

WATER GRILL

EST. 1989

SELECT LUNCH (A)
TWO COURSES

All Guests will be welcomed with artisan bread, and fresh ricotta with sea salt

Starters

CHOOSE TWO

CLAM CHOWDER

manila clams, applewood smoked bacon

MIXED ORGANIC GREENS

golden balsamic dressing

WEDGE SALAD

bacon and blue goat cheese

Entrées

CHOOSE TWO

ALBACORE NIÇOISE SALAD

wild albacore, anchovy and haricort vert

SHRIMP LOUIE SALAD

chilled wild jumbo shrimp, deviled eggs, classic garnishes

GRILLED "MARY'S" ORGANIC CHICKEN SALAD

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

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN

with herbed couscous

FARMED NEW ZEALAND KING SALMON

pan roasted with a seasonal preparation

WILD PACIFIC SWORDFISH

grilled with a seasonal preparation

coffee, tea and soft drinks are included - all other beverages billed on consumption

WATER GRILL

EST. 1989

SELECT LUNCH (B)
TWO COURSES

All Guests will be welcomed with artisan bread, and fresh ricotta with sea salt

Entrées

CHOOSE TWO

ALBACORE NIÇOISE SALAD

anchovy and haricort vert

WILD JUMBO SHRIMP LOUIE SALAD

chilled wild shrimp, deviled eggs, classic garnishes

GRILLED "MARY'S" ORGANIC CHICKEN SALAD

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

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN

with herbed couscous

FARMED NEW ZEALAND KING SALMON

pan roasted with a seasonal preparation

WILD PACIFIC SWORDFISH

grilled with a seasonal preparation

Desserts

CHOOSE ONE

OLD FASHIONED CHOCOLATE CAKE

NEW YORK STYLE CHEESECAKE

KEY LIME PIE

coffee, tea and soft drinks are included - all other beverages billed on consumption

WATER GRILL

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RESERVE LUNCH
TWO COURSES

All Guests will be welcomed with artisan bread, and fresh ricotta with sea salt

Starters

CHOOSE TWO

CLAM CHOWDER
manila clams, applewood smoked bacon

ROASTED BEETS
tandoori spiced yogurt and wild arugula

WEDGE SALAD
bacon and blue goat cheese

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE TWO

ALBACORE NIÇOISE SALAD
anchovy and haricort vert

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

WILD JUMBO SHRIMP BÁHN MÌ
pickled red onions, daikon sprouts and cucumber salad

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

WILD EASTERN SEA SCALLOPS
sautéed with a seasonal preparation

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN
with herbed couscous

FILET MIGNON "DOUBLE R RANCH" 8oz (+ \$5)
charcoal grilled with chimichurri

WILD ROSS SEA CHILEAN SEA BASS msc certified (+ \$5)
pan roasted with a seasonal preparation

Sides

CHOOSE TWO

MAC & CHEESE

SEASONAL VEGETABLES

YUKON GOLD MASHED POTATOES

BRAISED KALE

coffee, tea and soft drinks are included - all other beverages billed on consumption

WATER GRILL

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ESTATE LUNCH (A)
THREE COURSES

All Guests will be welcomed with artisan bread, and fresh ricotta with sea salt

Appetizer Trio

with tuna poke, shrimp cocktail, and mini crab cakes

Starters

CHOOSE TWO

CLAM CHOWDER
manila clams, applewood smoked bacon

ROASTED BEETS
tandoori spiced yogurt and wild arugula

WEDGE SALAD
bacon and blue goat cheese

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE TWO

WILD JUMBO SHRIMP LOUIE SALAD
chilled wild shrimp, deviled eggs, classic garnishes

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

WILD EASTERN SEA SCALLOPS
sautéed with a seasonal preparation

BACON CHEDDAR CHEESEBURGER
with caramelized chipotle mayonnaise, and french fries

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN
with herbed couscous

FILET MIGNON "DOUBLE R RANCH" 8oz
charcoal grilled with chimichurri

WILD ROSS SEA CHILEAN SEA BASS msc certified
pan roasted with a seasonal preparation

Sides

CHOOSE TWO

MAC & CHEESE

SEASONAL VEGETABLES

YUKON GOLD MASHED POTATOES

BRAISED KALE

coffee, tea and soft drinks are included - all other beverages billed on consumption

WATER GRILL

EST. 1989

ESTATE LUNCH (B) THREE COURSES

All Guests will be welcomed with artisan bread, and fresh ricotta with sea salt

Starters

CHOOSE TWO

CLAM CHOWDER
manila clams, applewood smoked bacon

ROASTED BEETS
tandoori spiced yogurt and wild arugula

WEDGE SALAD
bacon and blue goat cheese

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE TWO

WILD JUMBO SHRIMP LOUIE SALAD
chilled wild shrimp, deviled eggs, classic garnishes

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

WILD EASTERN SEA SCALLOPS
sautéed with a seasonal preparation

BACON CHEDDAR CHEESEBURGER
with caramelized chipotle mayonnaise, and french fries

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN
with herbed couscous

FILET MIGNON "DOUBLE R RANCH" 8oz
charcoal grilled with chimichurri

WILD ROSS SEA CHILEAN SEA BASS msc certified
pan roasted with a seasonal preparation

Desserts

CHOOSE ONE

OLD FASHIONED CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
KEY LIME PIE

coffee, tea and soft drinks are included - all other beverages billed on consumption

WATER GRILL

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DELUXE LUNCH
FOUR COURSES

All Guests will be welcomed with artisan bread, and fresh ricotta with sea salt

Appetizer Trio

with tuna poke, shrimp cocktail, and mini crab cakes

Starters

CHOOSE TWO

CLAM CHOWDER
manila clams, applewood smoked bacon

ROASTED BEETS
tandoori spiced yogurt and wild arugula

WEDGE SALAD
bacon and blue goat cheese

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE TWO

WILD JUMBO SHRIMP LOUIE SALAD
chilled wild shrimp, deviled eggs, classic garnishes

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

WILD EASTERN SEA SCALLOPS
sautéed with a seasonal preparation

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN
with herbed couscous

FILET MIGNON "DOUBLE R RANCH" 8oz
charcoal grilled with chimichurri

WILD ROSS SEA CHILEAN SEA BASS msc certified
pan roasted with a seasonal preparation

Sides

CHOOSE TWO

YUKON GOLD MASHED POTATOES
MAC & CHEESE

SEASONAL VEGETABLES
BRAISED KALE

Desserts

CHOOSE ONE

OLD FASHIONED CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
KEY LIME PIE

coffee, tea and soft drinks are included - all other beverages billed on consumption

WATER GRILL

EST. 1989

SELECT DINNER THREE COURSES

All Guests will be welcomed with artisan bread, and fresh ricotta with sea salt

Starters

CHOOSE TWO

CLAM CHOWDER
manila clams, applewood smoked bacon

ROASTED BEETS
tandoori spiced yogurt and wild arugula

WEDGE SALAD
bacon and blue goat cheese

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE TWO

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

WILD EASTERN SEA SCALLOPS
sautéed with a seasonal preparation

WILD BIGEYE TUNA
togarashi seared, with grilled maitake mushrooms and sizzling sesame oil

FILET MIGNON "DOUBLE R RANCH" 8oz
charcoal grilled with chimichurri

PRIME NEW YORK STRIP STEAK 14oz
charcoal grilled with bordelaise sauce

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN
with herbed couscous

Premium Entree Upgrades

WILD ROSS SEA CHILEAN SEA BASS +\$8

WILD ALASKAN RED KING CRAB LEGS +\$12

20oz BONE-IN RIBEYE "DOUBLE R RANCH" +\$12

12oz FILET MIGNON "DOUBLE R RANCH" +\$7

TWIN WILD SOUTH AFRICAN LOBSTER TAILS +\$15

SURF & TURF 8oz FILET MIGNON & WILD SOUTH AFRICAN LOBSTER TAIL +\$18

Sides

CHOOSE TWO

YUKON GOLD MASHED POTATOES
MAC & CHEESE

SEASONAL VEGETABLES
BRAISED KALE

Desserts

CHOOSE ONE

OLD FASHIONED CHOCOLATE CAKE

NEW YORK STYLE CHEESECAKE

KEY LIME PIE

coffee, tea and soft drinks are included - all other beverages billed on consumption

WATER GRILL

EST. 1989

RESERVE DINNER
FOUR COURSES

All Guests will be welcomed with artisan bread, and fresh ricotta with sea salt

Family Style Appetizers

CHOOSE TWO

miniature crab cakes - chilled jumbo shrimp - crisp fried calamari

Starters

CHOOSE TWO

CLAM CHOWDER
manila clams, applewood smoked bacon

ROASTED BEETS
tandoori spiced yogurt and wild arugula

WEDGE SALAD
bacon and blue goat cheese

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE TWO

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

WILD EASTERN SEA SCALLOPS
sautéed with a seasonal preparation

WILD BIGEYE TUNA
togarashi seared, with grilled maitake mushrooms and sizzling sesame oil

FILET MIGNON "DOUBLE R RANCH" 8oz
charcoal grilled with chimichurri

PRIME NEW YORK STRIP STEAK 14oz
charcoal grilled with bordelaise sauce

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN
with herbed couscous

Premium Entree Upgrades

WILD ROSS SEA CHILEAN SEA BASS +\$8
20oz BONE-IN RIBEYE "DOUBLE R RANCH" +\$12

WILD ALASKAN RED KING CRAB LEGS +\$12
12oz FILET MIGNON "DOUBLE R RANCH" +\$7

TWIN WILD SOUTH AFRICAN LOBSTER TAILS +\$15
SURF & TURF 8oz FILET MIGNON & WILD SOUTH AFRICAN LOBSTER TAIL +\$18

Sides

CHOOSE TWO

YUKON GOLD MASHED POTATOES
MAC & CHEESE

SEASONAL VEGETABLES
BRAISED KALE

Desserts

CHOOSE ONE

OLD FASHIONED CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
KEY LIME PIE

coffee, tea and soft drinks are included - all other beverages billed on consumption

WATER GRILL

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ESTATE DINNER
FOUR COURSES

All Guests will be welcomed with artisan bread, and fresh ricotta with sea salt

Family Style Appetizers

CHOOSE TWO

miniature crab cakes - chilled jumbo shrimp - crisp fried calamari

Starters

CHOOSE TWO

CLAM CHOWDER
manila clams, applewood smoked bacon

ROASTED BEETS
tandoori spiced yogurt and wild arugula

WEDGE SALAD
bacon and blue goat cheese

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE TWO

WILD ROSS SEA CHILEAN SEA BASS MSC CERTIFIED
pan roasted with a seasonal preparation

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN
with herbed couscous

FILET MIGNON "DOUBLE R RANCH" CHOICE OF 8oz OR 12oz
charcoal grilled with chimichurri

PRIME NEW YORK STRIP STEAK 14oz
charcoal grilled with bordelaise sauce

PRIME SPLIT-BONE "COWBOY" RIBEYE 20oz
charcoal grilled with creamy horseradish sauce

SURF & TURF
filet mignon (8oz) and wild south african lobster tail

WILD ALASKAN RED KING CRAB LEGS
steamed, with drawn butter and grilled lemon

TWIN WILD SOUTH AFRICAN LOBSTER TAILS
with lemon and drawn butter

Sides

CHOOSE TWO

YUKON GOLD MASHED POTATOES
MAC & CHEESE

SEASONAL VEGETABLES
BRAISED KALE

Desserts

CHOOSE ONE

OLD FASHIONED CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
KEY LIME PIE

coffee, tea and soft drinks are included - all other beverages billed on consumption

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APPETIZERS
TRAY PASSED

MINI CRAB CAKES

lump blue crab cakes with celery root remoulade

2.50 PER PIECE

BIGEYE TUNA POKE

soy sauce, avocado, wasabi tobiko, sesame seeds

3.00 PER PIECE

VIETNAMESE CHICKEN LOLLIPOPS

lightly fried with a sweet and spicy glaze

2.50 PER PIECE

SHRIMP COCKTAIL

served with fresh horseradish cocktail sauce

2.75 PER PIECE

TOMATO BRUSCHETTA

fresh tomato relish with herbed ricotta & goat cheese crostini

1.75 PER PIECE

LAMB MEATBALL

ground lamb meatball with moroccan spices and harissa tomato fondue

2.25 PER PIECE

FILET MIGNON TARTARE

hand cut steak with capers and grain mustard

2.25 PER PIECE

MINI BEEF SLIDERS

caramelized onions, chipotle aioli

3.95 PER PIECE

minimum order of 20 pieces of each selection

WATER GRILL

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APPETIZERS
TRAY PASSED

CHICKEN & SHISHITO CHILI BROCHETTE

soy lime glaze

2.00 PER PIECE

DUCK BREAST AND SPRING ONION BROCHETTE

sesame seed and sweet soy

2.50 PER PIECE

RATATOUILLE CROSTINI

roasted sweet peppers, ripe tomato, and spanish olive oil

1.50 PER PIECE

CANTONESE SHRIMP TOAST

flash fried on brioche, with ginger and lemongrass

1.25 PER PIECE

HOUSE SMOKED SALMON

fresh chevril, red onion and sour cream on a bagel chip

2.00 PER PIECE

GRILLED ZUCCHINI WRAP

marinated mozzarella with cherry tomato and basil pesto

1.75 PER PIECE

minimum order of 30 pieces of each selection

CHILLED SHELLFISH

our platters are composed of all the best seasonal offerings available, and the contents change daily.

we often feature various lobsters, crabs, clams, mussels, scallops, urchin, and periwinkles,

and we always include a variety of eastern and pacific oysters

THE GRAND
SERVES 1-2

49

THE DELUXE
SERVES 3-4

90

THE KING
SERVES 5-7

168

STEAMED WILD ALASKAN RED KING CRAB LEGS

served with homemade coleslaw and drawn butter

52 PER POUND

EASTERN & PACIFIC OYSTERS

served with fresh horseradish, cocktail and mignonette sauce

SEE DAILY PRICING

ARTISANAL CHEESE AND FRUIT PLATTER

served with toasted walnut bread and assorted crackers

SMALL **125** (UP TO 25 GUESTS) | LARGE **245** (UP TO 60 GUESTS)

CRUDITÉS

array of seasonal fresh vegetables served with hummus, blue cheese and herb yogurt dressings

SMALL **75** (UP TO 25 GUESTS) | LARGE **145** (UP TO 60 GUESTS)

Raw Bar & Oyster Shucking

eastern and pacific oysters, seasonal shellfish

PER PERSON PRICING VARIES WITH SELECTION

Carving Station

wood roasted double r ranch beef tenderloin

with chimichurri, creamy horseradish, whole grain mustard sauce

15 PER PERSON

Hawaiian Poke Station

fresh wild yellowfin tuna and atlantic salmon are mixed with your choice of sauces and toppings, so your guests can create their own individual poke creation

seasonal ingredients include various dressing options, as well as fresh cucumber, avocado, daikon sprouts and wonton crisps

15 PER PERSON

minimum 30 Guests

3 HEAD-ON GRILLED SANTA BARBARA SPOT PRAWNS

served in a seasonal preparation

52 PER POUND

GRILLED LOCAL SPINY LOBSTER 1¼ LB OR 1½ LB

half or whole, available seasonally

54 PER POUND

STEAMED HARD SHELL NORTH AMERICAN LOBSTER 1¼ LB OR 1½ LB

half or whole, served steamed with drawn butter

29 PER POUND

STEAMED WILD ALASKAN KING CRAB LEGS

steamed with drawn butter, usually 2-3 legs, cracked for sharing

52 PER POUND

JUMBO LUMP BLUE CRAB CAKE

with celery root remoulade

15 PER PIECE

WILD EASTERN SEA SCALLOPS

pan seared in a seasonal preparation

9 PER PIECE

Eclairs

Cream-filled Tarts

Fruit Tarts

Mousse Cups

French Macarons

Cannolis

Cheesecake Bites

Brownies

Chocolate Petit Fours

Lemon Bars

\$2 per piece

Minimum of 40 pieces each selection

Breakfast Pastries and Danish

Jumbo Organic Scrambled Eggs

Natural Pork Sausage Links (Salmon Creek Farms)

Applewood Smoked Bacon (Nitrate Free)

Fresh Local Seasonal Fruit and Berries

Fresh Orange and Cranberry Juice

French Roast Coffee (Regular & Decaf)

Hot Tea Assortment

WATER GRILL

EST. 1989

LUNCH BUFFET
40+ GUESTS

All Guests will be welcomed with artisan bread, and fresh ricotta with sea salt

Starters

CHOOSE TWO

CLAM CHOWDER
manila clams, applewood smoked bacon

CAESAR SALAD
with house made croutons and anchovies

WEDGE SALAD
bacon and blue goat cheese

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE TWO

ALBACORE NIÇOISE SALAD
anchovy and haricort vert

WILD JUMBO SHRIMP LOUIE SALAD
chilled wild shrimp, deviled eggs, classic garnishes

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN
with herbed couscous

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

WILD MAHI MAHI
pan seared with a seasonal preparation

JUMBO SHRIMP & GRITS
with merguez sausage ragout

Sides

CHOOSE TWO

YUKON GOLD MASHED POTATOES
MAC & CHEESE

SEASONAL VEGETABLES
BRAISED KALE

Desserts

CHOOSE ONE

OLD FASHIONED CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
KEY LIME PIE

coffee, tea and soft drinks are included - all other beverages billed on consumption

WATER GRILL

EST. 1989

SELECT DINNER BUFFET
40+ GUESTS

All Guests will be welcomed with artisan bread, and fresh ricotta with sea salt

Starters

CHOOSE TWO

ROASTED BEETS
tandoori spiced yogurt and wild arugula

CAESAR SALAD
with house made croutons and anchovies

WEDGE SALAD
bacon and blue goat cheese

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE TWO

ALBACORE NIÇOISE SALAD
anchovy and haricort vert

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN
with herbed couscous

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

ROASTED TENDERLOIN OF BEEF "DOUBLE R RANCH"
with bearnaise sauce, creamy horseradish, and whole grain mustard

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

WILD MAHI MAHI
pan seared with a seasonal preparation

Sides

CHOOSE TWO

YUKON GOLD MASHED POTATOES
MAC & CHEESE

SEASONAL VEGETABLES
BRAISED KALE

Desserts

CHOOSE ONE

OLD FASHIONED CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
KEY LIME PIE

coffee, tea and soft drinks are included - all other beverages billed on consumption

WATER GRILL

EST. 1989

RESERVE DINNER BUFFET
40+ GUESTS

All Guests will be welcomed with artisan bread, and fresh ricotta with sea salt

Appetizers

CHOOSE TWO

CRISP FRIED CALAMARI
with smokey marinara and tzatziki

MUSSELS GARBANZO
pancetta, harissa, parsley, and lemon

CRAB CAKE
celery root remoulade

CLAM CHOWDER
with manila clams and applewood smoked bacon

Starters

CHOOSE TWO

ROASTED BEETS
tandoori spiced yogurt and wild arugula

CAESAR SALAD
with house made croutons and anchovies

WEDGE SALAD
bacon and blue goat cheese

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE TWO

ALBACORE NIÇOISE SALAD
anchovy and haricort vert

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN
with herbed couscous

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

ROASTED TENDERLOIN OF BEEF "DOUBLE R RANCH"
with bearnaise sauce, creamy horseradish, and whole grain mustard

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

WILD MAHI MAHI
pan seared with a seasonal preparation

Sides

CHOOSE TWO

YUKON GOLD MASHED POTATOES
MAC & CHEESE

SEASONAL VEGETABLES
BRAISED KALE

Desserts

CHOOSE ONE

OLD FASHIONED CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
KEY LIME PIE

coffee, tea and soft drinks are included - all other beverages billed on consumption