

Due to seasonal availability, web menu may be subject to changes so please don't hesitate to call us if you need any special requests or accommodations



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**Starters**  
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- Fried Green Tomatoes ~ served with a sweet Creole mustard sauce \$8.25
- Asparagus Fries ~ Beer battered asparagus served with lemon wedge and malt aioli \$8.75
- Clams Casino ~ perfect combination of clams, panko bread crumbs, hot sauce and bacon \$9.95
- Clam Fritters ~ fried and served with lemon caper horseradish aioli \$8.95
- Steamed Clams ~ Heaping pile of little neck served with lemon and butter \$10.95
- Calamari ~ lightly fried calamari with grilled bread and a garlic chili yogurt sauce \$10.95
- Savannah Crab Cakes ~ sweet cornbread crab cakes served with Cajun remoulade \$11.95
- Supreme Pizza Logs ~ House made and hand rolled pepperoni pizza logs \$7.95

ADD ANY SAUCE 75¢						
MALT AIOLI	CAJUN REMOULADE	CREOLE MUSTARD	LEMON CAPER HORSERADISH AIOLI	SRIRACHA LIME-SOUR CREAM	GARLIC CHILI YOGURT	MARINARA

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**Wings & Flat Breads**  
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- Chicken Wings ~ SINGLE \$10.95
- DOUBLE \$19.95
- Chicken Fingers ~ Lightly breaded & tossed in choice of sauce served with fries \$12.00

WING SAUCES

CITRUS CHIPOTLE BBQ • FIREBERRY • HOT • MED • MILD • HABANERO MANGO • SIRACHA • GOLD RUSH • BBQ

- Pear & Blue Flatbread ~ Melted smoked blue cheese, red wine poached pears, sweet caramelized onions, arugula and drizzled with a merlot & white balsamic reduction \$12.50
- Balsamic Bacon Flatbread ~ fresh mozzarella, white balsamic roasted tomatoes, smoked bacon, and scallions topped with a balsamic reduction \$12.95

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**Entrée Salads**  
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- Pear Salad ~ Poached pear, field greens, mandarin oranges, crumbly blue cheese, fried wasabi wonton and Thai plum vinaigrette \$12.95
- Southern Cali Chopped Salad ~ charred corn, black beans, quinoa, edamame and farmers cheese with an agave and white balsamic vinaigrette \$12.95
- Wild Greens ~ Spring mix, finely julienned carrots, cherry tomatoes, thinly shaved red onion, shredded radicchio, fried garbanzo beans, seasoned croutons \$9.95
- Caprese ~ lemon basil vinaigrette tossed with baby spinach and finished with balsamic roasted tomatoes and whole milk mozzarella \$11.50
- Caesar ~ Crispy romaine, cherry tomatoes, fresh shredded parmesan and seasoned croutons drizzled with house made dressing \$10.50

ADD: Chicken \$4.50 • Beef Tenderloin \$6.95 • Shrimp \$8.95 • Salmon \$9.50

- Side Salads ~ Choice of Caesar or Classic served with your choice of dressing \$6.95
- RANCH, THAI VINAIGRETTE, BALSAMIC VINAIGRETTE, BLUE CHEESE

*** **Baskets, Sides & Extras** ***

French Fries \$4.95	Maple Salted Sweet Fries \$5.25	Truffle Fries \$5.95	Onion Rings \$6.50	Cheesy Chips \$3.75	Cole Slaw \$2.50	Fruit Salad \$2.50	Pasta Salad of the Day \$2.95
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Mac & Cheese \$7.00 • Sautéed Portobellos \$2.50 • Bacon \$2.50 • Caramelized Onions \$1.00

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**Sandwiches & Burgers**  
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ALL BURGERS ARE 1/2 lb ANGUS BEEF COOKED TO YOUR LIKING
 COMES WITH CHIPS & PICKLE

- Roast Beef on Weck ~ Slow cooked brisket on weck roll served with chips, pickle and a side of horseradish \$9.75
- The Decker ~ Brioche grilled cheese sandwich stuffed with smoked brisket, gouda mac-n-cheese, finished with our goldrush bbq sauce \$11.95
- Salmon Sandwich ~ Grilled salmon topped with pickled watermelon radish and red onions finished with garlic chili yogurt sauce on bianco roll \$12.95
- Spicy Chicken Wrap ~ Cajun grilled with charred corn, balsamic roasted tomatoes, romaine, pepper jack cheese, rice, and sriracha aioli on a jalapeno cheddar wrap \$10.95
- Basic Burger ~ With wild greens, tomato, and onion on a bianco roll \$10.50
- Bavarian Burger ~ Crispy fried onions, grain mustard & pepper jack cheese on a pretzel roll \$12.75
- Texas Burger ~ 1/2 lb hamburger grilled with citrus chipotle BBQ topped with queso cheese and bacon on a bianco roll \$12.95
- Ghost Ship Burger ~ Spicy ghost chili Havarti cheese, sautéed spinach, crispy onion nest, bacon & stout aioli on a pretzel roll (also available in mild) \$13.95
- Nature Burger ~ Chipotle black bean patty, red onion, guacamole and arugula on a bianco roll \$11.75

Grain Bowls ~ A Water Street Original!

We start with your choice of healthy grain, then add freshly sautéed vegetables and our veggie broth. Finally, your selection of protein is added and finished with sauce of your choice \$14.95

GRAINS: BROWN RICE QUINOA	PROTEINS: CHICKEN STEAK	SHRIMP SALMON ANDOUILLE	SAUCE: CITRUS CHIPOTLE BBQ COCONUT CURRY BBQ GUINNESS HONEY MUSTARD	GARLIC CHILI YOGURT THAI PLUM SOY BACON
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**Entrées**  
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- St. Louis Ribs ~ Slow cooked ribs drenched with sweet molasses barbeque sauce, pineapple slaw and sweet fries
5 bone..... \$11.75 10 bone..... \$20.50 15 bone..... \$29.75
- Rib-eye ~ Succulent cut of grilled 14 oz rib-eye served with our black pepper bourbon butter,crispy onions, and corn bread \$24.95
- Twin Filet Mignon ~ A pair of 4 oz hand cut filet mignon served with garlic mashed potatoes and veg du jour \$21.95
- Smoked Gouda Mac-n-Cheese ~ Traditional favorite; imitated but not duplicated \$10.25
- Summer Pasta ~ Cavatapi pasta, chick peas, balsamic roasted tomatoes, zucchini and yellow squash tossed in a lemon-white wine butter sauce topped with asiago cheese \$12.50

CUSTOMIZE YOUR PASTA!						
PROVOLONE CAPICOLA \$3.75	ANDOUILLE \$3.75	CHICKEN \$4.50	SALMON \$8.50	SHRIMP \$7.50	CLAMS \$4.95	BEEF TENDERLOIN \$8.50

- Citrus Chipotle Salmon ~ Grilled salmon with a citrus chipotle bbq glaze served with bacon mushroom risotto and asparagus \$20.95

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**Tails**  
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- Lobster Dinner ~ 8 oz lobster tail served with potato & veg \$26.95
- Surf & Turf ~ Twin 4 oz filet mignon and our 8 oz lobster tail served with potato & veg \$38.95
- Add a Tail ~ Add a tail to any entrée for just \$19.95

Visit our Calendar for Daily Specials and Event Listings