

MONDAY—THURSDAY
3PM to 6PM
FRIDAYS TILL 6:30PM

\$2 OFF ALL BOTTLED BEERS

Domestic & International

\$5 PREMIUM WELL COCKTAILS

Featured Brands

Monkey In Paradise Vodka
Aviation Gin
Myers Platinum Rum
Corazon Blanco Tequila
Four Roses Bourbon
Seagrams 7 Whiskey
Dewar's Scotch

ONLY \$6

SILVER MARGARITA

Featuring Corazon Blanco Tequila

ORGANIC LEMONADE

Grainger's Organic Voдka, Blood Orange Liqueur & Lemonaде

TROPICAL STORM

Black Coral Spiced Rum and Pineapple Juice, Topped with Ginger Beer

SKINNY MONKEY

Monkey in Paraдise Voдka, Club Soдa, Splash of Cranberry anд a Squeeze of Lime

\$6 PREMIUM HOUSE WINES

Candoni Prosecco
JP Chenet Blanc de Blanc
Vista Point Chardonnay
BV Coastal Estates Pinot Grigio
Shannon Ridge Sauvignon Blanc
Chloe Pinot Noir
Vista Point Merlot
Vista Point Cabernet Sauvignon

\$8 BY THE GLASS SELECTIONS

Santa Margherita Rose Clay Shannon Chardonnay Santa Margherita Pinot Grigio Kim Crawford Sauvignon Blanc Meiomi Pinot Noir Bonterra Organic Merlot Smith & Hook Cabernet Sauvignon



Waterway (

MONDAY-THURSDAY 3pm to 6pm FRIDAYS till 6:30PM

APPETIZERS

FRIED CALAMARI WITH CHERRY PEPPERS 17 | \$14

Served with our House Marinara Sauce

BLASTED SHRIMP 17 | 514

Crispy Shrimp Tossed in a Spicy Aioli with a Tequila Twist

SPICY GUAVA SHRIMP BITES 14 | \$11 Fresh Avocado, Pico de Gallo,

Guava Sauce, Tortilla Chips

CRAB CAKE 17 | \$14
Topped With Roasted Corn Salsa апд Key Lime Mustarд

CONCH FRITTERS 16 | 13

Tenderized Conch, Onions, Carrots, and Bell Peppers with our Chipotle Aioli

BAKED CRAB, SPINACH & ARTICHOKE DIP 17 | \$14 Mixed Cheese Blend and Tortilla Chips

SMOKED FISH DIP 15 | \$12

Diceд Reд Onion, Jalapeno anд Sesame Crackers

KOREAN BEEF EGGROLLS 15 | 12

Filled with Sweet and Spicy Beef, Fried Rice and Wok Vegetables. Served with a Sweet GarlicTeriyaki Dipping Sauce

SALADS

LAND & SEA 20 | 16 Fresh Chicken Salad and Shrimp Salad Served Chilled with Seasonal Fruit

JUMBO LUMP CRAB SALAD 28 | \$23

Fresh Field Greens, topped with applewood smoked Bacon, Tomato, Cucumber, Red Onion, Mediterranean Olives, Chopped Egg, & Blue Cheese Crumbles. Served with Bacon-Peppercorn Ranch Dressing

ROASTED BEET AND GOAT CHEESE 18 | \$15

Fresh Field Greens, Cucumber, Red Onion, Candied Walnuts, with a Raspberry Vinaigrette and a Drizzle of Balsamic Reduction

ENTREES

LOBSTER AND SHRIMP FRIED RICE 30 | 324

Tossed with Carrots, Peppers and Snow Peas in a Sesame Soy Butter Sauce

SEAFOOD RIGATONI 27 | 322

Sautéed Shrimp and Scallops Tossed with Fresh Spinach in a Tomato Basil Cream Sauce

PANKO CRUSTED 60 SOUTH SALMON 32 | 326

Served with Roasted Vegetables, Sautéed Spinach and Citrus Beurre Blanc

SIRLOIN STEAK (Goz) 27 | \$23
Topped with a Shallot Butter and Served with Mashed Potatoes and Steamed Vegetables

TERIYAKI GLAZED PORK CHOP (120z) 32 | \$26

Roasted Brussel Sprouts and Fingerling Potatoes CHICKEN MILANESE 22 | 18

Topped with Mixed Greens, Red Onion, Fresh Mozzarella and Tomatoes in an Italian Vinaigrette

SANDWICHES

WATERWAY BACON CHEESEBURGER 18 | \$14

A Combination of Ground Brisket, Short Rib, and Chuck Торред with Smoked Bacon, Cheddar Cheese, Lettuce and Tomato. Served on Toasted Brioche

BLACKENED SHRIMP QUESADILLA 17 | 14 Roasted Peppers, Sautéed Onions, Guacamole, Jalapeño, Sour Cream and Pico De Gallo

CAROLINA PULLED PORK SANDWICH 15 | \$12

Toppeд with Coleslaw anд Frieд Onions, on Toasteд Brioche

WOOD OVEN PIZZA

MARGHERITA 16 | 13

Fresh Basil, Roasted Tomato, Garlic and Buffalo Mozzarella

FUJI APPLE & BRIE 18 | \$15

Red Onion, Arugula and Caramelized Balsamic Onions

SPICY BROCCOLI RABE AND SAUSAGE 18 | \$15

With Roasted Tomatoes, Garlic, Mozzarella Cheese

VEGETARIAN PIZZA 18 | *15 Roasted Garden Vegetables, Extra Virgin Olive Oil, Garlic & Parmesan on a Cauliflower Crust

PEPPERONI PIZZA 15 | 12 Grilled Pizza Crust, Imported Pepperoni, Traditional Tomato Sauce, Mozzarella and Fresh Basil