

Starters

WINGS \$11.00
Honey habañero, teriyaki or bbq, served with
celery sticks and bleu cheese dipping sauce

SPINACH & ARTICHOKE DIP \$8.00
With French bread toast points

CRISPY SHRIMP \$12.00
With apricot horseradish sauce

CHICKEN or STEAK QUESADILLA \$11.00
On a flour tortilla with onions, peppers
and Monterey cheese

SHRIMP COCKTAIL with CRABMEAT \$12.00
With cocktail sauce

ONION SOUP \$6.00
Baked with gruyere cheese

MARYLAND CRAB BISQUE SOUP
Finished with sherry...A local favorite!
Cup \$5.50 Bowl \$7.50

Salads

GOAT CHEESE & APPLE SALAD \$8.00
With baby spinach, toasted almonds,
red onion and cilantro vinaigrette

WATERSIDE HOUSE SALAD \$7.00
Mixed greens with cucumbers, Roma tomatoes,
carrots and croutons

TOMATO & MOZZARELLA SALAD \$8.00
Sliced tomatoes, buffalo mozzarella and fresh basil, finished with a balsamic reduction

CAESAR CENTRAL SALAD \$8.00
Chopped romaine lettuce with croutons and Parmesan cheese, tossed with Caesar dressing
With Grilled Chicken \$12.00 • With Grilled Shrimp \$13.00 • With Grilled Salmon \$14.00

COLUMBIA COBB SALAD \$13.00
A hefty bed of mixed greens with diced tomatoes and cucumbers, eggs,
chicken, bacon and scallions, served with blue cheese dressing

Between the Bun

All Sandwiches are served with Your Choice of One Side

BLACKENED FISH SANDWICH \$14.00
Today's fresh catch served on a kaiser roll with tartar sauce

MARYLAND CRAB CAKE \$15.00
Served on a kaiser roll with remoulade sauce

BLACKENED BISTRO STEAK \$14.00
On a ciabatta roll with caramelized onions and blue cheese

WATERSIDE BURGER \$12.50
A mouth-watering 8 oz. Angus beef burger with your choice of
sautéed onions or mushrooms, bacon and choice of cheese

CHICKEN SANDWICH \$12.00
Fried or grilled, glazed with honey bbq sauce, pepperjack cheese, lettuce, tomato and red onion on a kaiser roll

TURKEY WRAP \$11.00
Sliced turkey, cucumber, tomato and iceberg lettuce

TRIPLE DECKER CLUB \$11.00
Roasted turkey, bacon, Virginia ham on sourdough with
aged Swiss cheese, fresh lettuce, tomato and onion

GRILLED VEGETABLE SANDWICH \$10.00
On a ciabatta roll with sweet peppers, tomatoes, portabella mushrooms and squash

HOMEMADE TUNA SANDWICH \$10.00
White Albacore tuna, red onion, tomato and iceberg lettuce with your choice of bread

Sides

\$3.50

FRENCH FRIES • SWEET POTATO FRIES • COLE SLAW • MASHED POTATOES
SEASONAL VEGETABLES • RICE PILAF • SIDE HOUSE SALAD

Entrées

All Entrées served with Your Choice of Two Sides

12 oz. NEW YORK STRIP STEAK \$32.00
USDA Select beef seasoned and seared to perfection*

NEW ZEALAND RACK OF LAMB \$29.00
With green peppercorn demi glaze*

FETTUCINI PASTA \$15.00
Served with marinara or alfredo sauce and

**Four Sautéed Shrimp or
a Grilled Chicken Breast \$18.00**

8 oz. FILET \$34.00

USDA Select beef seasoned and seared to perfection*

Make it a Surf & Turf by adding Four Grilled Shrimp or a Crab Cake \$44.00

BABY BACK RIBS \$19.00
A full rack of hickory smoked ribs
brushed with Sweet Baby Rays bbq sauce
and sweet potato fries

MARYLAND CRAB CAKES \$34.00
Two jumbo lump crab cakes...A local favorite!*

OVEN ROASTED CHICKEN \$22.00
Marinated with herbs and spices

SIDES

FRENCH FRIES • SWEET POTATO FRIES • COLE SLAW • MASHED POTATOES
SEASONAL VEGETABLES • RICE PILAF • SIDE HOUSE SALAD



TONIGHT'S FEATURED MEAT -- *with* -- YOUR CHOICE OF TWO SIDES

Monday

Pan Seared Cod with Caper Sauce

Tuesday

Buttermilk Fried Chicken

Wednesday

Pork Shank with Bordelaise Sauce

Thursday

Oven Roasted Turkey with Gravy

Friday

Rainbow Trout Chasseur Sauce

Sides

**Baked Potato • Lemon Risotto • Wild Rice Medley
Green Bean Almondine • Sautéed Baby Spinach • Vegetable Medley**

Desserts

CRÈME BRÛLÉE CHEESECAKE \$6.00
Madagascar vanilla bean flecked
crème brûlée layered and burnt caramel

CARAMEL GRANNY APPLE PIE \$7.00
Buttery caramel and toffee custard with
Granny Smith apples and shortbread crust

HÄAGEN-DAZS \$6.00
Vanilla, chocolate, strawberry ice cream
or mango sorbet

KEY LIME PIE \$6.00
Authentic Florida key lime...tartly refreshing
in a granola'd crust

All raw or partially cooked ingredients are potentially hazardous and may cause a foodborne illness.

For your convenience, 18% gratuity will be added to all parties of five or more guests.