

WaterScapes

**Dinner
Selections**
5:30pm - 10pm



"WaterScapes strives to be at the forefront of sustainability and utilizes every effort to ensure the products we serve are locally grown and are of the freshest quality possible"

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Prices are subject to all applicable state and local taxes.

g = Gluten Free
v = Vegetarian

Executive Chef
Robert Astraikis



Small Plates

Spanish Chorizo Soup <i>g</i> white beans, kale, smoked paprika	cup 5 bowl 9
Pimento Cheese <i>v</i> greek yogurt, pepper-jack, cheddar cheese, lavosh	9
Shrimp Cocktail <i>g</i> cucumber, tomato salad, cocktail sauce, lemon	10
Tuna Poke Bowl <i>g*</i> tuna, tamari, rice wine vinegar, sesame, greens, scallions, carrot, cucumber, red pepper, basmati rice, furikake	15
Chili Shrimp <i>g</i> seared shrimp, chili pepper, ginger, cilantro, lime, shallot, extra virgin olive oil, greens, grilled ciabatta crostini	14
Coconut Clams <i>g</i> green curry, coconut milk, lime, greens, cilantro, basil, seasonal squash	16
Crab Cake asparagus, heirloom tomato, fennel, kale, dijon vinaigrette	16
Waterscapes Caesar heirloom tomatoes, romaine hearts parmesan cheese, ciabatta croutons, garlic dressing	small 7 full 10
Waterscapes Salad <i>gv</i> kale, arugula, greens, roasted beets, heirloom tomatoes, spicy pecans, white balsamic vinaigrette	small 7 full 10
Tuna Nicoise Salad <i>g*</i> seared tuna, romaine hearts, greens, red onion, boiled egg, green beans, anchovies, caper, heirloom tomato, castelvetro olives, potatoes, lemon vinaigrette	16
Salad Toppers <i>g</i> add to any salad	
Grilled Chicken	6
Creole Grilled Shrimp	9
Seared Tuna*	9

Large Plates

Brown Butter Gnocchi <i>v</i> wilted baby kale, sautéed mushrooms, shallots and grape tomatoes, light tomato broth, parmesan cheese	23
Pasta Pomodoro <i>v</i> heirloom tomatoes, roasted garlic, white wine, basil, fresh pappardelle pasta, parmesan cheese	22
Pasta Toppers add to any	
Grilled Chicken	6
Creole Grilled Shrimp or clams	9
Daily Catch east coast caught fish	Market Price
Seared Snapper white clam sauce, littleneck clams, fennel, kale, green beans, fingerling potatoes	30
Diver Scallops <i>g</i> seared scallops, cauliflower puree, green beans, asparagus, blood orange vinaigrette	36
Shrimp & Grits <i>g</i> geechi boy grits, tasso ham, tomatoes, scallions, roasted mushrooms, fresh herbs	32
Seafood Paella <i>g</i> shrimp, scallops, clams, spanish chorizo, calasparra rice, saffron, fennel, red peppers and fresh tarragon	36
Duck Risotto <i>g</i> duck confit, seasonal squash, cabbage, sage butter, kale, parmesan cheese, arborio rice	28
Pork Milanese pan fried duroc pork loin, roasted fingerling potatoes, arugula salad, heirloom tomatoes, lemon	29
Moroccan Chicken <i>g</i> harissa sauce, lemon vinaigrette, basmati rice, roasted cauliflower, greens, castelvetro olives	34
Short Rib Ragu braised short rib, roasted mushrooms, fresh pappardelle, parmesan cheese and fresh herbs	32
Filet Mignon *grilled filet, fried potato medallion, pancetta-pearl onion chutney, roasted mushroom jus	5oz 31 10oz 41