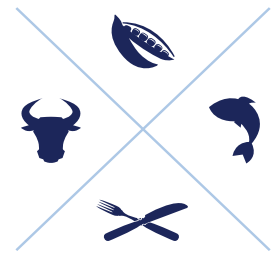


WATERVUE

GRILLE



starters

CONCH FRITTERS 14
red chili aioli

FLASH FRIED CALAMARI 15
aji amarillo aioli

TRUFFLE FRIES OR BRUSSELS 10
house blend cheese – fresh herbs – black truffle oil

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

EAST COAST OYSTERS 15
rockefeller or raw

CRAB CAKE 15
Texas Pete remoulade – lemon

flatbreads

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

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

greens

Add chicken \$6, salmon \$9, shrimp \$5 each

CAESAR SALAD 12
romaine - parmesan cheese – croutons

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

handhelds

All handhelds are served with our hand-cut fries

SMASH BURGER 14
lettuce – onion – pickle – american cheese – tomato – sesame bun

CATCH OF THE DAY 18
lettuce - onion – pickle – tomato – garlic aioli – sesame bun

CRAB CAKE SANDWICH 17
lettuce – onion – pickle – tomato – Texas Pete remoulade – sesame
bun

PRESSED CUBAN 12
pork – salami – ham – swiss cheese – pickles – cuban bread – yellow
mustard

mains

FISH & CHIPS 19 malt vinegar aioli

GRILLED CHICKEN 18 saffron rice – green peas – romesco

CHAR-GRILLED SKIRT STEAK 20 egg – frites – aji amarillio

Lunch 11:30 - 4 PM | Dinner 5 - 10 PM | Happy Hour 4 - 7 PM
Monday - Saturday

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
Lioco//Sonoma County 13.50/ 65
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

reds

AGLIANICO

Rocca del Aglanico//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
Cristom Vineyards//Oregon 73
Long Meadow Ranch//Napa Valley 70
Brewer Clifton//Santa Rita Hills 76
Maison Joseph Droughin, Cote de Beaune//Burgundy 85

GSM

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

VARIOUS REDS

Redemption//Zinfandel//Alexander Valley 55
Black Ink//Blend//California 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

KONA LONGBOARD ISLAND LAGER (BTL) 6

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