



starters

PIMENTO CHEESE 10

Sharp Cheddar, roasted red peppers, saltine crackers

CHERRYSTONE CLAMS & PEI MUSSELS 15

Shallots, Fresno chilies, white wine, Cuban toast

FLASH FRIED CALAMARI 14

Aji amarillo aioli, fresh lime, fine herbs

COCONUT SHRIMP CEVICHE 14

Citrus, sweet baby bell peppers, scallions

SMOKED FISH DIP 12

Fried capers, sweet onion, jalapeños, saltine crackers

HUSH PUPPIES 9

Sweet onion tartar sauce

CAVIAR TOPPED DEVILED EGGS 10

Fresh caviar, long pepper

JUMBO LUMP CRAB CAKE 16

Yuzu kosho aioli, fresh herbs, fresh lime

LOBSTER MAC AND CHEESE 16

Thai basil breadcrumbs

greens

BURATTA AND HEIRLOOM TOMATO 15

Three tomatoes, basil pesto, cedar balsamic reduction

WEDGE SALAD 13

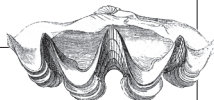
Balsamic onions, bacon crumble, cucumbers, cornbread croutons, creamy buttermilk dressing

BEETS & GOATS 13

Roasted golden beets, goat cheese, candied pine nuts, watercress, lemongrass vinaigrette

SPINACH SALAD 13

Mixed berries, marcona almonds, manchego cheese, honey lavender vinaigrette



handhelds

CRISPY GROUPER TACOS 15

Roasted tomatillo salsa, cotija cheese, napa cabbage

MAINE LOBSTER ROLL 20

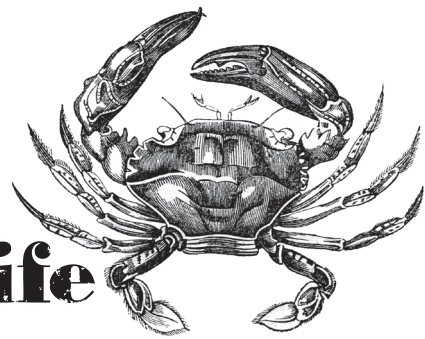
Celery, lemon, New England style bun



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fork & knife

WHOLE FRIED SNAPPER AND CHIPS 26

Crispy potatoes, malt vinegar aioli

PAN ROASTED ORA KING SALMON 27

Mexican street corn, cotija cheese, lime aioli

RED CHILI RUBBED GULF GROUPER 29

Creamy jasmine rice, asparagus, lobster brandy cream

CRAB CRUSTED MAHI MAHI 29

Butter braised fingerling potatoes, grilled broccolini

PAN ROASTED SCALLOPS 29

Tostones, green papaya salad, chorizo marmalade

GRILLED SWORDFISH 23

Fried green tomatoes, corn puree, fresno chilies

PAN SEARED KEY WEST SHRIMP 24

Spaghetti squash, coconut green curry, scallion, roasted heirloom tomatoes



PEACH BBQ GRILLED CHICKEN 23

Cheesy grits, bacon braised swiss chard

GRILLED TOMAHAWK PORK CHOP 26

Chilled white bean salad, fennel puree, roasted pearl onions, champagne vinaigrette

FIRE GRILLED HAND CUT STEAK 34

(ask your servers for today's cut)

bacon & leek mashed potatoes, haricot verts, f.p. sauce

BUTTERNUT SQUASH GNOCCHI 18

English peas, rosemary, brown butter, shallots, parmesan

sides

ALL SIDES 7

CREAMY JASMINE RICE • BUTTER BRAISED
FINGERLING POTATOES • ASPARAGUS • SUCCOTASH
• TOSTONES • MEXICAN STREET CORN