



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

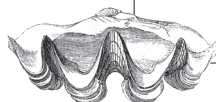
heirloom tomatoes, roasted roma tomatoes, shiso pesto, living greens, cedar balsamic vinaigrette

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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