

ALL DAY MENU

Raw

PEEL 'N' EAT SHRIMP (6) 13⁹⁵

chilled poached wild shrimp, lemon wedges, cocktail sauce

WATERBAR SELECT OYSTERS

(6) 17⁹⁵ or (12) 33⁹⁵ served on the half shell, lemon wedges, WB hot sauce, apple & ginger mignonette

SHRIMP & WHITEFISH CEVICHE 13⁹⁵

lime & serrano juice, tomato, onion, cilantro, house chile powder, tortilla chips

Share Plates

CRISPY BRUSSELS SPROUTS (GF) 12⁹⁵

kimchi vinaigrette, pancetta, toasted sesame seeds, pickled veggies, cilantro

CORN FRITTERS 8⁹⁵

ancho remoulade, pepper jelly

COCONUT SHRIMP (7) 13⁹⁵

coconut-panko crusted Argentine pink shrimp, mango salsa, pineapple sweet & sour sauce

SWEET & SPICY WINGS (7) 14⁹⁵

Sambal-agave glaze, slow-roasted garlic, tamari, sesame seeds, green onions

FRIED CALAMARI 13⁹⁵

cornmeal-crusting calamari rings & tentacles, Chistorra chorizo, sweetie drop peppers, ancho remoulade, lemon wedges

COCONUT-LEMONGRASS MUSSELS 16⁹⁵

Mediterranean mussels, coconut shiitake sauce, pickled carrots & daikon radish, shallots, garlic, cilantro

CORSANO CLAMS 14⁹⁵

Venus clams, roasted garlic, lemon butter, Old Bay bread crumbs, smoked trout roe, seagrass, grilled sourdough

CHOWDER FRIES 14⁹⁵

New England chowder, salt 'n' vinegar fries, sharp cheddar, seasoned oyster crackers, crispy pancetta, chives

Soup & Salads

add grilled chicken 7⁰⁰ | pineapple glazed shrimp 9⁰⁰
grilled Atlantic salmon 12⁰⁰

CHOPPED SALAD 12⁹⁵

chopped artisan lettuces, roasted corn, chipotle black beans, pico de gallo, avocado, tortilla strips, cotija cheese, white wine vinaigrette

ROASTED BEET SALAD 13⁹⁵

Arugula, shaved fennel, persimmon, feta, pomegranate, pepitas, chipotle-maple vinaigrette, cilantro

NEW ENGLAND CLAM CHOWDER 8⁹⁵

Yukon gold potatoes, bacon, Quahog clams, seasoned oyster crackers, chives, grilled sourdough
sourdough bread bowl + 3⁹⁵

Kids Stuff

children 12 & under only

GRILLED CHEESE 9⁹⁵

cheddar & pepperjack blend, sourdough bread, fries

BUTTERMILK CHICKEN TENDERS 10⁹⁵

house bbq sauce, fries

SLIDERS 11⁹⁵

two all beef sliders, American cheese, Hawaiian rolls, fries

Waterbar Fresh Catch

served with Baja coleslaw & citrus wedges

Step One: choose a fish

BAJA YELLOWTAIL FILLET (7OZ) 23⁹⁵

WILD PATAGONIAN PINK SHRIMP (10) 25⁹⁵

ATLANTIC SALMON FILLET (7OZ) 26⁹⁵

Step Two: choose a style

simply grilled or blackened

Step Three: choose a sauce

mango salsa, garlic-lemon butter, pineapple sweet & sour, or house tartar sauce

Step Four: choose a side

salt 'n' vinegar fries, side salad, or grilled asparagus

>> add a cup of clam chowder + 3⁹⁵

Entrées

WB FISH 'N' CHIPS 22⁹⁵

beer battered local catch, salt 'n' vinegar fries, house tartar sauce, Baja coleslaw, roasted lemon

BAJA FISH TACOS 18⁹⁵

fried local catch, smashed avocado, pineapple salsa, chipotle crema, cabbage, shaved radish, cilantro, flour tortilla & choice of side salad or salt 'n' vinegar fries

CHEESEBURGER 16⁹⁵

half pound all beef patty, American cheese, secret sauce, grilled onions, lettuce, tomato, brioche bun, choice of salt 'n' vinegar fries or side salad
add bacon, farm egg or avocado 2⁰⁰
sub 8oz grilled chicken breast 2⁰⁰

POBLANO BURGER 17⁹⁵

half pound all beef patty, fire-roasted pasilla chile, pepper jack cheese, cheddar crisp, chipotle mayonnaise, chorizo jam, brioche bun, choice of salt 'n' vinegar fries or side salad

CRAB GRILLED CHEESE 18⁹⁵

cheddar pepper jack cheese blend, blue jumbo lump crab, chipotle mayo, sourdough bread, choice of salt 'n' vinegar fries or side salad

EAST COAST LOBSTER ROLL 23⁹⁵

brioche roll, shaved celery, fine herbs, old bay, lemon, drawn garlic butter, choice of salt 'n' vinegar fries or side salad

SWEET POTATO CURRY (V) 18⁹⁵

coconut curry sauce, farmers market veggies, coconut rice, chili oil, cilantro
add grilled chicken 7⁰⁰ | pineapple glazed shrimp 9⁰⁰
grilled Atlantic Salmon 12⁰⁰

MAINE LOBSTER MAC N' CHEESE 24⁹⁵

sharp cheddar cheese sauce, fresh shell pasta, old bay breadcrumbs, English peas, pancetta, seagrass, lemon oil

Sides

SIDE SALAD 4⁹⁵

artisan lettuce blend, cherry tomatoes, herb croutons, choice of dressing: chipotle-maple, ranch, blue cheese, white wine vinaigrette

SALT 'N' VINEGAR FRIES 4⁹⁵

GRILLED JUMBO ASPARAGUS 7⁹⁵

tomato-chile vinaigrette

COCONUT RICE 4⁹⁵

MAC AND CHEESE 5⁹⁵

CHIPOTLE BLACK BEANS 4⁹⁵

BAJA COLESLAW 3⁹⁵

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. We do our best to take care of customer requests but we cannot guarantee zero cross contamination of our products. There may be traces of milk, egg, gluten, peanuts, other nuts, & meat products from other food sources used in our kitchen.