

  
**THE WATERFRONT**  
 RESTAURANT AND TAVERN

APPETIZERS

**SEARED CALAMARI**

Pan seared with bacon and fresh herbs \$8

**GARLIC AND PARSLEY ESCARGOT**

In-shell with sauce du vin and goat cheese crostini \$10

**AHI TUNA POKÈ**

Hawaiian-style rare tuna dressed in shoyu with grilled pineapple salsa and wasabi aioli\* \$11

**DARK ALE SHRIMP FRITTERS**

Roasted corn and tomato rémoulade with tequila-arugula salad \$9

**BRAISED MUSSELS AND CLAMS**

In-shell with white wine sauce and toast points \$11

**PRIME BEEF CARPACCIO**

Extra virgin olive oil, sea salt, brioche and fennel-arugula salad\* \$12

**OYSTERS ON THE HALF SHELL**

Half dozen of daily selection oysters with cocktail, mignonette and Tabasco\* MP

**ARTISAN CHEESE PLATE**

Chef's selection of five cheese assortments \$15

**SOUP DU JOUR \$5**

Your entrée selection includes the house spring salad. Substitute for side Caesar salad, pear and gorgonzola salad, organic beet salad, or soup du jour for an additional charge.

WATERFRONT PRIME BEEF

*All beef served is USDA Prime – individual aging of each cut is based on our own specifications. Only the top 2% of cattle raised in the U.S. qualifies as USDA Prime.*

**8 OUNCE BEEF TENDERLOIN FILET**

Aged 30 days\* \$34

**10 OUNCE SIRLOIN**

Aged 36 days\* \$24

**14 OUNCE NEW YORK STRIP**

Aged 36 days\* \$32

**16 OUNCE RIBEYE**

Aged 36 days\* \$29

**LAND AND SEA**

Add 2 colossal shrimp \$7

Add 2 day boat scallops \$8

Add Alaskan King crab \$25

All beef entrees are served with roasted fingerling potato and fresh broccolini.

Optional blue cheese crusting, sautéed mushrooms, or caramelized onions to your beef entrée - \$3

SEAFOOD

**JUMBO ALASKAN KING CRAB LEGS**

In-shell with cauliflower gratin, dressed greens and drawn butter  
One or Two Pounds MP

**SEARED WILD SALMON**

House-made gnocchi, pancetta, pearl onion and horseradish cream with asparagus – our salmon is line-caught and guaranteed not to exceed 48 hours from boat to plate\* \$26

**BLACKENED CANADIAN WALLEYE**

Line-caught with cauliflower gratin, red cabbage slaw and a roasted garlic and cornichon rémoulade \$23

**COLOSSAL SHRIMP AND SCALLOPS**

Striped cheese tortellini, English pea, sun-dried tomato, pancetta, black truffle and lobster cream with cabernet reduction and grilled asparagus – our scallops are hand-picked, day boat U10s\* \$29

**WATERFRONT CIOPPINO**

Tiger shrimp, mussels and clams in-shell, and white fish over saffron-basmati rice in a tomato broth with toast points \$23

**GRILLED DAY BOAT SWORDFISH**

Roasted fingerling potato, roasted fennel, caramelized onion and tomato beurre blanc, crème fraiche and taro root chips – our swordfish is line-caught and guaranteed not to exceed 48 hours from boat to plate \$27

**WASABI PEA CRUSTED AHI TUNA**

Seared rare with a chilled mix of Asian vegetables and soba noodles in sweet soy dressing – our tuna is guaranteed not to exceed 36 hours from boat to plate\*† \$27

**GRILLED ALASKAN HALIBUT**

Line-caught with roasted fingerling potato, pancetta, onion, fig with sweet celeriac sauce and a summer berry and watercress salad \$24

POULTRY, PORK AND PASTA

**HERB CHICKEN BREAST**

House-made gnocchi, Dijon Marsala sauce, cherry tomato, sunburst squash and portobello mushrooms \$19

**ROSEMARY-BRINED PORK TENDERLOIN**

Cauliflower gratin, balsamic and roasted grape chutney with celery, almond and sherry salad\*† \$21

**GRILLED VEGETABLE PAPPARDELLE ROLLS**

Hand-rolled and stuffed with béchamel and summer vegetables topped with grilled asparagus and portobello-parmesan cream with a hint of roasted garlic and herbs \$18

SIDES

KING CRAB LEGS, ONE POUND	MP
SEARED DAY BOAT SCALLOPS	\$12
COLOSSAL SHRIMP	\$10
MAC AND CHEESE	\$6
CAULIFLOWER GRATIN	\$4

\*Please note that consuming raw or undercooked meat and seafood may be harmful to your health. / †Items contain nuts.  
A 20% gratuity will be added to parties of eight or larger.