

Happy New Year Waterside Grill

Chefs Tasting

Please choose an appetizer, soup or salad, entrée, & dessert for \$55

Share

Gulf Shrimp Cocktail **GF**

fresh horseradish cocktail, local grilled lemon 15

Crab Cake

roasted sweet peppers, baby kale 17

Crisp Calamari

jalapeno jam, sweet corn, black beans 14

Nueske Bacon Pistachio Crusted Sea Scallops **GF**

lemon marmalade 17

Locally raised Pork belly

bourbon glaze, grits, fried green tomato 16

Georgia sweet onion tart

quail egg, crème fraiche, manchego 13

Wild Mushroom & Goat Cheese Flatbread

caramelized sweet onions, arugula 10

House Smoked Guava BBQ Chicken Flatbread

*caramelized sweet onions, jalapeno, peppers,
nueske bacon, fontina 10*

Soup & Salad

Lobster Bisque, lobster, chervil, crema 9

Asparagus Feta Soup, roasted garlic crostini 6

Spicy Watercress & Roasted Beets **GF**

*arugula, shaved fennel, rainbow carrots,
parmesan vinaigrette 7*

Caesar

local romaine, garlic croutons, house-made dressing

8

Catch

Caribbean Fish Pot **GF**

red snapper, conch, shrimp, clams, rich broth 34

Wreck Fish **GF**

*hearts of palm, green papaya, sweet potato, citrus
glaze 31*

Crab Stuffed Lobster **GF**

crushed fingerling potatoes, wilted spinach 36

Swordfish

*coconut risotto, steamed baby bok choy,
guava, coconut 28*

Grill

Duck

*white cheddar bread pudding, chorizo, saffron corn
sauce 29*

Buffalo Ribeye **GF**

marinated tomatoes, brown butter mash 36

Filet **GF**

lobster bordelaise 33


Comfort

Mac & Cheese

buttermilk fried chicken 21

Bolognese

black pepper linguini, herbed ricotta 24

All  are vegetarian
GF are Gluten-free items

Gluten free options are available upon request

An automatic gratuity of 18% will be added to all parties of 6 or more guests

Consuming raw or undercooked meat, fish, poultry, seafood or shellfish increases the risk of contracting a food borne illness, especially if you have certain medical conditions