



WATERFRONT GRILLE

It's all About the Passion

THESE FEATURED ITEMS ARE INSPIRED BY WHAT THE SEASONS PROVIDE.
A SIMPLE YET FOCUSED INTERPRETATION OF INGREDIENTS SOURCED
WITH QUALITY AND PURPOSE IN MIND.

ALL FEATURED ITEMS SUBJECT TO AVAILABILITY 4/1 - 4/21

FROM THE BAR BY THE GLASS

CHARDONNAY

THE CALLING

DUTTON RANCH
RUSSIAN RIVER VALLEY
19/75

CABERNET SAUVIGNON

FARMSTEAD

LONG MEASDOW RANCH
NAPA VALLEY
19/75

STARTERS

HEIRLOOM TOMATO SALAD

House Pulled Mozzarella / Fig Balsamic / Spinach & Basil Pesto /
Local Greens / Candied Walnuts

17

BRAISED LITTLENECK CLAMS

Charred Corn / House Smoked Bacon / Garlic Marinated Tomatoes /
Tarragon Butter / Focaccia Toast

16

ENTREES

SLOW ROASTED COLORADO LAMB SHANK

Harissa Roasted Asparagus / Bacon & Medjool Date Risotto / Fried Leeks / Braising Reserves

38

HERB GRILLED SWORDFISH

Crispy Smashed New Potatoes / English Pea & Lump Crab Succotash /
Tangerine Honey BBQ / Puffed Quinoa

37

LOCAL FARMERS, VENDORS, & PARTNERS

BLUE STAR SEAFOOD
FT. MYERS, FLORIDA

LADY MOON FARMS TOMATOES
PUNTA GORDA, FLORIDA

NORPAC FISHERIES
HONOLULU, HAWAII

COLUSA FARMS
NAPLES, FLORIDA

SID WAINER & SON'S SPECIALTY
NEW BEDFORD, MASSACHUSETTS

OAKE'S FARM PRODUCE
NAPLES, FLORIDA

ADAM NARDIS- EXECUTIVE CHEF / ADAM BALAVENDER- GM