12

Iceberg lettuce with peppermill bleu cheese dressing, topped with cherry tomatoes, smoked applewood bacon pieces, and crumbled bleu cheese.

#### Grilled Caesar — 15

Grilled romaine heart, Caesar dressing, Parmesan cheese.

#### Strawberry Fields — 15

Mixed greens tossed with fresh strawberries, crumbled bleu cheese, red onion, and strawberry champagne vinaigrette.

#### House Burger — 17

8 oz. custom burger blend, bourbon bacon jam, bibb lettuce, tomato, and herb goat cheese served on a brioche bun.

#### French Onion — 12

Traditional style French onion soup with provolone cheese

#### Clam Chowder — 11

### TACOS

#### Tuna Tacos — 18

Three crunchy shell tacos layered with avocado, mango salsa, ahi tuna tossed in a soy ginger glaze and sesame seed blend.

#### Short Rib Tacos — 18

Three crunchy shell tacos layered with cabbage, shredded short rib, cowboy candy, Alabama white BBQ sauce, cotija cheese

#### Shrimp Tacos — 17

Three crunchy shell tacos layered with marinated shrimp, cilantro, lime, cabbage, sriracha garlic lemon aioli, cotija cheese, avocado.

#### Avocado Tacos — 15

Three crunchy shell tacos with cabbage, fried panko bread crumb crusted avocado, cotija cheese, and sriracha aioli.

ALL TACOS SERVED WITH CHIPS.  
ADD A SIDE OF GUACAMOLE FOR \$3.

### SANDWICHES

#### Salmon BLT — 19

Grilled Salmon, bibb lettuce, tomato, smoked applewood bacon, and caper dill aioli on a ciabatta roll.

#### Grilled Chicken

#### Sandwich — 16

Grilled chicken bibb lettuce, tomato, pickle chips, and gochujang aioli served on a brioche bun.

#### Lobster Roll — 28

Lobster claw meat, mayonnaise, celery, red onion, and fresh dill served on a brioche roll.

ALL SANDWICHES SERVED WITH FRIES.

### DESSERT

#### Key Lime Pie — 11

#### Sorbet — 7



\*Disclaimer: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

If you have a chronic illness of the liver, stomach, blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.  
IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

\*Gratuity of 20% will be added to large parties of 10 or more.