WATERFRONT

Gluten Free Menu

RAW BAR

Smoked Seafood Dip — 18

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

Oysters on the Half Shell -

Cocktail sauce and horseradish

Jumbo Shrimp Cocktail — 24

5 jumbo shrimp served with cocktail

APPETIZERS

Charcuterie Board — 27

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

Steamed Clams — 24

Middlenecks steamed in a garlic white wine broth and andouille sausage

Steamed Mussels — 22

PEI mussels steamed in a San Marzano

Tuna Poketini — 20

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

Dynamite Scallops — 22

Crab encrusted Asian glacage, Asian slaw, basil oil

Guacamole Bowl — 14

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

Crab Avocado Mango Stack — 24

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

SALADS & SOUP

Waterfront Salad — 16

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

The Wedge — 15

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

Grilled Caesar — 17

Grilled romaine heart, Caesar dressing, Parmesan cheese.

Strawberry Fields — 17

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

ADD CRAB CAKE \$18, SALMON \$12, CHICKEN \$10, SHRIMP \$10, SCALLOPS

French Onion — 13

Traditional style French onion soup with provolone cheese

Clam Chowder — 13

TACOS

Tuna Tacos — 19

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

Short Rib Tacos — 19

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

Shrimp Tacos — 18

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

Avocado Tacos — 16 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 — 20

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

Crispy Chicken Sandwich — 17

Karaage battered and deep fried, bibb lettuce, tomato, pickle chips, and gochujang aioli served on a brioche bun.

House Burger — 19

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

Lobster Roll — 29

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

ALL SANDWICHES SERVED WITH FRIES.

ENTRÉES

Caribbean Snapper — 39

Pan seared, mango & papaya salsa, roasted red pepper couscous, key lime coconut beurre blanc

Diver Scallops — 56

Seared sea scallops, herb parmesan risotto, spaghetti squash, blood orange syrup, vanilla bean beurre blanc and crushed pistachios

Cornish Hen – 29

Oven roasted whole hen, fingerling potatoes, candied heirloom carrots, blueberry balsamic reduction

Crispy Duck — 42

Slow roasted Maple Leaf Farms half duck with a grand marnier demi glace, candied heirloom carrots, vanilla sweet potato mash

Churrasco — 39

Marinated in herbs, served with feijao, mango salsa, and a grilled tomato

Braised Lamb Shank — 53

Creamy parmesan herb polenta and roasted brussels sprouts

Bone-In Ribeye — 59

160z chargrilled cowboy steak, sea green beans, fingerling potatoes

DESSERT

Key Lime Pie — 12

Sorbet — 7

