WATERWAY

APPETIZERS

Jumbo Lump Crab Cake
With roasted corn salsa and key lime mustard sauce – 25

Korean BBQ Skirt Steak Brochettes
Sweet and spicy Korean BBQ, toasted sesame seeds, sriracha sauce and Asian slaw – 21

Smoked Fish Dip
Smoked mahi-mahi, red onion, pickled jalapeño, carrot sticks and Everything Crackers – 19

Lobster Guacamole
Chilled Maine lobster, guacamole and Mexican street corn. Served with tortilla chips – 25

Hot Honey Sambal Wings
Spiced rubbed wings with sweet and spicy garlic sauce and crushed peanuts. Served with homemade blue cheese – 19

Crab, Spinach and Artichoke Dip
Melted sharp cheddar and Monterey Jack served with a toasted baguette – 25

Caribbean Conch Fritters
Caribbean Queen Conch, red and green peppers, Cajun remoulade and fresh charred lemon – 18

Point Judith Calamari
Flash fried and tossed with spicy cherry peppers. Served with marinara sauce – 21

Spicy Tuna Stack*
Layered with fresh cayenne-spiced mango, cucumber, wakame, avocado, sweet soy sesame sauce, sriracha and wasabi. Served with wonton chips – 24

SALADS

SALAD ENHANCEMENTS:
CHICKEN + 9 | *SHRIMP* + 12 | *LOBSTER TAIL* + 20

Steak Salad GF
Tender sirloin, fresh field greens, tomato, red onion, roasted peppers, cucumber, Gorgonzola and Italian vinaigrette – 30

Jumbo Lump Crab Cobb Salad
Fresh field greens, avocado, Applewood smoked bacon, tomato, cucumber, red onion, Mediterranean olives, chopped egg, blue cheese crumbles and bacon-peppercorn ranch – 33

Classic Caesar Salad
Creamy Caesar dressing, herb croutons and Grana Padano – 18

Roasted Beet and Goat Cheese Salad GF
Red and golden beets, fresh field greens, cucumber, red onion, candied walnuts, goat cheese, raspberry vinaigrette and beet-balsamic glaze – 23

Warm Burrata and Heirloom Cherry Tomato Salad
Pesto, aged balsamic and roasted pistachio – 24

Thai Peanut Salad
Napa cabbage, bok choy, red cabbage, bell peppers, carrots, bean sprouts, micro cilantro, pickled baby corn, mandarin orange and spicy peanut dressing – 18

SOUPS

Spicy Conch Chowder GF – 10

Soup Du Jour – 10

Gazpacho
Cool chunky tomato, cucumber, onion, peppers, sour cream and croutons – 10

ENTRÉES

Maple Glazed Antarctic Salmon
Pure Vermont maple syrup, soy, asparagus and garlic whipped potatoes – 27

Pistachio Crusted Grouper
Roasted seasonal vegetables and honey-basil lime vinaigrette – 35

Classic Fish 'n Chips
Crispy panko-fried haddock served with French fries, cole slaw and tartar sauce – 26

Chimichurri Steak
Grilled 8 oz. skirt steak, rice pilaf, roasted vegetables, topped with chimichurri and corn salsa – 28

Chicken Milanese
Parmesan-crusted chicken cutlet, arugula, red onion, fresh mozzarella, tomato, Italian vinaigrette, balsamic glaze – 28

Pappardelle Pescatore
Shrimp, scallops, calamari and creamy pesto sauce – 26

Shrimp Stir Fry
Wok-style vegetables, rice noodles and sweet and spicy soy sauce – 24

Seafood Gumbo
Shrimp, scallops, fish, the Louisiana Trinity, okra and sausage – 27

SANDWICHES

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES.

Bacon Cheddar Burger
A special blend of brisket, short rib and chuck, tomato, leaf lettuce and pickle spear – 25

Cuban
Six-hour roasted pork, ham, Swiss cheese, mustard and crinkle-cut pickles – 22

Shrimp Po' Boy
Spicy mayo, shredded iceberg, tomato, red onion and crispy jumbo shrimp on a toasted hoagie roll – 24

Lobster Roll
The New England classic on a toasted roll – 34

Argentinian Churrasco Steak Sandwich
Skirt steak, chimichurri, provolone, mayo, fresh field greens and roasted red peppers – 25

Dry Rub Blackened Chicken Sandwich
Spicy aioli, Provolone, tomato, lettuce and pickle spear – 20

PIZZA

Fuji Apple & Brie
Fresh rocket greens, red onion, balsamic onion confit and shaved Parmesan – 22

Pepperoni
Old world style pepperoni, fresh mozzarella and fresh chiffonade of basil – 21

Margherita
Roasted tomatoes, garlic, fresh mozzarella and fresh chiffonade of basil – 23

Bianca
Spiced ricotta, fresh mozzarella, shaved fennel, roasted garlic, red onion and Italian sausage – 23

PREMIUM ADDITIONS

Mexican Street Corn – 12
Au Gratin Potatoes – 8
Whipped Ricotta and Broccolini – 12
Fried Rice – 12
Sweet Potato Fries – 8
Maple Glazed Baby Carrots – 10
Bacon Brussels Sprout Gratin – 8
Mac and Cheese – 10

GF GLUTEN FREE

**Consuming raw or undercooked meats, seafood, shellfish or egg may increase your risk of foodborne illness, especial if you have certain medical conditions, 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.

IT'S 5 O'CLOCK SOMEWHERE $17

Tropical Breeze Mojito
Deep Eddy Pineapple Vodka, mint, simple syrup and lime

The Mermaid
SKYY American Vodka, Aperol and fresh strawberries topped with sparkling wine and a splash of Club Soda

Joe Tee's Lemonade
Cucumber-infused Aviation Gin, Natalie's Organic Lemon Juice, housemade simple syrup and a squeeze of lime

Ruby Treasure
Deep Eddy Ruby Red Vodka, St-Germain, fresh grapefruit juice, ginger syrup, fresh lime and sparkling wine

Lemonberry Lagoon
Tito's Handmade Vodka, St-Germain, blueberry syrup and lemon juice

Coastal Reef Rita
Black cherry muddled and infused Casamigos Blanco, organic agave, fresh lime and black cherry syrup

Lychee Delight
SKYY American Vodka, St-Germain, fresh-squeezed lemon, lychee purée, lychee and cherry skewer

Blackberry Smash
Walker's Cay Bourbon, HipStirs Blackberry Mint Syrup, fresh muddled blackberries and a mint sprig

SURFSIDE 'SUN'GRIA
RED OR WHITE
FRUITY AND REFRESHING
$13

SIGNATURE SPECIALTY COCKTAILS

HAND-CRAFTED, FRESH JUICES, FRUIT-INFUSED SYRUPS $18

Get Up and Go
Pearl Vanilla Bean Vodka, Mr Black Coffee Liqueur, fresh espresso and honey simple syrup

Tropical Heat Wave
Ghost Tequila, Cointreau, fresh lime, agave and homemade jalapeño syrup

Lemondrop Sunset
Deep Eddy Lemon Vodka, organic lemon juice and demerara syrup

Broken Bridge
Bacardí Superior Rum, Grand Marnier, passion fruit, fresh lime and house simple syrup

Mango Mojo Rita
Tradicional Blanco, Cointreau, mango purée and fresh lime

COOLER COLLECTION

BEERS
Miller Lite
Corona Light
Michelob ULTRA
Corona Extra
Modelo Especial
Stella Artois
Blue Moon
Heineken
Goose Island IPA
Yuengling American Lager

Civil Society
'Fresh' IPA, 16 oz.

SELTZERS & RTD'S
High Noon
Peach
Pineapple

Surfside
Strawberry Lemonade & Vodka
Green Tea & Vodka
Iced Tea, Lemonade & Vodka

Nütrl
Black Cherry
Orange

N/A BEER & ALCOHOL FREE WINE
Beers
Heineken 0.0
Athletic Run Wild IPA
Athletic Golden Ale

Wine
Ariel Chardonnay, *California*
Lobster Reef Sauvignon Blanc, *NZ*
Denarius Sparkling Rosé, *Czech Republic*

FREE-SPIRITED REFRESHMENT

Pura Vida $13
Coconut water, pineapple juice, orgeat and fresh lime

Summer Sunset
Watermelon agua fresca, fresh lime, organic sweetener and a Sprite topper

Stingray
Fresh cucumber water, ginger, jalapeño and honey syrups, lemon squeeze and club soda

SOMMELIER SELECTIONS

ENJOY A GLASS

BUBBLES & ROSÉ

Prosecco, "Mr" Syltbar, *Italy*	14	52
Champagne, Veuve Clicquot, Yellow Label, *Brut, Reims*	25	110
Rose Prosecco, "Mrs" Syltbar, *Italy*	14	52
Rose, La Jolie Fleur, *France*	13	50
Rose, Whispering Angel, *Cht d'Esclans, Provence*	16	60

FRUITY & CRISP WHITES

Riesling, Thomas Schmitt, *Mosel, Germany*	16	60
White Blend, Serenity, *California*	13	50
Pinot Gris, Brassfield, *Willamette Valley*	15	56
Pinot Grigio, Seaglass, *Central Coast*	13	50
Pinot Grigio, Santa Margherita, *Alto Adige*	18	68
Sauvignon Blanc, Beach House, *South Africa*	13	50
Sauvignon Blanc, Rombauer, *Sonoma/Napa*	16	60
Sauvignon Blanc, Cloudy Bay, *Marlborough, NZ*	20	75

ELEGANT & FULL-BODIED WHITES

Provence Blanc, Cht Minuty Blanc, *Provence*	18	68
Chardonnay, Les Allies, *Gascony, France*	13	50
Chardonnay, J Lohr, Riverstone, *Monterey*	15	56
Chardonnay, Sonoma Cutrer, *Sonoma Coast*	17	64
Chardonnay, Cakebread Cellars, *Napa Valley*	20	75

LIGHTER STYLED REDS

Pinot Noir, Juggernaut, *Russian River Valley*	16	60
Pinot Noir, ROCO, *Willamette Valley*	18	68
Chianti Classico, Lamole di Lamole, *Tuscany*	16	60
Malbec, Graffigna Glorious, *Mendoza*	15	56

STRUCTURED & ROUNDED REDS

Red Blend, Decoy by Duckhorn, *California*	17	64
Merlot, Duckhorn, *Napa Valley*	20	75
Cabernet Sauvignon, Les Allies, *Gascony, France*	13	50
Cabernet Sauvignon, Directors Cut by Coppola, *Alexander Valley*	18	68
Cabernet Sauvignon, Black Stallion, *Napa Valley*	21	80

SAVOR A BOTTLE

BUBBLES

Blanc de Blanc, Les Allies, *France*	25
Sparkling Rosé, Santa Margherita, *Alto Adige* **(half bottle)**	33
Franciacorta, Ca' Del Bosco, Brut, *Italy*	69
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
Sancerre, Comte de la Chevalier, *Loire Valley*	75
Domaine Laroche, Chablis, *Burgundy*	70
Roco, Chardonnay, *Willamette Valley*	57
Louis Jadot, Pouilly Fuisse, *Burgundy*	85
Rombauer, Chardonnay, *Napa Valley*	95
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*	85
Banfi, Brunello di Montalcino, *Tuscany*	135
Insignia by Joseph Phelps, (Meritage), *Napa Valley*	575
Cos d'Estournel, Grand Cru Classé, *Bordeaux*	625

CARBENET SAUVIGNON

Austin Hope, *Paso Robles* **(liter)**	99
Jordan, *Alexander Valley*	155
Cade, *Howell Mountain*	225
Silver Oak, *Napa Valley*	275
Sassicaia, "Super Tuscan", *Bolgheri*	425
Opus One, Mondavi/Rothschild, *Napa Valley*	765

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