

Appetizers

Jumbo Lump Crab Cake

Roasted Corn Salsa / Key Lime Mustard Sauce 30

Cajun Shrimp Bread Bowl

Sourdough Bread Bowl / Andouille Sausage / Tomato / Scallions / White Wine and Cajun Butter Broth 26

Smoked Fish Dip

Smoked Mahi-Mahi / Red Onion / Pickled Jalapeno / Carrot Sticks / Everything Crackers 19

Lobster Guacamole (GF)

Chilled Maine Lobster / Guacamole / Mexican Street Corn / Tortilla Chips 27

Hot Honey Sambal Wings

Spice Rubbed Wings / Sweet & Spicy Garlic Sauce / Crushed Peanuts 20

Crab, Spinach & Artichoke dip

Melted Sharp Cheddar / Monterey Jack / Toasted Baguette 26

Grilled Spanish Octopus

Marinated Heirloom Cherry Tomatoes / Arugula / Fingerling Potatoes 26

Point Judith Calamari

Flash Fried / Spicy Cherry Peppers / Marinara Sauce 22

Spicy Tuna Stack

Wonton Chips / Cayenne Spiced Fresh Mango / Cucumber / Wakame / Avocado / Sweet Soy Sesame Sauce / Sriracha / Wasabi 23

Salads

Steak Salad (GF)

Tender Sirloin / Field Greens / Tomato / Red Onion / Roasted Peppers / Cucumber / Gorgonzola / Italian Vinaigrette 30

Jumbo Lump Crab Cobb Salad (GF)

Fresh Field Greens / Avocado / Applewood Smoked Bacon / Tomato / Cucumber / Red Onion / Mediterranean Olives- / Chopped Egg / Blue Cheese Crumbles / Bacon-Peppercorn Ranch 31

Roasted Beet and Goat Cheese Salad

Red & Golden Beets / Field Greens / Cucumber / Red Onion / Candied Walnuts / Whipped Goat Cheese / Raspberry Vinaigrette / Beet-Balsamic Glaze 23

Grilled Romaine Wedge

Creamy Caesar Dressing / Herb Croutons / Anchovies / Grana Padano 19

Burrata and Heirloom Cherry Tomato Salad (GF)

Pesto / Aged Balsamic / Roasted Pistachio 23

Thai Peanut Salad

Napa Cabbage / Bok Choy / Red Cabbage / Carrots / Bean Sprouts / Micro Cilantro / Mandarin Orange / Spicy Peanut Dressing 21

Salad Enhancements

Chicken 9 / Shrimp 12 / Lobster Tail 20

Entrees

Maple Glazed 60 South Salmon

Pure Vermont Maple Syrup / Soy / Asparagus / Garlic Whipped Potatoes 36

Pan Seared Scallops

Sweet Ginger Soy Sauce / Wok Style Vegetables / Jasmine Rice 48

Pistachio Crusted Grouper

Baby Spinach / Roasted Vegetables / Honey Basil Lime Vinaigrette 51

Pappardelle Pescatore

Cold Water Lobster Tail / Shrimp / Scallop / Calamari / Creamy Pesto Sauce 45

Lobster and Shrimp Stir Fry

Wok Style Vegetables / Basmati Rice / Sweet and Spicy Soy Sauce 39

8oz Filet Au Poivre

Garlic Whipped Potato Puree / Blistered Asparagus / Four Peppercorn Brandy Sauce 53

Teriyaki Pork Chop

Roasted Brussel Sprouts / Smashed Crispy Potatoes 36

Chicken Milanese

Parmesan Crusted Chicken Cutlet / Arugula / Red Onion / Fresh Mozzarella / Tomato / Italian Vinaigrette / Balsamic Glaze 32

Pizza

Fuji Apple & Brie

Fresh Rocket Greens / Red Onion / Balsamic Onion Confit / Shaved Parmesan 24

Pepperoni

Old World Style Pepperoni / Fresh Mozzarella / Fresh Chiffonade of Basil 23

Funghi

Wild Mushrooms / Marsala Sauce / Fresh Mozzarella / Fresh Basil / Grana Padano 25

Pizza Bianca

Spiced Ricotta / Fresh Mozzarella / Shaved Fennel / Roasted Garlic / Red Onion / Italian Sausage 25

Sandwiches

Bacon Cheddar Burger

Special Blend of Brisket, Short Rib & Chuck / Tomato / Field Greens / Pickle 24

Cuban

6 Hour Roasted Pork / Serrano Ham / Swiss Cheese / Mustard / Crinkle Cut Pickles 22

Argentinian Churrasco Steak Sandwich

Skirt Steak / Chimichurri / Provolone / Mayo / Field Greens / Roasted Red Peppers 26

Shrimp Po Boy

Spicy Mayo / Shredded Iceberg / Tomato / Red Onion / Crispy Jumbo Shrimp / Toasted Hoagie Roll 24

Lobster Melt

Sharp Cheddar / Fontina / Lemon-Dill Aioli / Brioche / French Fries 39

Soups

Spicy Conch Chowder (GF) 10

Gazpacho

Cool Chunky Tomato / Cucumber / Onion / Peppers / Sour Cream / Croutons 10

Soup Du Jour 10

Sides

Caribbean Sweet Fries 12

French Fries 10

Haricot Vert Amandine 12

Mexican Street Corn 10

Whipped Ricotta and Spicy Broccolini 15

Onion Rings 12

Hot Honey Glazed Baby Carrots 14

Fried Rice 16

Mac and Cheese 12

Lobster Whipped Potatoes 19

Consuming raw or undercooked meats, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you have a certain medical condition.

This establishment cooks with all types of nuts, flours, and oils. Please alert your server about any allergy concerns.

Kindly note that a 20% service charge will be added to each check.

Offerings By The Glass

Light and fruity to fuller bodied with more oak aging

Prosecco, Brut or Rosé, La Marca, Italy (split)	13	
crisp, bright, effervescent		
Rosé, Inspiration, Provence	13	47
delicate, watermelon, cherry blossoms		
Pinot Grigio, Seaglass, Central Coast	13	47
honeysuckle, melon, tangerine		
Pinot Grigio, Santa Margherita, Alto Adige	17	63
citrus, golden apple, lingering finish		
Riesling, Relax, Germany	14	51
slightly dry, fruity bouquet, peaches		
Sauvignon Blanc, Rombauer, Sonoma/Napa	15	55
mouthwatering acidity, vibrant palate, gooseberry		
Sauvignon Blanc, Cloudy Bay, Marlborough	19	71
grapefruit, passion fruit, balanced minerality		
Chardonnay, Les Allies, Gascony	11	39
pineapple, white flower, creamy texture		
Chardonnay, Austin, Paso Robles	14	51
tropical fruit, lemon zest, honeydew		
Chardonnay, Sonoma Cutrer, Sonoma Coast	17	63
lime zest, green apple, white peach		
Chardonnay, Cakebread Cellars, Napa Valley	20	75
pear, refreshing acidity, buttery mouthfeel		
Pinot Noir, Juggernaut, Russian River Valley	15	55
waffle cone, cola, toasty oak		
Pinot Noir, Roco, Willamette Valley	19	71
cherry, earthy, rose petal		
Malbec, Graffigna Glorious, Mendoza	15	55
blackberry, plum, spice		
Red Blend, Renegade, Paso Robles	15	55
juicy, blueberry, savory		
Red Blend, Decoy by Duckhorn, California	18	67
structured, cranberry, hints of caramel		
Cabernet Sauvignon, Les Allies, Gascony	11	39
red berry, violet essence, pronounced tannins		
Cabernet Sauvignon, Directors Cut, Coppola, Alexander Valley	16	59
black cherry, cinnamon, marzipan		
Cabernet Sauvignon, Black Stallion, Napa Valley	21	79
black fruits, dark chocolate, supple finish		

Bottle Selections

Bubbles

Blanc de Blancs, Les Allies, France	25
Prosecco, Sultbar, Italy	44
Sparkling Rosé, Santa Margherita, Alto Adige (half bottle)	33
Franciacorta, Ca Del Bosco, Brut, Italy	69
Veuve Clicquot "Yellow Label", Brut, Reims	165
Dom Perignon, Epernay, France	295

White/Rosé

Chateau Minuty, Rosé, Provence	74
Whispering Angel, Chateau d'Esclans, Provence (magnum)	125
Comte de la Chevalier, Sancerre Rose, Loire Valley	56
Jacques Dumont, Sancerre, Loire Valley	78
Domaine Laroche, Chablis, Burgundy	70
Roco, Chardonnay, Willamette Valley	62
Louis Jadot, Pouilly Fuisse, Burgundy	85
Far Niente, Chardonnay, Napa Valley	115

Reds

Archery Summit, Pinot Noir, Dundee Hills	120
Louis Jadot, Pommard, Burgundy	165
PlumpJack, Merlot, Napa Valley	130
Lamole di Lamole, Chianti Classico Riserva, Tuscany	65
Banfi, Brunello di Montalcino, Tuscany	135
Insignia by Joseph Phelps, (Meritage), Napa Valley	625
Cos d'Estournel, Grand Cru Clase, Bordeaux	725

Cabernet Sauvignon

Austin Hope, Paso Robles (liter)	99
Inglenook, Rutherford	175
Jordan, Alexander Valley	155
Cade, Howell Mountain	235
Silver Oak, Napa Valley	285
Sassicaia, "Super Tuscan," Bolgheri	475
Opus One, Mondavi/Rothschild, Napa Valley	865



It's 5 o'clock Somewhere

16

Key West Breeze

stoli vanil, licor 43, fresh lime, half n half, key lime swirl, graham cracker rim

Mermaid Delight

stoli vodka, aperol, fresh muddled strawberries, honey simple syrup, topped with prosecco, splash of sprite

A Day at the Spa

hendricks gin, st-germain, muddled cucumber, fresh lime, house simple syrup

Ruby Treasure

deep eddy ruby red, fresh grapefruit juice, ginger syrup, fresh lime, prosecco

Lemonberry Lagoon

graingers organic vodka, st-germain, blueberry syrup, lemon, sugared blueberry skewer

Coastal Reef Rita

black cherry muddled and infused casamigos blanco, cointreau, organic agave, fresh lime, black cherry syrup

Signature Specialty Cocktails 16

Hand-crafted, fresh juices, organic syrups, zero added sugars

Get Up and Go

stoli vanil, borghetti coffee liqueur, honey simple, fresh espresso

Tropical Heat Wave

ghost tequila, cointreau, fresh lime, agave, homemade jalapeno syrup, chili oil drizzle

Broken Bridge

black coral white rum, grand marnier, passion fruit, fresh lime, house simple syrup

Bottle and Can 6

Miller Lite	Heineken/Heineken 0.0
Corona Light	Goose Island IPA
Mich Ultra	Blue Moon
Corona Extra	High Noon - peach, pineapple
Modelo Especial	Hard Tea's - assorted
Stella Artois	Mom Water - assorted

Nautical Refreshers 12

Pura Vida

coconut water, pineapple juice, orgeat, fresh lime

Summer Sunset

watermelon agua fresca, fresh lime, organic sweetener, sprite topper

Stingray

fresh cucumber water, trio of homemade syrups: ginger, jalapeno, honey, lemon squeeze, club soda

Simple Refreshers

Espresso, Cappucino, Cold Brew
Coffee Selections Proudly
Offered by Julius Meinl



Saratoga Water, NY
Sparkling or Still, 28oz 9



Surfside
"SUN" gria
Red or White
fruity and refreshing
11



WATERWAY

Kindly note that a 20% service charge will be added to each check.