



Sunday brunch

starters

PRINCE EDWARD ISLAND MUSSELS 15
Chorizo, roasted leeks, white wine

SMOKED FISH DIP 10
shaved jalapeños, saltines,
crystal hot sauce

CRISPY CHICKEN LIVERS 14
Alabama white sauce, scallions,
fresh lemon

SOUTHERN PIMENTO CHEESE 9
piquillo peppers, cheddar, pickles, saltines

FLASH FRIED CALAMARI 15
aji amarillo aioli, fresh lime

JUMBO LUMP CRAB CAKE 16
mustard horseradish aioli

CHARGRILLED OCTOPUS 18
fresh greens, tomato vinaigrette, cilantro
avocado sauce

greens

BURRATA SALAD 15
fresh greens, fried green tomatoes, oven
dried Roma tomatoes, white balsamic peach
thyme vinaigrette

BLUE CHEESE COBB 14
fresh greens, bacon, egg, tomato, cucumber,
avocado, blue cheese dressing

HOUSE SALAD 13
fresh greens, roasted pear, goat cheese,
walnuts, creamy herb dressing

Add: Salmon 9 Shrimp 9 Filet 10 Chicken 6



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entrees

CRAB CAKE BENEDICT 20
Buttermilk biscuit, asparagus, roasted
potato hash

SEASONAL PANCAKES 13
Maple syrup, crispy bacon

OMELETTE DU JOUR 15
Ask your server for today's creation

CORNED BEEF HASH & EGGS 15
Poached eggs, onion, potatoes, house-made
corn beef

FRENCH TOAST SANDWICH 14
Ham, egg, gruyere cheese, roasted potato
hash, maple syrup

CHICKEN BISCUIT 15
Tossed in a spicy maple syrup, coleslaw,
roasted potato hash

SHRIMP & GRITS 19
Chorizo, roasted leek and shallots, cheddar
cheese

CHARGRILLED HAMBURGER 15
Burger sauce, lettuce, tomato, onion,
gruyere cheese, house cut fries

GRILLED WHITEFISH SANDWICH 15
Housemade tartar sauce, lettuce, house cut
fries

STEAK & EGGS 18
Petite filet, 2 eggs, roasted potato hash

sides

Bacon 4
Biscuit 2
Egg 1.50
Fries 4
Cuban toast 2

beverages

Coffee 3
Tea 3
Iced Tea 2.75
Soda 2.75

Fresh-Squeezed Juices
Orange 6
Limeade 4