



starters

PRINCE EDWARD ISLAND MUSSELS 15

coconut green curry, fresh lime, scallions, Cuban bread

SMOKED FISH DIP 10

hot sauce, shaved jalapenos, saltines

TEMPURA GULF SHRIMP 15

burnt miso aioli, fresh radish, sweet soy

SOUTHERN PIMENTO CHEESE 9

piquillo peppers, sharp cheddar, house-made pickles, saltines

FLASH FRIED CALAMARI 14

aji amarillo, fresh lime

JUMBO LUMP CRAB CAKE 16

chermoula aioli, lemon, fingerling chips

TOAST 11

grilled sourdough, honey whipped goat cheese, caramelized Spanish onions, fresh chilies

SOUTHERN SNACKS 13

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

greens

BERRIES AND GOAT CHEESE 13

strawberries, blueberries, marcona almonds, goat cheese, mixed greens, white balsamic vinaigrette

CRISPY MOZZARELLA AND TOMATOES 14

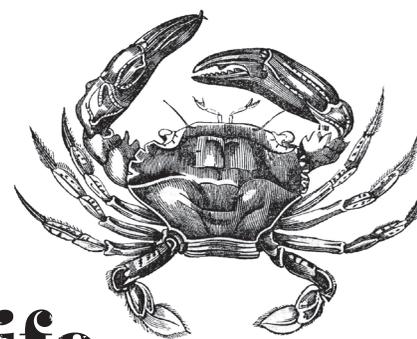
heirloom tomatoes, roasted roma tomatoes, shiso pesto, living greens, cedar balsamic vinaigrette

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 WHITE FISH 29

creamy jasmine rice, asparagus, lobster brandy cream

PAN SEARED SCALLOPS 29

caramelized cipollini onions, herbed spetzel, roasted pork belly, scallions

GRILLED SWORDFISH 24

cauliflower mash, walnut caper salsa, cranberry basil sauce

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 CHICKEN 24

green chili sauce, Mexican street corn, cotija cheese

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, asparagus, 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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