

## APPETIZERS

SHRIMP COCKTAIL 5.5EA.  
Cocktail Sauce / Citrus Ice

SAUTEED POINT JUDITH CALAMARI 15  
Roasted Red Pepper / Charred Corn /  
Bacon / Basil Aioli

PIMIENTO CHEESE 8.5  
Raw Vegetables

## COMFORTS

NY STEAK FRITES 28  
Maytag Blue Fondue / Bourbon + Bacon  
Sauce / Arugula Salad

JUMBO LUMP CRAB CAKE 24  
Pesto Aioli / Marinated Tomato +  
Cucumber / Herb Salad

CHICKEN PARILLA 24  
Roasted Vegetables / Buerre Blanc

OAK PLANK SALMON 27  
Boursin Grits / Tomato Butter

## SANDWICHES (PGF)

M BURGER 19  
Onion Hay / Coffee BBQ

HOT LOBSTER ROLL 28  
Butter / Fresh Herbs

## SALADS

STEAK & BLUE WEDGE 24  
Buttermilk Blue Cheese / Bacon /  
Tomato / Scallion Oil / Red Onion

SHRIMP & WATERMELON 21  
Gem Lettuce / Yuzu Cucumbers /  
Jalapeno Whipped Feta / Ginger + White  
Soy Vinaigrette / Crunchy Won Ton

SCALLOP & ARUGULA 24  
Marinated Tomatoes / Bacon /  
Cucumber / Roasted Shallot Dijon



WATER  
FRONT  
GRILLE

Craft Food & Drink Lounge

OUR CHEF IS CONSCIOUS OF ALL ALLERGIES, AVERSIONS,  
DIETARY RESTRICTIONS, AND LIFESTYLE CHOICES. PLEASE COMMUNICATE  
THESE TO YOUR SERVER, AS WE ARE CERTAIN TO ACCOMMODATE.