

## Appetizers and Small Plates

<b>Soup du Jour</b> Our chefs' daily creation.	Cup 5 Bowl 7
<b>Bimini Bay Lobster Bisque</b> A rich and creamy seafood dish finished with a touch of sherry.	Cup 6 Bowl 8
<b>Fried Green Tomatoes</b> Lightly battered and crisply fried green beefsteak tomatoes, served with sour cream ranch. A southern classic.	9
<b>Calamari Curls</b> Tender deep-water Pacific squids cut in-house, dusted in seasoned semolina and lightly fried. Served with spicy marinara.	10
<b>Baked Brie</b> Brie wrapped in flaky phyllo dough and drizzled with orange blossom honey. Served with toasted almonds, red grapes and tart apples.	13
<b>Steamed Clams or Mussels (GF)</b> Whitewater clams or Prince Edward Island mussels, served in your choice of tomato basil or garlic cream broth.	12
<b>Tuna Sashimi</b> Wasabi crusted Ahi tuna seared rare, thinly sliced and drizzled with sweet soy.	15
<b>House Smoked Pacific Salmon (GF)</b> Thinly sliced Pacific salmon, cured and cold applewood-smoked in-house, with Bermuda onion, capers, dilled cream cheese, lemon and flatbread.	15
<b>Grouper Tacos (GF)</b> Fresh premium black Gulf grouper seasoned and lightly seared in flour tortillas with cheddar jack, jicama slaw, and freshly chopped pico de gallo.	16
<b>Ahi Sliders</b> Rare ahi tuna, ginger and wasabi seared with tamari and sesame. Served on crisp wontons with fennel slaw and seaweed salad.	16

## Salads

<b>Tropicale Salad (GF)</b> Baby arugula topped with sliced avocado, hearts of palm, shaved Parmesan-Reggiano and a tangy balsamic vinaigrette.	Small 7 Large 11
<b>The Waterfront Salad (GF)</b> Mixed field greens, red onions, mushrooms, grape tomatoes, cucumber, gorgonzola and toasted pine nuts with a sundried tomato basil vinaigrette.	Small 6 Large 10
<b>Classic Caesar (GF)</b> Crisp romaine hearts, homemade croutons and freshly-shaved Parmesan-Reggiano tossed in our signature Caesar dressing.	Small 5 Large 10
<b>Grilled Romaine Salad (GF)</b> Chargrilled romaine ribs, crisp green apple, crumbled Neuske Smokehouse bacon and gorgonzola cheese, drizzled with homemade vinaigrette.	12
<b>Morello Spinach Salad (GF)</b> Baby spinach, dried cherries, shaved fennel, chipotle-spiced pecans, crumbled blue cheese and crisp bacon with a red wine vinaigrette.	13
<b>Stacked Caprese Salad (GF)</b> Sliced vine-ripe tomatoes layered with leaf basil and Mozzarella di Bufala. Drizzled with extra virgin olive oil, homemade balsamic vinaigrette and freshly ground black pepper. Garnished with capers.	12
<b>Farm Salad</b> Belgian endive, Fuji apples, arugula, mint, strawberries, and red onions tossed in a Fuji apple vinaigrette, with candied walnuts and goat cheese.	14
<b>Crab Caesar (GF)</b> Our classic Caesar salad, tossed with backfin lump blue crabmeat, capers, tomatoes and kalamata olives.	15
<b>Scallops Caesar (GF)</b> Tender day boat scallops fried with Italian breadcrumbs and parmesan, and served over our classic Caesar salad.	16

(GF) This symbol denotes that an item can be made gluten-free with some simple substitutions, but is prepared in an environment which allows glutes. Please ask your server for more details.

## A La Carte Side Dishes

Olive Oil and Lemon-Grilled Asparagus 4 (GF)
Potato or Grain Pilaf du Jour 4
Stir-Fried Brussels Sprouts Hash 6 (GF)
Truffled Gouda Macaroni and Cheese 8

## Enhance Your Salad with Your Choice of the Following Items

Beef Tenderloin * Chicken * Crabcake * Salmon * Shrimp * Tuna	6
--	---

## Main Courses

<b>Frutti di Mare (GF)</b> Gulf white shrimp, scallops, mussels, and clams with garlic, diced roma tomatoes and basil chiffonade sautéed in olive oil and tossed with your choice of linguini or gluten-free pasta.	23	<b>Shrimp and Grits</b> Gulf white shrimp, chorizo, and roasted red peppers simmered in parmesan cream sauce and served over a southern grits cake.	23	<b>Chicken and Waffles</b> Lightly-breaded and fried boneless chicken breast served over a homemade waffle with Neuske Smokehouse bacon, apple chow chow, and maple syrup beurre blanc. An iconic soul food dish.	17
<b>Scallops Trovalo (GF)</b> Jumbo Maine sea scallops pan-seared along with a medley of wild mushrooms, roasted garlic and savory herbs. Served with tonight's grain.	25	<b>The Waterfront Fried Shrimp</b> Fresh Gulf white shrimp lightly breaded and quickly fried golden brown. Served with jalapeno-cilantro cocktail sauce and tonight's potato.	21	<b>Apricot Glazed Pork Tenderloin (GF)</b> Chili-rubbed whole pork tenderloin chargrilled with a gingered apricot orange glaze, then sliced and served with tonight's potato.	21
<b>Chicken Parmesan</b> Tender boneless chicken breast cutlet coated in italian breadcrumbs, sautéed in olive oil, and topped with marinara sauce and fresh mozzarella. Served over linguine.	20	<b>Salmon Fragaria (GF)</b> Scottish salmon roasted with blackening seasoning and then topped with an aromatic strawberry salsa. Served with tonight's grain.	24	<b>Beets and Bowties (GF)</b> Tender roasted beets combined with slow cooked pork, woody wild mushrooms, and onions are brightened with a touch of fresh orange and tossed with bowtie pasta. Finished with crumbled feta cheese and balsamic glaze.	22
<b>Grouper Oscar</b> Fresh local black grouper fillet seared in Italian bread crumbs and topped with asparagus, hollandaise and blue crab meat. Served with tonight's grain.	25	<b>Chesapeake Crab Cakes</b> Jumbo lump blue crab meat prepared in a traditional Maryland style and cast-iron seared. Served with Creole mustard sauce and tonight's potato.	26	<b>Wasabi Tuna</b> Center-cut yellow fin tuna steaks pan-seared in a coriander-wasabi crust. Served with sweet soy, pickled ginger, seaweed salad and tonight's grain.	28
<b>Asparagus and Mushroom Risotto (GF)</b> Wild forest mushrooms and asparagus sautéed in olive oil and slowly stirred into al dente Arborio rice. A creamy Italian classic.	20	<b>Filet Madagascar (GF)</b> A sumptuous 8-ounce center cut filet mignon, chargrilled to your order and finished with a green peppercorn and red wine bordelaise. Served with tonight's potato.	32	<b>Bahi Rib Eye</b> Our signature 16-ounce ribeye marinated for three days in our own Polynesian seasoning and glaze, then chargrilled to your order and served with tonight's potato.	32

## Mixed Drinks

<b>American Mule</b> Tito's vodka with fresh lime and ginger beer on the rocks in a copper mug.	8	<b>Pisco Sour</b> Barsol Quebranto Pisco shaken with fresh lime juice, Simple syrup and egg whites.	8	<b>Pineapple Caipirinha</b> Novo Fogo Cachaça with muddled freshly cut lime and pineapple on the rocks.	8
<b>Our Classic Martini</b> A stirred Plymouth gin martini with a rinse of extra-dry Carpano vermouth and two iced olives. Served up.	8	<b>Bay Cooler</b> Svedka Vodka, fresh cucumber and mint and a splash of soda on the rocks.	8	<b>La Paloma</b> El Charro Reposado tequila, fresh grapefruit, lime juice and simple syrup on the rocks.	8
<b>Hendrick's Garden</b> Hendrick's Gin with fresh cucumber and cilantro and a squeeze of fresh lemon juice, served up.	10	<b>Michter In The Rye</b> Michter's Rye Whiskey, Luxardo Morlacco Liqueur, orange bitters, rose water and fresh orange zest served on the rocks.	12	<b>Stone Sour</b> Jameson Irish Whiskey with our handmade sour mix, freshly squeezed orange juice, and egg whites on the rocks.	9
<b>Smoked Margarita</b> Reposado Tequila, and a rinse of Mezcal with fresh lime and ginger. Served on the rocks.	9			<b>Irish Peat</b> Redbreast 12-Year Irish Whiskey, Connemara Peated Whiskey and ginger beer on the rocks.	10

# The Waterfront

ANNA MARIA  
Restaurant and Craft Bar

## Wines

### White Wines By The Glass

True Myth Chardonnay (Edna Valley) Creamy, buttery style 10  
 Mountain View Chardonnay (Monterey) Full-flavored, slightly oaky 8  
 Maso Canali Pinot Grigio (Italy) Rich and full-bodied 9  
 Stellina di Notte Pinot Grigio (Italy) Fruity and medium dry 7  
 Clean Slate Riesling (Mosel, Germany) Great fruit and acidity 7  
 Kim Crawford Sauvignon Blanc (New Zealand) Deliciously citrusy 8  
 Line 39 Sauvignon Blanc (California) Crisp, herbal and smooth 6  
 Beringer White Zinfandel (California) Fruity and fairly sweet 6

### Red Wines By The Glass

B V Century Cellars Cabernet Sauvignon (Cal.) Soft and smooth 6  
 Martini Cabernet Sauvignon (Sonoma) Dry with a big fruit flavor 8  
 Catena Malbec (Mendoza, Argentina) Big and bold 10  
 Alamos Malbec (Mendoza, Argentina) Smooth and spicy 7  
 Leese Fitch Merlot (Cal.) Rich with notes of chocolate and berry 8  
 Clos du Bois Pinot Noir (California) Great cherry flavor 9  
 McManis Pinot Noir (California) Spicy, earthy, and fruity 7  
 Penfold's Shiraz (South Australia) Spicy and smooth 8  
 Rosenblum Zinfandel (California) Medium-bodied with bold fruit 7

### Sparkling Wine By The Glass

Bertrand Cremant de Limoux (France) Dry and bubbly 7

### Other Wines By The Glass

Sangria: Homemade blends, red or white, loaded with fruit 6  
 Mimosa: Champagne and freshly-squeezed orange juice 7

### Other Beverages

Various Coke Products ☐ ask server for options  
 Chocolate Milk 2.99  
 Espresso 3.29 Double espresso 3.99  
 Hot or Iced Cappuccino (with vanilla, chocolate or hazelnut) 3.79  
 Panna Artesian Water (500ml) 3.29 (Liter) 5.79  
 San Pellegrino Sparkling Water (500ml) 3.29 (Liter) 5.79

## Beers

### Draft Beers

Bell's Two-Hearted Ale (7%) Smooth hops taste and big, bold flavors 5  
 Crispin Hard Cider (5%) Crisp and clean hard apple cider 5  
 Chimay (8%) Slightly sweet golden abbey triple ale from Belgium 8  
 Sierra Nevada Kellerweis (4.8%) Delicious cloudy, crisp Weisbier. 5  
 Cigar City Maduro Brown Ale (5.5%) Rich, malty oatmeal ale 5  
 Dead Guy Ale (6%) Great ale from Oregon's famed Rogue Brewery 6  
 St. Bernardus ABT 12(10%) Belgian trappist ale with dark roasted hops 7  
 Weihenstephan (5.2%) Tasty lager from the world's oldest brewery 5  
 Anderson Valley Winter Solstice (6.9%) Rich, malty winter warmer 5  
 Guinness Stout (4.1%) Classic dry, black roasted Irish brew 6

### Bottled Beers

Budweiser, Bud Light, Michelob Ultra, Miller Light 3  
 Amstel Light, Blue Moon Belgian-Style Wheat, Corona, Heineken, Samuel Adams 4

### Bottled Craft Beers

Ayinger (5.7%) An authentic German wheat beer 7  
 Blithering Idiot (11%) Smooth and sweet barleywine 6  
 Breckinridge Vanilla Porter (4.7%) Colorado's rich vanilla ale 5  
 Delirium Tremens (9%) A potent Belgian abbey ale with real flavor 8  
 Don de Dieux (9%) Triple wheat ale on the lees 6  
 Crispin Pear Cider (4.5%) Made from pure pear nectar 5  
 La Fin du Monde (9%) Extra-strong Canadian ale 6  
 Lagunitas India Pale Ale (5.7%) Big and hoppy 5  
 Lost Coast Tangerine Wheat (5%) Refreshingly fruity ale 5  
 Monk's Cafe Flemish Sour Ale (5.5%) Belgian mildly tart ale 8  
 Stella Artois (5%) Refreshing Belgian classic 4  
 Tetleys (3.6%) Smooth English amber ale 5

### Gluten-Free Bottled Beers

Omission Lager (4.6%) Crisp traditional lager 5  
 Omission Pale Ale (5.8%) Bold and hoppy 5

### Nonalcoholic Bottled Beers

O'Doul ☐ Amber Nonalcoholic 3  
 Clausthaler 4

## Spirits

### Vodka

Absolut 7  
 Belvedere 8  
 Boyd & Blair 9  
 Charbay Meyer Lemon 10  
 Crop Organic 10  
 Grey Goose 8  
 Ketel One 8  
 Stolichnaya 8  
 Svedka 6  
 Tito's 7

### Gin

Beefeater 7  
 Bombay 7  
 Bombay Sapphire 8  
 Boodles 8  
 Breuckelen Glorious Gin 8  
 Death's Door 9  
 Ford ☐ Gin 11  
 Gordons 6  
 Greenbar Tru Organics 10  
 Hendrick ☐ 10  
 Nolet ☐ 12  
 Plymouth Gin 9  
 Ransom Old Tom 7  
 Russell Henry London Dry 10  
 Russell Henry Malaysian Lime 10  
 SipSmith 10  
 Small's American Dry Gin 8  
 Tanqueray 8  
 Tuthilltown 8

### Rum

Bacardi 7  
 Banks 5 8  
 Barbancourt 7  
 Captain Morgan Spiced 7  
 Crusoe Spiced Rum 9  
 Flor de Cana 4 Year 6  
 Flor de Cana 7 Year 7  
 Flor de Cana 12 Year 8  
 Flor de Cana 18 Year 12  
 Myers Dark Rum 7  
 Novo Fogo Cachaça 7  
 Ron Zacapa 8  
 Roaring Dan's Maple Rum 9  
 Shipwreck Coconut Rum 7  
 Stone Wall American Rum 8  
 Thomas Tew 8  
 Zaya 10

### Tequila & Mezcal

Alipus Mezcal 10  
 Astral Blanco 8  
 Cabo Wabo Anejo 11  
 Casamigos Blanco 10  
 Casamigos Reposado 12  
 El Charro 6  
 El Jimador 7  
 Herradura 8  
 Herradura Reposado 8  
 Ixa Organic 10  
 Partida Blanco 8  
 Partida Reposado 8  
 Patron 8  
 Patron Reposado 8

## Brandy and Cognac

Courvoisier Cog VS 8\* Germain-Robin Apple Brandy 14  
 Germain-Robin Craft Method Brandy 10\* Guillon-Painturaud VSOP 13  
 Calvados Noble Dame 8\* Hennessy VS 8\* Osoqualis XO Brandy 16

## Whiskeys

### American/Canadian Whiskey

Angel's Envy 12  
 Bulleit Rye 7  
 Canadian Club 7  
 Canadian Club Reserve 9  
 Charbay R5 Hop Infused 15  
 Collier & McKeel Sour Mash 8  
 Crown Royal 7  
 Dickel Rye 7  
 Gentleman Jack 9  
 High West 10  
 Kinnickinnic Whiskey 9  
 Michter's US\*1 Rye 14  
 Jack Daniel Black Label 8  
 Reservoir Rye 15  
 Tap 357 Maple Rye 8

### Bourbon

Basil Hayden 9  
 Bookers Noe 126 proof 8 (1 oz.)  
 Bulleit Bourbon 7  
 Dickle 8-Year 7  
 Jim Beam 6  
 Jim Beam Black 8 Yr 8  
 Maker's Mark 8  
 Makers Mark 46 9  
 Reservoir Bourbon 15  
 Smooth Ambler Old Scout 7  
 Woodford Reserve 10

### Irish Whiskey

Connemara Peated 11  
 Jameson 9  
 Red Breast 12-Year 15  
 Tullamore D.E.W. 7  
 Tullamore D.E.W. 10-Year 10

### Single Malt Scotch

Aberlour 12 Yr (Speyside) 11  
 Arran 10 Yr (Island) 11  
 Balvenie 12 Yr (Speyside) 13  
 Balvenie 14 Yr (Speyside) 15  
 Balvenie 17 Yr (Speyside) 24  
 Balvenie 21 Yr (Speyside) 30  
 Glenfiddich 12 Yr (Speyside) 10  
 Glenfiddich 15 Yr (Speyside) 14  
 Glenlivet 12 Yr (Speyside) 12  
 Glenmorangie 10 Yr (Highland) 11  
 Jura 10 Yr (Island) 12  
 Kilchoman (Islay) 13  
 Laphroaig 10 Yr (Islay) 13  
 Macallan 12 Yr (Speyside) 14  
 Monkey Shoulder 10  
 (a blend of three single malts)  
 Oban 14 Yr (Highland) 14  
 Talisker Storm (Island) 15  
 Tomatin 12 Yr (Speyside) 9

### Scotch Whisky

Ballantine 6  
 Chivas Regal 12-Year 10  
 Dewar's 7  
 Johnny Walker Red 7  
 Johnny Walker Black 9

## Bitters and Cordials

Amaro Lucano 7\* B&B 7\* Bailey's 8\* Campari 7\* Chambord 9\*  
 Cointreau 9\* DiSaronno Amaretto 7\* Drambuie 9\* Frangelico 7\*  
 Godiva Dark Chocolate 8\* Grand Marnier 9\* Luxardo Morlacco 8\*  
 Luxardo Maraschino 8\* Midori 7\* Pernod 7\* Pimms 6\*  
 Sambuca 7\* Southern Comfort 7\* Tia Maria 8\* Tuaca 7\*

A suggested gratuity of 18% will be added for parties of six or more, or on parties requesting separate checks. Please, no more than three checks per table, party, or group.

There is a risk associated with consuming raw or undercooked animal proteins, especially among consumers with weak or suppressed immune systems. If you are at risk or unsure of your risk, you should eat only thoroughly cooked animal proteins.