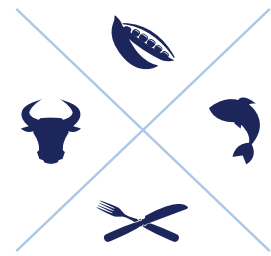


WATERVUE

GRILLE



starters

CONCH FRITTERS 14
red chili aioli

CAPRESE 13
sun dried tomatoes – wine salt – lambrusco balsamic reduction – basil oil

FLASH FRIED CALAMARI 15
aji amarillo aioli - lemon

CRAB CAKE 17
Texas Pete remoulade – lemon

STEAMED MUSSELS 14
escabeche – grilled bread

SLOW SMOKED PORK RIBS 15
house seasoning

EAST COAST OYSTERS 15
rockefeller or raw

flatbreads

THE FUN GUY 16
truffled ricotta – mozzarella – wild mushrooms –
parmesan reggiano

THE HAWAIIAN 16
smoked ham – marinara sauce – pineapple –
mozzarella

greens

CAESAR SALAD 12
romaine - parmesan cheese – croutons

PANZANELLA SALAD 13
heirloom tomatoes – red onion – cucumber – grilled
sourdough – mozzarella – pink peppercorn vinaigrette

fork & knife

RED CHILI RUBBED GULF CORVINA 29
creamy jasmine rice – asparagus – lobster brandy cream sauce

CRAB-CRUSTED MAHI 30
sugar snap peas – wild mushrooms – shishito peppers

BLACK TIGER SHRIMP AND GRITS 29
smoked gouda – red peppers – poblano peppers – house-smoked ham

GRILLED SWORDFISH 28
mashed sweet potatoes – roasted tri-color baby carrots

ROASTED SALMON 27
crispy veggie raviolis – tomato jam

PORK PORTERHOUSE 30
green chili mac and cheese – roasted romanesco

PAN-SEARED SCALLOPS AND MISOYAKI GLAZED PORK BELLY 32
crispy veggie sushi – sizzling soy vinaigrette

SEARED TUNA 30
fresh pasta – basil pesto – olive and caper tapenade

FILET MIGNON 33
saffron and corn risotto – fermented black garlic butter

CHAR-GRILLED SKIRT STEAK 30
salt-crusting potatoes – braised spring onions – f.p. sauce

20% gratuity may be added to parties of six or more.

Consuming raw or undercooked meats, eggs, poultry, seafood or shellfish increases your risk of contracting a foodborne illness.

whites

SPARKLING

Laurent Perrier Brut La Veuve//France 36
Veuve Clicquot//France 20/120
J.P. Chenet Brut//France 9/45

CHARDONNAY

Cousino Macul//Chile 9.75/48
Chalk Hill//California glass 12
Domaine Drouhin-Vaudon Chablis//Burgundy 68

CHENIN BLANC

Clos du Gaimont, Vouvray//Loire 50

RIESLING

Erocia//Columbia Valley 60
Thomas Schmitt//Germany 10/50

ROSÉ

Campuget//France 8/40
Bodegas Cepa 21//Spain 42

SAUVIGNON BLANC

Domaine Paul Buisse//Loire 9.50/47
Domaine du Salvard, Cheverny Blanc//Loire 45
Villa Maria//New Zealand 11/45
The Ned//New Zealand 50

reds

AGLIANICO

Rocca del Aglianico//Avellino, Italy 10/50

CABERNET SAUVIGNON

Scarlet Vine//Chile 9.50/47
Oberon//Napa Valley 16/78
Paul Hobbs Crossbarn//Napa Valley 79
Austin Hope//Paso Robles 95

PINOT NOIR

Tortoise Creek//California 11/55
Olema// Sonoma County 14.50/72
Long Meadow Ranch//Napa Valley 70
Brewer Clifton//Santa Rita Hills 76
Maison Joseph Drouhin, Cote de Beaune//Burgundy 85

GSM

Andre Brunel, Chateauneuf-du-Pape//Rhône 90

VARIOUS REDS

Redemption//Zinfandel//Alexander Valley 55
Black Ink//Red Blend//Napa Valley 8/40
Bodegas Emilio Moro//Tempranillo// Ribera del Duero 62
Ancient Peaks Oyster Ridge Paso Robles//Bordeaux Blend 140
Beckstoffer Melee//Grenache//St Helena 73
Markham//Merlot//Napa Valley 64

draft crafted cocktails

WATERVUE G&T / 13

Hayman's Royal Dock Gin, Jack Rudy Elderflower Tonic,
Pink Flamingo Shrub

OLD FASHIONED / 13

Rough Rider Bourbon, Demerara Syrup,
Scrappy's Seville Orange Bitters, Aromatic Bitters

MANHATTAN / 13

James E. Pepper Rye, Cocchi Vermouth Di Torrino,
Scrappy's Aromatic Bitters

LOTUS / 13

Hibiscus Infused Cimarron Blanco, Cilantro, Agave, Lime

SANGRIA / 11

House-Made Recipe

BRAZILIAN CHAMELEON / 12

Novo Fogo Chameleon Cachaca, Lime,
Cappelletti Aperitivo, Simple

LUCKY TO TIKI / 12

Hayman's London Dry Gin, Lucky Falernum,
Velvet Falernum, Lime, Simple, Scrappy's Aromatic Bitters

HARBOUR'S POINTE SOUR / 11

Rough Rider Bourbon, Cocchi Americano,
Velvet Falernum, Lime, Lemon, Simple

MR. GAGE'S COSMO / 12

House Specialty, Secret Recipe

LA VERDE / 12

Fresh Jalapeno, Cilantro, Cimarron Blanco, Artisan Curacao

ciders, seltzers & beer

NARAGANSSET LAGER (CAN) 4.5
CORONA (BTL) 6
BUDWEISER (BTL) 4
FOUNDERS ALL DAY IPA (CAN) 6
COPPERTAIL "BUCS" LAGER (CAN) 8
FOUNDERS CENTENNIAL IPA (CAN) 6
COPPERTAIL FREE DIVE IPA (CAN) 6
STELLA ARTOIS (BTL) 6
3 DAUGHTERS HARD SELTZER (CAN) 6
Assorted Flavors

GREEN BENCH POSTCARD PILS (DRAFT) 6.5
MOTORWORKS PULP FRICTION (DRAFT) 7
BUD LIGHT (DRAFT) 5
COPPERTAIL UNHOLY (DRAFT) 7
3 DAUGHTERS FLORIDA ORANGE IPA (DRAFT) 7
3 DAUGHTERS ROSE HARD CIDER (DRAFT) 6
SAILFISH MARLIN WHIT (DRAFT) 7.5