



DINNER

Our menu takes inspiration and guidance from the seasons. We pride ourselves on celebrating the local bounty through recognizable favorites with commitment and respect... That simple!

STARTERS

SOUP OF THE MOMENT \$7

CRISPY CALAMARI

shishito peppers, tomato butter, chili \$15

PAN SEARED SCALLOPS

corn puree, truffle popcorn, celery, grilled peaches (GF) \$16

FIG & GOAT FLAT BREAD

bucheron goat's cheese, fig jam, arugula, olive oil, cracked pepper (V) \$11

OYSTER OF THE MOMENT

\$3 each

CARLOS' RISOTTO CROQUETTES

mozzarella, parmesan, fontina, truffle essence, tomato butter (V) \$8

COPPER TAIL BREWERY

POACHED SHRIMP

bloody mary sauce, celery, fresh cut lemon \$14

CHARCUTERIE BOARD

speck, salami, picante, whipped brie, bucheron goat's cheese, manchego, fig jam, marinated olives, house pickles, whole grain mustard, pretzel crostini \$18

FRESH GREENS

BUTTER LETTUCE SALAD

shaved radish, carrots, celery, shallots, herbs, roasted shallot vinaigrette (V)(GF) \$12

KALE & ROMAINE CAESAR

tuscan kale, baby kale, parmigiano reggiano (V) \$13

WATERSIDE SALAD

chef's blend of greens, mango, soy nuts, red peppers, cilantro, papaya dressing (GF) \$13

Add chicken \$5 Add shrimp \$8 Add blackened mahi \$10

HAND HELD Served with garlic rosemary fries or seasonal fruit

CUBAN

slow roasted mojo pork, ham, salami, swiss, dill pickle, mayo-mustard, cuban bread \$14

BLACKENED MAHI SANDWICH

key lime tarter, cabbage slaw, cilantro, brioche bun \$19

SMOKED TURKEY WRAP

roasted garlic hummus, cucumber, butter lettuce, fresh sliced tomato, chipotle yogurt, tomato tortilla \$14

WATERSIDE BURGER

cambozola, parsley, horseradish, bacon-onion jam, pretzel roll \$15

CLASSIC BURGER

peppered bacon, cheddar, lettuce, ripe tomato, red onion, special sauce, brioche \$15

TARRAGON & WALNUT CHICKEN SALAD

dried cranberries, mayo, bibb lettuce, multi grain croissant \$13

FORK & KNIFE

WOOD GRILLED 14 OZ RIB EYE

garlic fingerling potatoes, brussels, red wine sauce (GF) \$33

GRILLED GOLDEN TILEFISH

parsnip puree, blistered tomatoes, fennel, watercress, shrimp sauce (GF) \$31

PAN SEARED SNAPPER

edamame, fresh corn, white wine, shallots, zucchini, romesco sauce \$31

SHRIMP FRA DIAVOLO

fresh fettuccini pasta, white wine, tomato sauce, basil, chili, parmesan \$27

SHORT RIB

country mash, brussels, red wine sauce \$25

JOYCE FARMS ORGANIC ROASTED CHICKEN BREAST

baby potatoes, roasted carrots, natural jus (GF) \$22

DESSERTS

MOCHA CHOCOLATE CAKE

chocolate cake, mocha cremoux, cocoa nib crumble, coffee meringue, chocolate macarons \$7

PEACH RHUBARB CRUMB CAKE

vanilla kirsch anglaise, grilled peaches, toasted almond crumb \$7

KEY LIME TART

Florida key lime pie, torched coconut meringue, mango lime sauce, fresh berries \$7

SUTTER'S LOCAL ICE CREAM

vanilla, chocolate, or seasonal selection \$7

Gluten-free options are available upon request

Consuming raw or undercooked meat, fish, poultry, seafood or shellfish may increase your risk of illness.

An automatic 18% will be added to all parties of 6 or more guests.