

# WATERFRONT

## RAW BAR

### © Smoked Seafood Dip — 18

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

### © Oysters on the Half Shell — MP

Cocktail sauce and horseradish

### © Jumbo Shrimp Cocktail — 24

5 jumbo shrimp served with cocktail sauce.

## APPETIZERS

### Calamari — 18

Calamari and pepper rings lightly fried, served with a San Marzano sauce, sriracha aioli and sweet Thai chili aioli

### Shishito Peppers — 15

Fire roasted, blistered peppers sprinkled with sea salt flakes, lavender dijon sauce  
+ \*\*GF

### Cornbread Skillet — 14

Baked sweet cornbread. Topped with beef short rib, cowboy candy, and our Alabama white BBQ sauce.

### Moroccan Cigars — 18

Fried egg rolls stuffed with fork tender braised beef short rib and smoked Gouda cheese with golden BBQ sauce

### Thai Shrimp — 16

Lightly battered and fried, tossed in our signature Thai sauce

### Charcuterie Board — 27

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

### Buffalo Cauliflower — 16

Karaage battered cauliflower fried golden brown and tossed in Nashville hot sauce with crumbled bleu cheese, honey

### Guacamole Bowl — 14

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

### Bourbon Bacon Jam — 14

Crispy smoked applewood bacon, Spanish onions, brown sugar & apple cider vinegar

### Avocado Wedges — 16

Lightly breaded, fried Hass avocados, sriracha aioli, cotija cheese

### © Steamed Clams — 24

Middlenecks steamed in a garlic white wine broth and andouille sausage

### © Steamed Mussels — 22

PEI mussels steamed in a San Marzano sauce

### Tuna Poketini — 20

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

### Oceanside Beignets — 16

Crab and shrimp fried beignets, seafood bay honey Dijon

### Korean Sticky Wings — 20

Lollipop chicken wings tossed in gochujang sauce

### Dynamite Scallops — 22

Crab encrusted Asian glagace, Asian slaw, basil oil

### 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 \$20**

### French Onion — 13

Traditional style French onion soup with provolone cheese

### Lobster Bisque — 14

Rich bisque laced with sherry

### Clam Chowder — 13

## TACOS

### Avocado Tacos — 16

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

### Tuna Tacos — 19

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

### Shrimp Tacos — 18

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

### Short Rib Tacos — 19

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

**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 bun.

### © Lobster Roll — 29

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

### Crab Cake Sandwich — 21

Pan seared crab cake, bibb lettuce, tomato, and tangy mustard sauce served on a brioche bun.

### Short Rib Grilled Cheese — 19

Shredded braised short rib, caramelized onion, and white American cheese served on Texas toast.

**ALL SANDWICHES SERVED WITH FRIES.**

## DESSERT

### Chef's Cheesecake — 10

### Key Lime Pie — 12

### Creme Brûlée — 10

### Chocolate Cake — 12

### Sorbet — 7



\*GF options available upon request for menu items marked.

\*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.

## MARTINIS

### Fragola Selvatica — 16

Citrus vodka, fresh strawberry, mint, cucumber, basil, lemon, St.Germain

### Thai Garden — 16

Botanist gin, lemongrass, ginger, honey

### Peartini — 16

Pear vodka, fresh lemon, organic pear juice, St.Germain, prosecco reduction

### The Geisha — 16

Ginjo sake, Nigori sake, Japanese plum wine, Creme de Violette, butterfly pea tea

## SMOKE ON THE WATER

### Durazno Margarita — 16

Teremana tequila, grilled peach puree, fresh lemon juice, agave

### Double Trouble — 16

Woodford reserve, black cherry, fig bitters, walnut bitters, PX Sherry

### Rosemary's Crush — 16

Makers Mark, fresh lemon, rosemary reduction

## SWEETER SIDE

### Chocolate Covered Orange — 16

Dorda Dark Chocolate, Cointreau, Vanilla Vodka, fresh orange juice

### The Espresso — 16

Vanilla vodka, espresso, Kahlua

### Frambiose Blanche — 16

Vodka, Chambord, white chocolate liqueur

### Salted Caramel — 16

Dorda Salted Caramel and Stoli Vanilla

## TROPICAL

### Kool-Berry Thyme — 16

Citrus vodka, macerated berries, fresh thyme and lavender reduction, elderflower, fresh lemon

### El Diablo — 16

Chipotle tequila, mezcal, Cointreau, grilled pineapple, fresh cilantro, lime, agave

### Pink Flamingo — 16

Sayuri Japanese sake, coconut puree, cranberry, orange and fresh lemon juice, butterfly pea tea

### Mango Tango — 16

Mango rum, mango nectar, fresh mint, fresh lime juice

### Peaches in Paradise — 16

Ketel One Peach, roasted peach puree, coconut, mint, blood orange Pellegrino

### Blackberry Bliss — 16

Silver tequila, muddled blackberries, Pomegranate liqueur, Chambord, grapefruit

### Bali Breeze — 16

Coconut Rum, Coconut, Pineapple, Fresh Lime, Floater

### Waterfront Cooler — 16

Hendricks gin, St. Germain, fresh mint, cucumber, fresh lime, agave

### The Sorrento — 16

Kentucky Bourbon, Amaretto Disaronno, black cherries, fresh lime

## BUBBLES

### Bourbon Bumblee — 16

Makers Mark, fresh orange & lemon juice, honey, La Marca prosecco

### Hibiscus & Harmony — 16

La Marca prosecco, hibiscus extract, hibiscus flower

### Ms. Lavender in the Conservatory — 16

St. Germain, Creme 'de Violette, fresh lemon juice, Rose' prosecco

### Grapefruit Blush — 16

Nigori sake, sparkling grapefruit, sage reduction

## WHITE WINES

### BY THE GLASS

Korbel Brut Champagne 187ml- 14  
La Marca Prosecco 187ml- 13  
Lindeman's Bin 65, Australia, Chardonnay- 8  
Trapiche 'Oak Cask', Argentina, Chardonnay- 10  
Chalk Hill Estate Winery, Sonoma Coast, Chardonnay- 14  
Roney Strong - 'Charlotte's Home' Sonoma, Sauvignon Blanc- 12  
Mezzacorona, Dolomiti, Italy, Pinot Grigio- 10  
Stemmari, Sicily, Italy, Pinot Grigio- 12  
Whispering Angel, France, Rose- 14

## CHAMPAGNE / PROSECCO

Moet & Chandon 'Imperial', Epernay, France- 110  
Pommery Brut, Royal- 160  
Veuve Cliquot Brut, Reims, France- 130  
Col De' Salici, Prosecco, Veneto, Italy- 42  
La Marca, Prosecco Rose, Veneto, Italy- 45

## CHARDONAY

2018 Mer Soleil, Reserve, Santa Lucia Highlands, Ca.- 36  
2021 Lindeman's Bin 65, Australia- 28  
2022 Crossbarn 'Unoaked', Paul Hobbs- 65  
2021 Cakebread, Napa Valley- 95  
2021 Far Niente, Napa Valley- 120  
2022 Rombauer, Carneros, Napa Valley- 110  
2018 Trefethen, Oak Knoll District of Napa Valley- 55  
2019 Trapiche 'Oak Cask', Mendoza- 32  
2022 Chalk Hill Estate Winery, Sonoma Coast, Ca.- 43  
2021 Luis Latour, Puligny-Montrachet, France- 350

## SAUVIGNON BLANC

2022 Rodney Strong, 'Charlotte's Home' 40  
2021 Details, Sonoma Valley- 45  
2022 Fire Road, New Zealand- 38  
2021 Hanna, Russian River Valley- 57  
2021 Sager & Verdier, Sancerre, France- 68

## PINOT GRIGIO

2022 Tiamo, Venezia Pinot Grigio- 35  
2021 King Estate, Willamette Valley- 48  
2020 Stemmari, Sicily, Italy- 42  
2021 Mezzacorona, Dolomiti- 32

## INTERESTING WHITES

2021 Whispering Angel Rose, Cotes De Provence, France- 50  
2022 Pine Ridge, Chenin Blanc-Viognier, Napa- 39  
2020 Trimbach, Riesling, Alsace, France- 60

## RED WINE

### BY THE GLASS

Twenty Acres, North Coast, Cabernet Sauvignon- 10  
J Lohr 'Seven Oaks', Paso Robles, Cabernet Sauvignon- 13  
Joel Gott '815', California, Cabernet Sauvignon- 15  
Carmel Road, Monterey, Pinot Noir- 13  
Meiomi, California, Pinot Noir- 15  
L'Ecole No. 41, Columbia Valley, Merlot- 16  
Pascual Toso, Reserva, Argentina, Malbec- 16  
Antinori, Classico Riserva, Tuscany, Chianti- 15  
Dry Creek 'Heritage', Sonoma, Zinfandel- 16

## CABERNET SAUVIGNON

2021 Austin Hope, Paso Roble- 75  
2020 Twenty Acres, North Coast, CA- 30  
2019 Faust, Napa Valley- 115  
2020 Pine Ridge Vineyards, Napa Valley- 55  
2019 Louis Martini, Sonoma County- 56  
2019 Mt. Brave, Mount Veeder, Napa Valley- 210  
2020 J Lohr 'Seven Oaks', Paso Robles- 45  
2021 Details by Sinegal, Sonoma County- 52  
2018 Jordan, Alexander Valley, Sonoma- 150  
2021 Caymus, Napa Valley- 210  
2018 Heitz Cellars, Napa Valley- 170  
2021 Joel Gott, California- 45  
2017 Silverado Vineyards, Cabernet France- 135

## PINOT NOIR

2020 Davis Bynum, Russian River Valley, Sonoma- 72  
2020 Loveblock, Central Otago, New Zealand- 65  
2021 Meiomi, CA- 52  
2020 Flowers, Sonoma Coast, Ca.- 90  
2020 Goldeneye, Anderson Valley, Mendocino County- 125  
2021 Carmel Road, Monterey, Ca.- 42

## MERLOT/MALBEC

2020 L'Ecole No. 41, Merlot, Columbia Valley- 48  
2020 Duckhorn Merlot, Napa Valley, Ca.- 120  
2021 Pascual Toso, Malbec, Reserva, Mendoza, Argentina- 45  
2021 Bramare, Malbec, Lujan de Cuyo, Mendoza, Argentina- 140

## OTHER REDS

2019 Antinori, Chianti Classico Reserva, Tuscany- 46  
2019 Dry Creek 'Heritage', Zinfandel, Sonoma- 52  
2021 The Prisoner, Napa- 95  
2018 Trefethen 'Dragons Tooth', Meritage, Napa- 105  
2020 Penfolds 'Bin 389', Cabernet-Shiraz, South Australia- 145  
2019 Justin 'Isosceles', Paso Robles- 196

## BOTTLED BEER

Samuel Adams- Boston Lager \$7.5  
Miller Lite \$6.5  
Budweiser \$6.5  
Bud Light \$6.5  
Blue Moon \$7.5  
Corona \$7.5  
Modelo \$8.5  
Coors Lite \$6.5  
Michelob Ultra \$6.5  
Heineken \$7.5  
Yuengling \$6.5  
Shiner Bock \$8.5  
Andygator \$8.5  
Stella \$7.5  
Stella Zero \$7.5  
Bells Two Hearted IPA \$8.5  
Lagunitas IPA \$7.5