



# starters

## PRINCE EDWARD ISLAND MUSSELS 15

coconut green curry, fresh lime, scallions

## SMOKED FISH DIP 10

hot sauce, shaved jalapenos, root chips

## TEMPURA LOBSTER TAIL 16

burnt miso aioli, herb slaw, sweet soy

## SOUTHERN PIMENTO CHEESE 9

piquillo peppers, sharp cheddar, house-made pickles

## FLASH FRIED CALAMARI 14

black bean sweet and sour, micro cilantro

## JUMBO LUMP CRAB CAKE 16

chermoula aioli, lemon, fingerling chips

## LOADED TRUFFLE TOTS 11

black truffle, crispy pork belly, tomatillo sauce, crème fraiche

## SOUTHERN SNACKS 13

boiled peanut hummus, country ham, house-made pickles, pickled rhubarb, tostones

# greens

## SPINACH AND BERRIES 13

strawberries, blueberries, marcona almonds, manchego, honey lavender vinaigrette

## CRISPY MOZZARELLA AND TOMATOES 14

heirloom tomatoes, roasted roma tomatoes, shiso pesto, living greens, cedar balsamic vinaigrette

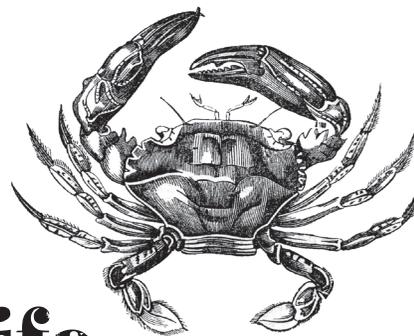


## CHOPPED WEDGE SALAD 13

north country bacon, fresh radish, heirloom tomatoes, cucumbers, buttermilk dressing

## WATERVUE HOUSE SALAD 14

pink lady apples, walnuts, dried cranberries, aged cheddar, living greens, apple cider vinaigrette



# fork & knife

## RED CHILI RUBBED GULF GROUPE 29

creamy jasmine rice, asparagus, lobster brandy cream

## SCALLOPS AND PORK BELLY 29

braised lentils, roasted cipollini onions, finger lime

## GRILLED SWORDFISH 24

cauliflower mash, walnut caper salsa

## CRAB CRUSTED MAHI MAHI 28

vadouvan curry roasted baby carrots, roasted radish, fingerling potatoes, snap peas, carrot ponzu

## KIMCHI CRUSTED SCOTTISH SALMON 27

purple potato mash, white beech mushrooms, crispy shishito peppers, sesame reduction

## LOW COUNTRY BOIL 23

shrimp, corn on the cobb, bison andouille sausage, red potatoes



## GRILLED SPATCHCOCK CHICKEN 24

mole, coriander scented jasmine rice, chayote slaw

## GRILLED TOMAHAWK PORK CHOP 26

roasted root vegetables, parsnip puree, pickled rhubarb

## FIRE GRILLED HAND CUT STEAK 28

baked three cheese macaroni, haricot verts, pink peppercorn butter

## SURF AND TURF 31

hand-cut steak, half lobster, truffled potato tots, pink peppercorn butter

## BUTTERNUT SQUASH GNOCCHI 18

english peas, rosemary, shallots, parmesan cream

# sides ALL SIDES 7

BAKED THREE CHEESE MACARONI

CRISPY SHISHITO PEPPERS

ROASTED ROOT VEGETABLES

ASPARAGUS

CREAMY JASMINE RICE

CAULIFLOWER MASH



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