# Water Grill Sample Lunch Menu

## Raw Bar

### Eastern

Olde Salt

Chincoteague, Virginia

$3.15 each, $17.90 half dozen, $34.80 one dozen

Stingray

Ware neck, Virginia

$3.15 each, $17.90 half dozen, $34.80 one dozen

Malpeque

Prince Edward Island, Canada

$3.20 each, $18.20 half dozen, $35.40 one dozen

Onset

buzzards bay, ma.

$3.25 each, $18.50 half dozen, $36.00 one dozen

Pleasant Bay

little pleasant bay, Massachusetts

$3.25 each, $18.50 half dozen, $36.00 one dozen

Black Duck Salts

hog island, Virginia

$3.30 each, $18.80 half dozen, $36.60 one dozen

Beausoleil

nova scotia, Canada

$3.35 each, $19.10 half dozen, $37.20 one dozen

Old Cove

Duxbury, Massachusetts

$3.35 each, $19.10 half dozen, $37.20 one dozen

Pickle Point

New London Bay, Prince Edward Island

$3.45 each, $19.70 half dozen, $38.40 one dozen

### Pacific

Kumamoto

Humboldt bay, California

$3.40 each, $19.40 half dozen, $37.80 one dozen

Hood Canal

Puget sound, Washington

$2.95 each, $16.70 half dozen, $32.40 one dozen

Carlsbad Blonde

Carlsbad, California

$3.05 each, $17.30 half dozen, $33.60 one dozen

Baywater Sweet

Thorndyke bay, Washington

$3.10 each, $17.60 half dozen, $34.20 one dozen

Blue Pool

hood canal, Washington

$3.15 each, $17.90 half dozen, $34.80 one dozen

Coromandel

coromandel bay, nz

$3.15 each, $17.90 half dozen, $34.80 one dozen

Hama Hama

hamma hamma river, Washington

$3.15 each, $17.90 half dozen, $34.80 one dozen

## Chilled Shellfish

Large Wild Florida Stone Crab Claws

with mustard sauce (3-4 per order)

$68.00 full order

Jumbo Wild Florida Stone Crab Claws

with mustard sauce (2-3 per order)

 $27.00 each, $79.00 full order

Wild Littleneck Clams

assateague channel, Virginia

$2.65 each, $13.70 half dozen, $26.40 one dozen

Farmed Peruvian Bay Scallops

pistachio, citrus pesto

$2.95 each, $16.55 half dozen, $32.10 one dozen

Wild Jumbo Mexican White Shrimp

17-18 per pound

$2.90 each, $22.50 half dozen, $42.00 one dozen

Farmed Carlsbad Mediterranean Mussels

22-24 per pound

$11.00 half dozen, $18.00 one dozen

Wild Alaskan Red King Crab Nuggets

24-28 per pound

$22.00 half dozen, $42.00 one dozen

1 ¼ pound North American Hard-Shell Lobster

$18.00 half, $34.00 whole

Wild Dungeness Crab

Washington

$20.50 half, $39.50 whole

Large Channel Islands Red Sea Urchin

$15.25 whole

## Iced Shellfish Platters

Sizes include The Grand (serves 1-2) $47.00, The Deluxe (serves 3-4) $88.00, The King (serves 5-7) $165.00

Includes various amount of the following

Blue Pool

Pickle Point

Beausoleil

Wild Littleneck Clams

Farmed Peruvian Bay Scallops

Farmed Carlsbad Mediterranean Mussels

Wild Jumbo White Shrimp

1 ¼ pound North American Hard-Shell Lobster

Wild Dungeness Crab

Large Channel Islands Red Sea Urchin

## Appetizers

Miso Soup

Tofu and green onions

$9.00

Clam Chowder

Manila clams, Applewood smoked bacon

$11.00

Uni Toast

Toasted brioche

$13.00

Atlantic Cod Fish Tacos

Beer battered

$14.00

Fresh Ricotta with Sea Salt

Cow’s milk ricotta, toasted country bread

$ 14.00

House-Made Tortellini

Kabocha squash, maitake mushrooms, fresh herbs

$15.00

Fritto Misto

Mixed fried seafood with smokey marinara and tzatziki

$17.00

Jumbo Lump Blue Crab Cake

Celery root remoulade

$17.00

Seafood Fritters

Crab, shrimp and Atlantic cod, with romesco sauce and pickled peppers

$17.00

Farmed Carlsbad Mussels Garbanzo

Pancetta, harissa, parsley and lemon, with crispy French baguette

$17.00

Farmed Manila Clams with Chorizo

Steamed in saffron broth with crispy French baguette

$18.00

Wild Pacific Bigeye Tuna Poke

Soy sauce, avocado, wasabi tobiko, sesame seeds

$18.00

Wild Spanish Octopus

Charcoal grilled with tomato, feta and nicoise olives

$19.00

Oysters Rockefeller

Glazed with fennel, baby spinach and parmesan

$19.00

## Raw Crudos

Wild Eastern Sea Scallop

togarashi rub, Japanese mustard aioli, pickled vegetable, golden raisins

$15.00

Farmed New Zealand King Salmon

fig jam, sour cream

$15.00

Wild Pacific Bigeye Tuna

fennel orange purée, diced oranges, fennel pollen

$16.00

Crudo Sampler

wild bigeye tuna, wild eastern sea scallop, farmed king salmon

$19.00

## Salads and Sandwiches

Mixed Organic Greens

golden balsamic vinaigrette

$11.00

Bitter Greens

salt cured anchovies and garlic vinaigrette

$11.00

Wedge Salad

bacon and blue goat cheese

$12.00

Roasted Beets

tandoori spiced yogurt and wild arugula

$13.00

Heirloom Tomato Salad

avocado, watercress and blue poppy seed dressing

$14.00

Grilled Chicken Salad

Mixed greens, radish, avocado and cucumber, with golden balsamic dressing

$19.00

Wild Jumbo Shrimp Louie Salad

chilled wild shrimp, deviled eggs, classic garnishes

$24.00

Bacon Cheddar Cheeseburger

with caramelized chipotle mayonnaise and French fries

$18.00

Wild Jumbo Shrimp Banh Mi

pickled red onions, daikon sprouts and cucumber salad

$21.00

Wild Tahitian Albacore Nicoise salad

anchovy and haricot vert

$22.00

New England Lobster Roll

traditional or "Connecticut" style with French fries

$27.00

## Entrees

House-Made Tortellini

winter squash, maitake mushrooms, fresh herbs

$24.00

House-Made Orecchiette

farmed Ecuadorian white shrimp, wilted spinach and roasted tomatoes

$24.00

Wild Icelandic Atlantic Cod Fish and Chips

from the grindavik auction

$24.00

Farmed Ecuadorian Shrimp and Grits

with merguez sausage ragout

$25.00

Wild Eastern Sea Scallops

corn, sweet drop peppers, celery root and caper brown butter

$29.00

Wild Mexican Mahi Mahi

grilled heart of palm, soy raisin brown butter sauce

$25.00

Wild Mexican Swordfish

a la plancha, with spaghetti squash and tapenade

$28.00

Wild Local Bigeye Tuna

togarashi seared, with grilled maitake mushrooms and sizzling sesame oil

$29.00

Wild Channel Islands Black Cod Kabayaki (Sablefish)

soba noodles, green onions, spiced fish broth

$29.00

Farmed New Zealand King Salmon

farro risotto with lovage and black garlic

$29.00

Wild Ross Sea Chilean Sea Bass

pan sautéed with herbed ricotta gnudi and brown butter

$38.00

Cioppino

dungeness crab, jumbo shrimp, and fresh fish in a shellfish broth

$33.00

Filet Mignon

Double R Ranch 8 ounce

$41.00

Filet Mignon

Double R Ranch 12 ounce

$55.00

Prime New York Strip Steak

14 ounce

$43.00

Prime Split-Bone Ribeye

20 ounce

$57.00

Charcoal Grilled Mary’s Organic Chicken

$24.00

## First of Season

Live Local Spiny Lobster

a la plancha, with our homemade coleslaw

$54.00 per pound

## Wild Alaskan Halibut

Roasted Halibut Tail

roasted tomatoes salsa, pickled mango, soft corn tortillas

$17.00

Marinated Halibut Collar

okinawan potatoes, pickled bean sprouts, yuzu aioli

$28.00

Wild Alaskan Halibut

flageolet beans, chorizo, manila clams

$33.00

## Shellfish

Wild Washington Dungeness Crab

served with our homemade coleslaw and drawn butter

$27.00 per pound

Live Wild North American Hard-Shell Lobster

steamed with our homemade coleslaw and drawn butter

$27.00 per pound

Wild Alaskan Red King Crab Legs

steamed with our homemade coleslaw and drawn butter

$50.00 per pound

Live Wild Santa Barbara Spot Prawns

black olive tapenade, toasted quinoa and citrus salad

$50.00 per pound

Live Wild Barents Sea Red King Crab

steamed and served whole with choice of two sides (average size 7 to 10 pounds)

$62.00 per pound

## Whole Fish

Wild Brittany Dover Sole

$46.00 per pound

Farmed Loup de Mer (European Sea Bass)

$32.00 per pound

Wild New Zealand Pink Bream

$31.00 per pound

Farmed Greek Black Bream

$35.00 per pound

## Sides

French Fries

$7.00

Yukon Gold Mashed Potatoes

$8.00

Mac and Cheese

$9.00

Braised Kale

greek yogurt & hazelnuts

$9.00

Baby Artichoke

carrots, shallots, olive oil & fresh herbs

$9.00

Crispy Polenta with Melted Fontina

$9.00

Roasted Butternut Squash

$10.00

Roasted Asparagus Gremolata

$12.00