



# WATERVIEW DINNER

## RAW BAR

- SEAFOOD PLATEAU\*\* MP**  
Chilled Colossal Shrimp, Oysters, Clams
- CLAMS ON THE HALF SHELL\*\* 18**
- SHRIMP COCKTAIL\*\* 21**
- CHILLED CRAB CLAWS\*\* MP**

## HOUSE FAVORITES

- ROCK SHRIMP SCAMPI 34**  
Cappellini, Shallots, Toasted Pistachio
- GNOCCHI ALLA ROMANA 28**  
Pomodoro Sauce, Basil, Pecorino Romano
- MUSHROOM BOLOGNESE 34**  
Garganelli, Whipped Ricotta Cheese

## STARTERS

- BIG EYE TUNA TARTARE 18**  
Avocado, Crispy Radish, Ginger Dressing
- GUACAMOLE\*\* 14**  
Spring Peas, Green Chili, Crispy Pita
- THE GRILLE HOUSE SALAD\*\* 12**  
Baby Greens, Toy Box Tomatoes, House Vinaigrette
- CHOPPED SALAD\*\* 18**  
Romaine Lettuce, Cucumbers, Tomatoes, Crispy Pita, Feta Cheese, Lemon Herb Vinaigrette
- ENDIVE SALAD\*\* 18**  
Sugar Snap Peas, Fresno Parmesan Dressing & Herbs
- BURRATA & STRAWBERRIES 18**  
Strawberry Jam, Arugula, Almonds, Toasted Sourdough Bread
- FRENCH ONION SOUP 16**  
Gruyere Cheese, Sourdough Bread
- LOCAL FRIED CALAMARI 18**  
Banana Peppers, Mango Habanero Remoulade
- OYSTER JEFFERSON\*\* 21**  
Creamy Basil, Crispy Potato
- BEEF CARPACCIO 22**  
Truffle Fritters, Summer Truffle & Chives

## FROM THE LAND

- MANHATTAN-CUT NY STRIP\*\* 38**
- BONE-IN RIBEYE\*\* 55**
- BEEF TENDERLOIN \*\* 52**  
Peppercorn Crusted
- AUSTRALIAN DOUBLE-CUT LAMB CHOPS \*\* 54**
- PORTERHOUSE FLORENTINE\*\* 65**
- MESQUITE-RUBBED BONELESS CHICKEN\*\***  
HALF 26 FULL 50

## FROM THE SEA

- FAROE ISLAND SALMON\*\* 35**  
Tomato, Spaetzle, Baby Carrots, Olive Tapenade
- MONTAUK DIVER SCALLOPS\*\* 42**  
Rosemary Grilled, Gnocchi, Pancetta, Spring Peas

## SIDES

- Please Select One Side and One Sauce to Compliment Your Entrée
- CREAMY POTATO PURÉE**
  - GRILLED BROCCOLINI WITH PARMESAN & CHILI**
  - BAKED MACARONI & CHEESE**
  - TRUFFLE FRIES**

## SAUCES

- CITRUS SOY GLAZE**
- BONE MARROW BORDELAISE**
- ROASTED GARLIC OIL & HERBS \*\***
- AU POIVRE \*\***
- SMOKED BLUE CHEESE BUTTER \*\***
- CHIMICHURRI \*\***



Executive Chef Anthony Guerriere



\*Our Culinary Team takes great pride offering menu selections that are good for you and good for the planet; sourcing fish and seafood from sustainably managed stocks. Before placing your order, please inform your server if a person in your party has a food allergy. \*\*Gluten free options available. Consuming raw or undercooked meats, fish, shellfish, or shell eggs may increase your risk for food-borne illness especially if you have certain medical conditions.



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## Bar

### **BURRATA & STRAWBERRIES 18**

Strawberry Jam, Arugula, Almonds, Toasted Sourdough Bread

### **ARTISAN CHEESE & CHARCUTERIE BOARD 26**

Selection Of Cheese, Berry Mostarda, Fruit & Candied Nuts

### **GUACAMOLE 14**

Spring Peas, Green Chili, Crispy Pita

### **SMOKED SALMON WRAPPED SCALLOPS 22**

Seaweed Salad, Sundried Tomato Pesto, Horseradish Crema

### **CHICKEN WINGS 16**

BBQ, Teriyaki or Mesquite Smoked

### **SMOKED CHICKEN WONTON 16**

Blue Cheese Fondue

### **AUSTRALIAN LAMB CHOPS 22**

Avocado Salsa Verde, Crispy Yucca

### **LOADED POTATO SKINS 16**

Smoked Bacon, Aged Cheddar, Scallions, Crème Fraiche

### **PETONIC BAY OYSTERS JEFFERSON 21**

Creamed Basil, Crispy Potato

### **THE WATERVIEW BURGER 22**

House Blend Beef, Aged White Cheddar, Yuzu Pickles, Frizzled Onions,  
Smokey Burger Sauce, Hand Cut Fries

### **LOBSTER ROLL 42**

Cold Water Lobster, Citrus Mayonnaise,  
Potato Bun, House Made Chips

### **PRIME RIB FRENCH DIP 23**

Gruyere Cheese, French Onion Jus

### **DRUNKEN WILD MAINE MUSSELS 19**

Sweet Vermouth, Spicy Vodka, Saffron, Ritz Cracker Gremolata



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## COCKTAILS

### DRAFT BEER

- STELLA ARTOIS 7
- MONTAUK WAVE CHASER IPA 7
- BLUE POINT TOASTED LAGER 7
- ALLAGASH WHITE 7
- FAIRWAY PILSNER 7

### SPECIALTY COCKTAILS

- CUCUMBER LEMONADE 12  
Ketel Cucumber, Fresh Lemonade
- TPG 12  
Ketel Peach & Orange Blossom, Peach Puree, Lime Juice
- SUNKEN MEADOW SOUR 14  
Teelings, Peach Essence, Simple Syrup, Lemon
- MARINA MARGARITA 16  
Don Julio Blanco, Lime Juice, Pineapple Juice, Habanero Agave
- SUMMER BREEZE 14  
Malibu Rum, Blue Curacao, Pineapple
- OLD FASHIONED 14  
Buffalo Trace Bourbon, Bitters, Maple Syrup
- ESPRESSO MARTINI 16  
Ketel One, Cantera Negra Coffee Liqueur, Espresso
- KENTUCKY MULE 12  
Buffalo Trace Bourbon, Simple, Lime, Ginger Beer
- BAJAN RUM PUNCH 12  
Rum, Cointreau, Bajan Tiki Sour, Sparkling Wine
- WILD HONEY BEE 14  
Tanqueray, Lemon Juice, Honey & Lavender Syrup
- 007 12  
Stoli Orange, Orange Juice, Soda
- SANGRIA BLANCA 12  
White Wine, Triple Sec, White Cranberry, Stone Fruits

### WINE BY THE GLASS

- PINOT GRIGIO 12  
*Il Masso, Friuli-Venezia, Italy*
- SAVIGNON BLANC 12  
*Hess Select, California*
- CHARDONNAY 14  
*La Crema, California*
- REISLING 12  
*Chateau St Michelle, Washington*
- ROSE 12  
*Domaine Reine "Juliette" Provence, France*
- PROSECCO 14  
*Mionetto Treviso, Brut, Veneto, Italy*
- CABERNET SAUVIGNON 12  
*Kendall Jackson, California*
- MERLOT 12  
*Blackstone, California*
- PINOT NOIR 12  
*Mark West, California*

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