

APPS

N.E. CHOWDER 10

quahog clams / littlenecks /
bacon / crackers / chives

CRAB & SHRIMP

SPRING ROLLS 16

crab / shrimp / two sauces

SHRIMP COCKTAIL 5.5 EA.

cocktail sauce / fresh lemon

KOREAN BBQ OCTOPUS 19

wakame / sesame / lime / sriracha

TUNA NACHOS 18

raw / wakame / sambal teriyaki / sriracha

BAKED CAMEMBERT 17

pear + apricot marmalade / challah toast
marcona almonds / lavender

GREENS

WEDGE 13

organic iceberg / pepper bacon
heirloom tomato / red onion
buttermilk blue cheese

CAESAR 13

focaccia / tapenade / aged parmesan
creamy lemon parmesan

HOUSE 12

tomato / feta / olive oil crouton
cucumber / cipollini vinaigrette

ROASTED BEETS +

FRIED GOAT CHEESE 17

frisee / pistachio vinaigrette / blood orange
crème fraiche / balsamic

FIG + BLUE 15

figs / candied pistachio / crumbled blue
anjou pear / bacon / greens
honey lemon vinaigrette / balsamic



WATER
FRONT
GRILLE

Dinner Menu

PASTA + FAVORITES

POMODORI 28

san marzano tomato / parmesan / basil
add meatballs + 7, scallops, or shrimp +9

SHORT RIB 36

crispy brussels / whipped potatoes
braising reduction / onion hay

VEAL & SHRIMP 39

toasted garlic + tuscan olive oil pasta
six herb marsala sauce

CUTS

We have sourced the finest quality, all natural, sustainable beef program in the country. The Revier Cattle Company in Olivia, MN provides us with premium beef raised humanely. It is all graded USDA Prime.

FILET MIGNON 48

whipped potatoes / asparagus
bourbon bacon sauce / onion hay

BONE-IN NY STRIP 52

au gratin potatoes / carrots
bourbon bacon sauce / onion hay

BONE-IN RIBEYE 62

maytag blue-corn-bacon potatoes
bourbon bacon sauce / onion hay

VEAL MILANESE 48

parmesan encrusted / bone-in / arugula
onion / tomato / sherry + herb cream
sauce/ balsamic

ADD TO YOUR CUT

HERB BUTTER SCALLOPS 19

LOBSTER SCAMPI 20

6 OZ LOBSTER TAIL 22

SEA

LOCAL DAYBOAT FISH 41

ask your server about what local species our fishermen have landed for this evening's service!
herb roasted fingerling potatoes / grilled asparagus /
tangerine honey butter

YELLOWFIN TUNA 39

cashew rice / korean bbq veg / ponzu butter

SCOTTISH SALMON 36

fingerling / artichoke / tapenade / confit tomato

SEABASS 45

goat cheese dumpling / baby broccoli
amaretto honey bacon / citrus
local orange + ginger consomme

DIVER SCALLOPS 39

english pea + toasted parmesan risotto / arugula
marcona almond / tomato velouté

TWIN TAILS 46

maine lobster / whipped potatoes / crispy brussels
herb butter

SHAREABLE SIDES

PROSCIUTTO + PARMESAN

CREAMED CORN 12

parmesan crisp

BUTTER WHIPPED POTATOES

cracked pepper / chives 12

CRISPY BRUSSELS SPROUTS 12

bacon / honey / balsamic

TRUFFLE PARMESAN FRIES 12

basil + dijon aioli

GRILLED ASPARAGUS 12

garlic butter