

WATERVUE

G R I L L E



starters

TUNA TARTARE 17

macadamia nuts - avocado - Yuzu truffle soy - tobiko - fried garlic - eel sauce - spicy mayo

EAST COAST OYSTERS 15

cocktail sauce- mignonette - lemon

STUFFED CHERRY STONE CLAMS 16

chorizo - spanish onion - peppers - parmigiano reggiano

BEEF CARPACCIO 16

saffron aioli - red onion - parmesan - micro greens - olive oil - lemon

BEER BRAISED MUSSELS 17

garlic - butter - pretzel roll

CRAB CAKE 17

sweet Vidalia onion tartar - lemon

FLASH FRIED CALAMARI 16

sweet chili lime aioli - lime

flatbreads

served with pickled bannana peppers

SUPREME VEGGIE 20

kale pesto - caramelized onions - shaved broccoli
cheddar - mozzarella

ABOONDONZ 20

coppa - soppressata - pepperoni - tomato sauce
mozzarella - ricotta

greens

CAESAR SALAD 14

parmigiano - housemade dressing - croutons

HOUSE SALAD 14

mixed greens - carrots - cucumbers - heirloom
tomatoes - cheddar cheese - croutons
creamy buttermilk dressing

fork & knife

VEGETARIAN "SCALLOPS" 27

king trumpet mushrooms - mimolette risotto - sauteéd spinach

SEAFOOD PASTA 34

fresh pasta - clams - mussels - shrimp - heirloom tomatoes - chili flakes

PECAN-CRUSTED POMPANO 33

fingerling sweet potatoes - haricot vert

RED CHILI-RUBBED MAHI MAHI 32

creamy jasmine rice - asparagus - lobster brandy cream sauce

LAMB T-BONES 34

French onion cauliflower gratin - super sauce

BLACK TEA COLD-SMOKED DUCK BREAST 33

vegetable lo mein stir fry - jalapeño cherry sauce - scallions

FILET MIGNON AND TIGER SHRIMP 52

roasted garlic mash - broccolini - béarnaise

COCONUT POACHED SALMON 32

steamed jasmine rice - long beans - herb salad - yuzu, truffle, soy vinaigrette - banana leaf

CHAR-GRILLED SWORDFISH 33

Okinawan sweet potato gnocchi - roasted cipollini onions - rainbow Swiss chard

CRAB-CRUSTED WAHOO 34

root vegetable hash - roasted Chinese eggplant

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 Cuvée // France 36
Veuve Clicquot Brut // France 20/120
J.P. Chenet Brut // France 10/40

CHARDONNAY

Cousiño Macul // Chile 9.75/48
Chalk Hill // California 14 glass only
MacRostie // California 15/60
Domaine Drouhin-Vaudon Chablis // Burgundy 69

CHENIN BLANC

Clos du Gaimont Vouvray // Loire 50

RIESLING

Eroica // Columbia Valley 60
Thomas Schmitt // Germany 10/45

ROSÉ

Barnard Griffin // Washington 11/44

SAUVIGNON BLANC

Le Charmel // Loire 11/55
Cantina Tramin // Alto Adige 14/56
Clos Henri // New Zealand 55
Chateau Gravelle-Lacoste // Bordeaux 47

reds

CABERNET SAUVIGNON

Tilia // Argentina 10/40
Oberon // Napa Valley 17/85
Textbook // Napa Valley 60
Daou // Paso Robles 95

PINOT NOIR

Tortoise Creek // California 11/55
Olema // Sonoma County 14.50/60
Long Meadow Ranch // Napa Valley 79

PRIMITIVO

Li Veli Orion // Puglia 10/50

VARIOUS REDS

Pozzan 'Back Barn' // Zinfandel // Napa Valley 60
Bodegas Emilio Moro // Tempranillo // Ribera del Duero 62
Ancient Peaks Oyster Ridge // Bordeaux Blend 140
Alto Moncayo Veraton // Grenache // Spain 90
Markham // Merlot // Napa Valley 64

draft crafted cocktails

WATERVUE G&T / 15

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

OLD FASHIONED / 16

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

BLACK MANHATTAN / 15

James E. Pepper Rye, Pasubio Vino Amaro, Aromatic
Bitters, Bittercube Cherry Bark Vanilla Bitters

LOTUS / 15

Hibiscus Infused Cimarron Blanco, Cilantro, Agave, Lime

SANGRIA / 14

House-Made Recipe

SOUTHERN ENVY/ 15

Angel's Envy Bourbon, Fresh Peaches, Kentucky Mint,
Lemon, Lime

BRAZILIAN CHAMELEON / 14

Novo Fogo Chameleon Cachaca, Lime,
Cappelletti Aperitivo, Simple

LUCKY TO TIKI / 14

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

HARBOUR'S POINTE SOUR / 13

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

MR. GAGE'S COSMO / 14

House Specialty, Secret Recipe

LA VERDE / 15

Fresh Jalapeño, Cilantro, Cimarron Blanco, Artisan Curacao

ciders, seltzers & beer

CORONA (BTL)	6	MOTORWORKS PULP FRICTION IPA (DRAFT)	7
BUDWEISER (BTL)	4.5	BUD LIGHT LAGER (DRAFT)	5
FOUNDERS ALL DAY IPA (CAN)	6	COPPERTAIL UNHOLY TRIPPEL (DRAFT)	7
COPPERTAIL FREE DIVE IPA (CAN)	6	WOVEN WATER SEASONAL HAZY IPA (DRAFT)	7
STELLA ARTOIS (BTL)	6	WOVEN WATER SEASONAL PILSNER (DRAFT)	7.5
NARRAGANSETT LAGER (CAN)	5	MANGO CART WHEAT ALE (DRAFT)	6.5
UNTITLED ART IPA N/A (CAN)	4	3 SONS ANTIQUE ALLEY RED ALE (DRAFT)	6
NUTRL HARD SELTZERS (CAN)	6	3 SONS OKTOBERFECT (DRAFT)	6
Assorted Flavors			