WATERVUE
GRILLE

SMALL PLATES

CAESAR SALAD 15
Romaine - Parmigiano - House Dressing
La Segunda Croutons - gf without croutons

CRISPY BRUSSEL SPROUTS 15 / VEGAN 12
Crispy Bacon - Pomegranate Molasses - gf

DIM SUM OF THE DAY 20
Ask Server For Today's Selection

KEY WEST SHRIMP COCKTAIL 18/34
House Marinated - Cocktail - Lemon - gf

AHI TUNA TARTARE 21
Citrus Ponzu - Eel Sauce - Spicy Mayo - gf

LUMP CRAB CAKE 18
Seafood Sauce - Fresh Herbs - Lemon

BEEF CARPACCIO 16
Saffron Aioli - Smoked Maldon Salt
Vidalia Onion-Extra Virgin Olive Oil - gf

HEIRLOOM TOMATO & BURRATA 18
Basil & White Balsamic Vinaigrette
Olive Oil - Smoked Maldon Salt - gf

CLAM CHOWDER 10
Carrots - Onion - Celery - Potatoes

LOCAL OYSTERS 20/36
Mignonette - Cocktail - Saltines - gf

SMOKED FISH SPREAD 17
Pickled Jalapenos - La Segunda Crostini - gf

FLASH FRIED CALAMARI 17
Fra Diavolo Sauce - Lemon - Fresh Herbs

CRISPY PORK BELLY 14
Slow Smoked-Mongolian Sauce - Asian Slaw - gf

ALL FLORIDA SEAFOOD PLATTER 60
6 Versaggi key west shrimp - 12 local oysters
smoked fish spread - ahi tuna tartare - gf

LUNCH

sandwiches are served with house cut fries / GF bun +3 & grilled
add a side of Smoked Gouda Mac & Cheese $7

FLORIDA GROUPER SANDWICH 24
roasted garlic aioli - bibb lettuce - heirloom tomatoes - pickles

CLASSIC SMASH BURGER 20
bibb lettuce - onion - heirloom tomato - pickle - cheddar cheese - burger sauce

KEY WEST SHRIMP ROLL 19
toasted split top roll - herb mayo - bibb lettuce - celery - lemon

CRISPY SHRIMP PO' BOY 20
Texas Pete remoulade - bibb lettuce - pickles - heirloom tomatoes

STEAK SANDWICH 22
roasted onions, peppers, & mushrooms - provolone cheese - hoagie roll

CRISPY GROUPER TACOS 23
bibb lettuce - avocado crema - house salsa

FRIED CHICKEN SANDWICH 21
Duke's Mayo - bibb lettuce - heirloom tomatoes - pickles

GRILLED CHICKEN CAESAR SALAD 20
romaine - parmigiano - house dressing - La Segunda croutons

20% gratuity may be added to parties of six or more. 3% Cash Discount.
Consuming raw or undercooked meats, eggs, poultry, seafood or shellfish increases your risk of contracting a foodborne illness.

POUR DECISIONS

CHARDONNAY
Indaba // South Africa 10/50
Chalk Hill // California 15/75
Domaine Alain Chavy // Bourgogne Chardonnay 80

CHENIN BLANC
Indaba // South Africa 10/50

RIESLING
Thomas Schmitt // Germany 11/55
Eroica // Washington 60

SAUVIGNON BLANC
Villa Maria // New Zealand 12/60
Le Charmel // Loire 14/70
Cantina Tramin // Alto Adige 15/75

ROSÉ
Campuget // Rhone Valley 10/50
Barnard Griffin // Columbia Valley 11/55
Summer in a Bottle // NY 17/85
Spring in a Bottle **N/A** // NY 8/40

ITALIAN WHITE
Zenato // Pinot Grigio // Peschiera 11/55
Melacce // Vermentino // Toscana 50

FRENCH WHITE
Château Graville - Lacoste Graves // Bordeaux 47
Domaine Louis Moreau // Petit Chablis Bourgogne 65
Drouhin - Vaudon Chablis // Burgundy 78

CHAMPAIGNE
JP Chenet Brut // France 11/55
Veuve Clicquot Brut // France 120
Moet& Chandon Brut Imperial // France 100
Ruinart Blanc De Blancs Brut NV // France 129
Ruinart Rose Brut // France 126

CABERNET SAUVIGNON
Santa Julia // Argentina (vegan) 13/65
Daou // Paso Robles 18/90
Tilia // Argentina 55
Oberon // Napa Valley 85

PINOT NOIR
Tortoise Creek // California 12/60
Planet Oregon // Willamette Valley 15/75
Sonoma Cutrer // Russian River 65
Olema // Sonoma County 65

FRENCH RED
Château de Parenchère // Bordeaux 52
Château Blaignan // Médoc 65
Saint Cosme // Côtes-du-Rhone 75
Chateau Val - Joanis Luberon // Syrah // Rhone 96
Ancient Peaks Oyster Ridge // Bordeaux Blend 120

ITALIAN RED
Li Veli Orion Primitivo // Puglia 12/60
Tua Rita // Rosso dei Notri // Tuscany 15/75

MERLOT
Markham // Napa Valley 64

SPANISH RED
Alto Moncayo Veraton // Grenache // Spain 90
Pascual Toso Alta 2014 // Argentina 98

ZINFANDEL
Pozzan 'Back Barn' // Zinfandel // Napa Valley 60

SPARKLING
Jansz // Australia 15/75
Graham Beck Rose' // South Africa 15/75
Chandon Brut Classic // 39

SPECIALTY DRAFT CRAFT COCKTAILS

THE VÜE / 16
Hayman's Royal Dock Gin, Jack Rudy Elderflower Tonic,
Pink Flamingo Shrub

LA VERDE / 16
Bold vibrant kick of Fresh Jalapeño, Cilantro,
Cimarron Blanco Tequila , Artisan Curacao
TRY IT WITH A SPICY TAJÍN RIM

LOTUS / 17
Hibiscus Infused Cimarron Blanco Tequila , Cilantro,
Agave nectar, Zesty Lime

WATERVUE RED or WHITE SANGRIA / 15
Refreshing Crafted Recipe

OLD FASHIONED / 17
James E. Pepper Bourbon, Demerara Syrup,
Scrappy's Seville Orange Bitters, Aromatic Bitters

RHUM RHUNNER / 17
Flor de Cana Silver, Flor de Cana Oro,
Giffard Banane du Bresil, Crafted strawberry Liqueur

SOUTHERN ENVY / 16
Angel's Envy Bourbon, Fresh Peaches, Kentucky Mint,
Lemon / Lime Juices

MR. GAGE'S COSMO / 17
House Specialty, Secret Recipe

CORONA (BTL)	**6.5**
BUDWEISER (BTL)	**5**
MICHELOB ULTRA (BTL)	**6**
STELLA ARTOIS (BTL)	**6.5**
NARRAGANSETT LAGER (CAN)	**5**
FOUNDERS ALL DAY IPA (CAN)	**6**
3 DAUGHTERS PINEAPPLE CIDER (CAN)	**6.5**
NUTRL HARD SELTZERS (CAN)	**6.5**
SURFSIDE ICED TEA & LEMONADE	**6.5**
3 DAUGHTERS BEACH BLONDE (DRAFT)	**7.5**
BUD LIGHT LAGER (DRAFT)	**5**
COPPERTAIL FREE DIVE (DRAFT)	**7.5**
GREEN BENCH BENCH LIFE LAGER (DRAFT)	**7.5**
MODELO ESPECIAL (DRAFT)	**7**
WOVENWATER HAZY IPA (DRAFT)	**7.5**
HIDDEN SPRINGS ORANGE CRUSH (DRAFT)	**7**
NON ALCOHOLIC BEER	**4**