

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 Mussels — 22

PEI mussels steamed in a San Marzano sauce

☉ Steamed Clams — 24

Middlenecks steamed in a garlic white wine broth and andouille sausage

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 glavage, 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

SANDWICHES

☉ House Burger — 19

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

ENTRÉES

Creole Gumbo — 29

Cajun spiced shrimp & chicken, andouille sausage, with white rice

☉ Caribbean Snapper — 39

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

Shrimp & Scallop Pesto Pasta — 29

blistered cherry tomato, basil pesto, spinach, grated grana, garganelli pasta

Miso Prosciutto Salmon — 36

Pan seared & miso glazed, prosciutto wrapped salmon, sea green beans, herb parmesan risotto, soy ginger and mango sauce

Crab Cakes — 35

Pan seared and drizzled with tangy mustard sauce, served with roasted corn salsa and basmati rice

☉ 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

16oz chargrilled cowboy steak, sea green beans, fingerling potatoes

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

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 WINE

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

CHARDONNAY

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 Tiamo, Venezia Pinot Grigio- 35

2021 King Estate, Willamette Valley- 48

2020 Stemmari, Sicily, Italy- 42

2021 Mezzacorona, Dolomiti- 32

PINOT GRIGIO

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

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

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

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