

## SEASONAL SPECIALS

**FRENCH COUNTRY AHI TUNA SALAD (GF)** 20  
Baby Greens, Young Arugula, Haricot Verts, Red Beets  
Baby Heirloom Tomato, Shaved Red Onions, Fromage de Chevre  
Spiced Pecans, Lemon Dijon Vinaigrette

**COLOSSAL SHRIMP FRANCAISE** 27  
Lemon, Caper, Tomato, White Wine Pan Sauce  
Choice of Side

**CHICKEN CHOP (GF)** 18  
Garlic Pea Tips, Yukon Gold Mashed Potatoes  
Wild Mushroom Madeira Pan Sauce

**12OZ NEW YORK STRIP "AU POIVRE" (GF)** 35  
Yukon Gold Mashed Potatoes, Sauteed Green Beans  
Charred Onions & Wild Mushrooms, Cognac Peppercorn Sauce

## NIBBLE

**SOUP OF THE DAY** 5/7

**FRENCH ONION SOUP** 5/7

**GAZPACHO (V+)** 5/7  
Cucumber Pepper Relish  
With Maryland Crab 9/11

**EDAMAME (GF, V+)** 7  
French Sea Salt

**BRUSSEL SPROUT CRUNCH** 12  
Kimchi Sauce, Scallion, Peanut, Crispy Shallots, Spicy Mayo

**CHICKEN MEATBALLS** 14  
Basil, San Marzano Tomato Sauce

**BANG BANG SHRIMP** 14  
Creamy Thai Chili Sauce, Scallions, Sesame

**CRISPY GARLIC WINGS (GF)** 13  
Buffalo Sauce, Toasted Garlic, Blue Cheese, Celery

## GREEN

Salads are available without protein 10/13

**MEDITERRANEAN (GF, V)** 10/13  
Chopped Romaine, Kalamata Olives, Tomatoes, Red Onion  
Cucumbers, Capers, Feta, Lemon Vinaigrette

**WATERSIDE (GF)** 17  
Grilled Chicken, Romaine, Spinach, Goat Cheese, Fig, Chickpea  
Tomato, Cucumber, Almonds, Balsamic Vinaigrette

**SAVANNAH (GF)** 16  
Roasted Turkey, Chopped Romaine, Sweet Potato, Pecans  
Bleu Cheese, Cranberry, Apple, Bacon, Honey Dijon

**CAESAR** 17  
Grilled Chicken, Romaine, Croutons, Parmigiano-Reggiano  
Classic Caesar Dressing

**THAI KALE** 22  
Wild Shrimp, Shredded Kale, Carrot, Crushed Peanuts  
Parmesan, Cabbage, Caesar Peanut Dressing

**SUPERFOOD\* (GF)** 20  
Grilled Salmon, Kale, Spinach, Quinoa, Sweet Potato, Broccoli  
Beets, Avocado, Almonds, Acai Berry Vinaigrette

**COBB (GF)** 16  
Roasted Turkey, Iceberg, Tomato, Egg, Avocado, Bacon  
Bleu Cheese, Honey Dijon

— SALAD OPTIONS —  
Tuna Salad 16 | Egg Salad 15 | Local Fish 19  
5oz Skirt Steak\* 21 | Organic Tofu 16

## ARTISAN PIZZA

Gluten Free Cauliflower Crust (GF) \$2

**MARGHERITA (V)** 13  
San Marzano Tomato Sauce, Mozzarella, Basil, Reggiano

**PESTO** 16  
Grilled Chicken, Ricotta, Roasted Tomatoes  
Aged Balsamic, Basil, Mozzarella

**ARTICHOKE (V+)** 15  
Roasted Tomatoes, Caramelized Onions, Broccoli  
San Marzano Tomato Sauce, Vegan Mozzarella & Parmesan

**BOLOGNAISE (GF)** 18  
San Marzano Tomato Sauce, Mozzarella, Parmesan  
Cauliflower Crust, Herb Ricotta

# Waterside DINNER

## HAND CRAFTED

Add a Choice of Side 3

**SANTA FE** 14  
Blackened Chicken, Avocado, Pepper Jack, Tomato, Bacon  
Smoky Aioli, Toasted Brioche

**GULF** 17  
Seasonal Fish, Lettuce, Tomato, New England Tartar  
Toasted Brioche

**CAESAR WRAP** 13  
Grilled Chicken, Provolone, Romaine, Caesar Dressing  
Whole Wheat Wrap

**BUFFALO WRAP** 13  
Crispy Chicken, Hot Sauce, Romaine, Bleu Cheese Dressing  
Whole Wheat Wrap

## BURGER

Add a Choice of Side 3

**SIGNATURE SIRLOIN\*** 13  
Served with Lettuce & Tomato  
on Toasted Brioche

**BISON BURGER\*** 15  
Choice of American • Cheddar  
Swiss • Bleu • Provolone  
Charred Onions  
Sautéed Mushrooms  
Smoked Bacon

**CHICKEN BURGER** 11

**VEGETABLE BURGER (V+)** 10

**WATERSIDE BURGER\*** 15  
Sirloin, Fried Egg, Cheddar, Bacon, Smoky Aioli  
Toasted Brioche

**FRENCH ONION CHICKEN BURGER** 13  
Melted Onion, Swiss, Parmesan, Roasted Garlic Aioli, Brioche

**VEGAN "MAC" (V+)** 15  
Impossible Burger, Chao Cheese, Shredded Lettuce  
House Pickle, Red Onions, Steak House Aioli  
Whole Wheat Bun

(GF) Gluten Free | (V) Vegetarian | (V+) Vegan

# MAIN

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## BLUE CRAB CAKE 24/39

Arugula, Marinated Artichoke, Roasted Tomato, Capers  
Salsa Verde Aioli, Choice of Side

## SCOTTISH SALMON\* (GF) 29

Grilled, Blackened, or Citrus Mustard Glazed  
Choice of Side

## CHICKEN FRANCAISE 19

Lemon, Caper, Tomato, White Wine Pan Sauce  
Choice of Side

## CHICKEN PARMESAN 19

San Marzano Tomato Sauce, Mozzarella, Choice of Side

## 10 OZ STERLING SILVER SKIRT STEAK\* (GF) 33

Chimichurri Sauce, Choice of Side

## SPAGHETTI SQUASH PARMESAN (GF) 17

San Marzano Tomato Sauce, Mozzarella  
[ Chicken Meatballs 22 ]

## WILD SHRIMP SCAMPI 27

Linguini, Broccoli, Garlic, Charred Tomatoes, Lemon  
White Wine Pan Sauce, Touch of Cream

## POMODORO 15

Penne, San Marzano Tomato Sauce, Basil  
[ Chicken 17 | Chicken Meatballs 19 | Wild Shrimp 27 ]

# BOWLS

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## CHILLED RAMEN 15

Crushed Peanut, Cabbage, Carrot, Edamame, Cucumber  
Avocado, Scallion, Sesame, Crispy Rice Noodles, Dashi Dressing

## CAULIFLOWER FRIED RICE (V) 16

Broccoli, Mushrooms, Carrot, Green Bean, Charred Onion, Avocado  
Scallion, Peanut, Cilantro, Chili Garlic Soy, Fried Egg, Spicy Mayo

## BURRITO BOWL (GF, V) 15

Brown Rice, Charred Peppers & Onions, Black & Red Beans  
Grilled Corn, Avocado, Salsa Fresca, Sour Cream, Cilantro

Grilled Chicken 19 | 5oz Skirt Steak\* 21 | Wild Shrimp 22

Blackened Salmon\* 20 | Organic Tofu 17

# TACOS

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Gluten Free Corn Tortillas Available

## BAJA FISH 15

Shaved Red Cabbage, Avocado, Queso Fresco, Salsa Verde Aioli

## FAJITA 13

Blackened Chicken, Charred Peppers & Onions, Pepper Jack Cheese  
Cilantro, Tomato Fresca, Sour Cream

# POKE' POKE'

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Choice of White Rice, Brown Rice, or Mixed Baby Lettuce

## DYNAMITE\* 20

Tuna, Salmon, Krab, Cucumber, Scallion, Avocado, Shallot Crisps  
Kimchi Sauce, Dynamite Sauce, Sesame

## TOSAKA\* 18

Salmon, Wakame, Scallion, Cucumber, Avocado  
Tosaka Seaweed, Shallot Crisps, Kimchi Sauce, Sesame

## KANI 18

Krab, Cucumber, Edamame, Carrot, Avocado, Scallion  
Dynamite Sauce, Shallot Crisps, Sesame

# CLASSICS

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Add a Choice of Side 3

## CHICKEN FINGERS 7/10

Honey Mustard

## LOADED GRILLED CHEESE 9

Tomato, Smoked Bacon, American & Provolone Cheese

## MOZZARELLA STICKS (V) 6

Marinara Sauce

## JUMBO BEEF HOT DOG 8

# SIDE

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5 Each

French Fries (GF, V+)

Sweet Fries (GF, V+)

Baked Potato (GF, V+)

Sweet Baked Potato (GF, V+)

Garlic Broccoli (GF, V+)

Caesar Salad

Thai Kale Caesar

Chopped Fruit (GF, V+)

Sautéed Green Beans (GF, V+)

Cole Slaw (GF, V)

Penne Marinara (V+)

Spaghetti Squash Pomodoro (GF, V+)

Soup du Jour

French Onion Soup

Gazpacho (V+)

# SWEET

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9 Each

## CHOCOLATE MOUSSE CAKE (V)

## CHOCOLATE CHIP COOKIE & OREO BROWNIE SUNDAE (V)

VANILLA ICE CREAM, CHOCOLATE SAUCE

## SUGAR FREE CHEESECAKE (V)

WHIPPED MASCARPONE

## BUTTERSCOTCH & WHITE CHOCOLATE BREAD PUDDING (V)

VANILLA ICE CREAM

## CARROT CAKE (V)

PINEAPPLE COMPOTE

# FROZEN

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Single Scoop 4  
Double Scoop 6.5

## PEANUT BUTTER CUP ICE CREAM

## VANILLA ICE CREAM

## CHOCOLATE ICE CREAM

## DAIRY FREE ROCKY ROAD ICE CREAM (V+)

## SUGAR FREE VANILLA ICE CREAM

## RASPBERRY SORBET

Scan for Menu



**\*Consumer Advisory:** The Management advises that eating raw or uncooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially the elderly, young children under the age of 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of the animal food reduces the risk of foodborne illnesses. There is a risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach, the blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.