

Waterplace

Evolution

Executive Chef - Angie Armenise

Appetizers

Roasted Brussel Sprouts..... 7

- White Balsamic Vinaigrette
- Meyer Lemon
- Ricotta Salata

“Fish and Chips” 9

- Crispy Fried Cornmeal Crusted Smelts
- Malt Vinegar Salted Seasonal Vegetable “Fries”
- Spicy Twisted Tartar Sauce

Grilled Calamari 8

- Tubes and Tentacles
- Chickpea Puree
- Smoked Paprika Oil

Seared Diver Scallops and Beef Tenderloin Medallions 12

- Fennel Pollen
- Golden Raisin Jam
- Toasted Hazelnut Oil
- Arugula Salad

Traditional Calamari a la Mama 8

- Classically Fried
- Sliced Pepper Rings
- White Wine Garlic Butter
- Fresh Lemon

Shiso Tuna 11

- Edamame Hummus
- Crisp Vegetable Slaw
- Asian Pesto
- Spicy Chile Sauce
- Micro Shiso Greens

Chicken and Waffles 8

- Candied Bacon and Jalapeño Butter
- Crispy-Spiced Chicken
- Baby Georgia Peach Waffles

Baby Tuscan-Style Meatballs in Brodo 10

- Warm Mini Jumbo Baguette
- Ricotta Salata
- Whipped Herbed Ricotta

“Guacamole” 8

- Grilled Seasonal Vegetable Relish
- Smashed Plantains
- Mango Sorbet
- Assorted Chips

and Small Plates

Moroccan-Style Hummus Platter 10

- Creamy Chickpea Spread
- Feta Cheese
- Red Onion Marmalade
- Pepperoncini and Crisp Veggies
- House Made Tzatziki
- Grilled Whole-Wheat Pita

Drunken Clams 12

- Locally Harvested Littlenecks
- Chorizo, Caramelized Onions, Oven-Roasted Tomatoes, Baby Spinach
- Newcastle Beer Broth
- Toasted Crostini

Decadent Lobster Rangoon..... 10

- Lobster, Cream Cheese, Chive, Rice Wine Vinegar Filling
- Apricot Horseradish Dipping Sauce

Clams Zuppa 10

- Locally Harvested Littlenecks
- Choice of Red or White Broth
- Toasted Crostini

Falafel and Tzatziki 6

- Classic Chickpea and Bulgur Wheat Batter
- Red Onion, Fresh Parsley, Fragrant Spices, and Apricot
- Housemade English Cucumber Yogurt Dip

Simple Crispy Yucca Fries..... 5

- Adobo Spiced Sea Salt
- Chickpea Cumin Puree
- Fresh Lime

Goopy Baked Brie..... 10

- Buttery Puff Pastry
- Seasonal Fruit Compote
- Red Onion Marmalade
- Seeded Flatbread Crackers

Chicken Skewers 8

- Whole Grain Mustard Beer Glaze
- Apricot Horseradish Dipping Sauce
- Fresh Scallion

Pizzas

- Stone Baked Crust.....11
- Honey Whole Wheat Crust.....12
- French Bread Style.....13

Classic Red

- San Marzano Plum Tomato Sauce
- Basil Infused Olive Oil
- Mozzarella
- Black Pepper Ricotta
- Fresh Basil Leaves

Classic White

- Basil Infused Olive Oil
- Black Pepper Ricotta
- Mozzarella
- Fontina
- Provolone
- Parmagiano Reggiano

General Tso's

- Roasted Pineapple Spread
- Crispy Fried Shrimp Tossed in a Sweet and Spicy Sauce
- Mozzarella
- Fresh Chopped Broccoli
- Carrot
- Sliced Water Chestnuts
- Fresh Lime and Scallion
- Asian-Style Pesto

The "Blow Out"

- San Marzano Plum Tomato Sauce
- Mozzarella and Provolone
- Genoa Salami, Pepperoni, Prosciutto
- Banana Pepper Rings and Thin Red Onion
- Olive Oil and Red Wine Dressed Shredded Lettuce
- Fresh Oregano
- Golden Balsamic Syrup

Fig & Prosciutto

- Herbed Olive Oil
- Fresh Fig Puree
- Thinly Sliced Prosciutto
- Creamy Gorgonzola
- Fresh Pear
- Golden Balsamic Syrup

Jerk Chicken

- House Made Cheddar "Ranch" Spread
- Melted "Buffalo Wing" Sharp Cheddar
- Applewood-Smoked Bacon
- Jerk Spiced Pulled Chicken
- Grape Tomato
- Sliced Avocado

Sexy Signature Sandwiches

- My Big Fat Greek Sandwich..... 9**
 - Warm Grilled Syrian Bread
 - Lemon Oregano Grilled Sliced Chicken Breast
 - Whipped Feta Cheese Spread
 - Red Wine Vinaigrette Dressed Baby Spinach
 - Kalamata Olives, Tomato, Red Onion Relish
 - House Made English Cucumber Yogurt Dressing
 - Crispy Falafel

- Not your Grandpa's Meatloaf Sandwich..... 10**
 - Baby Cheddar and Mushroom Meatloaf
 - House Made Warm Pretzel Roll
 - Candied Bacon
 - Horseradish, Dijon, and Roasted Jalapeño Spread
 - "Buffalo Wing" Sharp Cheddar

- WP Burger 10**
 - House Made Applewood Bacon BBQ Burger
 - Stuffed With Sharp Cheddar Cream Cheese
 - Toasted "Garlic Bread" Bulky Roll
 - Sliced Avocado, Red Onion
 - Thinly Sliced House Made Pickles
 - Tender Boston Bibb Lettuce and Organic Tomato

- Crispy Squid Po' Boy 9**
 - Crunchy Tube and Tentacle Calamari
 - Toasted Torpedo Roll
 - Spicy Meyer Lemon Herb Remoulade
 - Shredded Lettuce
 - Spiced Fried Green Tomatoes

- Lobster in a Tuxedo..... 16**
 - Fresh Lobster Meat
 - Madagascar Vanilla Bean and Tarragon Aioli
 - Finely Minced Red Onion and Celery
 - Truffle Buttered Toasted Brioche
 - Crisp Applewood Bacon

Noodles

Choice of Cavatappi or Capellini Pasta
Just the Way They Began...Clean, Classic and Comforting.
For Me....9 For Us....15

- Classic Pink Vodka Sauce**
 - San Marzano Plum Tomatoes
 - Basil Infused Olive Oil
 - Fresh Basil Leaves
 - Pecorino Romano Cream

- Classic Alfredo**
 - Whole-Unsalted Butter
 - Fresh Garlic
 - Cream, Pecorino Romano
 - Chopped Fresh Parsley

- Classic Basil Pesto**
 - Garden Basil
 - Basil Infused Olive Oil
 - Toasted Pine Nuts
 - Pecorino Romano

- Classic Pomodoro**
 - Extra Virgin Olive Oil, Fresh Garlic
 - Pan Flashed Ripe Tomatoes
 - Garden Basil
 - Shaved Ricotta Salata

- Classic Aglio Olio**
 - Extra Virgin Olive Oil, Fresh Garlic
 - Toasted Red Pepper Flakes
 - Sliced Black Olives
 - White Wine, Freshly Chopped Parsley
 - Pecorino Romano
 - Toasted Italian Breadcrumbs (Available With or Without White Anchovy Fillets)

The Main Event

Greens

Mixed Field Greens..... 5 7

- Baby greens
- Grape tomato, English Cucumber and Carrot
- Vintage Cheddar
- Rustic Croutons

Caesar 5 8

- Creamy Classic Dressing
- Parmagiano Reggiano
- Fresh Lemon
- Rustic Croutons

BBQ Chopped Chicken Salad..... 6 10

- Crisp Romaine
- Roasted Pineapple Vinaigrette
- Vintage Cheddar, Sweet Corn, Ripe Avocado
- English Cucumber, Red Onion, Marinated Black Beans
- Grape Tomato
- Chopped BBQ Glazed Chicken
- Sweet Potato Fries

Waterplace Wedge 6 9

- Boston Bibb
- Oven-Roasted Tomatoes
- Crumbled Applewood Bacon
- Thinly Sliced Red Onion
- House Made Creamy Blue Cheese Dressing

Greek Greens 5 9

- Crisp Romaine Lettuce
- Creamy Lemon Oregano Dressing
- Crumbled Feta
- Kalamata Olives, Grape Tomato, Red Onion
- Crispy Falafel
- Fresh Lemon

Grilled Hearts of Romaine..... 5 9

- Roasted Garlic Oil Brushed and Lightly Grilled Romaine
- Roasted Tomatoes
- Kalamata Olives
- Crumbled Goat Cheese
- Toasted Soy Nuts
- Warm Applewood Bacon Vinaigrette

Mama Tutrone's Chicken Cutlets 16

- Simply Baked
- Crispy Seasoned Breadcrumbs
- Pecorino Romano, Fresh Parsley
- Arugula, Red Onion, Grape Tomato Salad
- Fontina Mashed Potatoes OR Pasta
- Extra Virgin Olive Oil

Chicken Under a Brick 17

- Greek Yogurt, Apricot and Honey Marinated
- Cast Iron Grill Pressed
- Lemony Whipped Feta
- House Made Crispy Falafel
- Tzatziki Sauce
- Garlicky Green Beans
- Blood Orange Syrup

Double-Cut Pork Chop 23

- Organic Hand Cut
- Sticky Bourbon Sauce
- Goey Gorgonzola Sweet Potato Fries
- Crisp Caramel Apple Hash

Baby Cheddar and Mushroom Meatloaf..... 16

- Caramelized Onion and Guinness Demi Glace
- Horseradish Sour Cream Mashed Potatoes
- Chef's Choice Fresh Vegetable

Grilled 14 oz. Ribeye 26

- Baby Spinach Red Bliss Mashed Potatoes
- Whole Grain Mustard Shallot Cabernet Butter
- Chef's Choice Fresh Vegetable

Filet Mignon

3 Ways

Bistro Style..... 26

- Dry Rubbed, Pan-Seared and Sliced
- Worcestershire Glaze
- Bistro Fries
- Simply Dressed Baby Greens

Over the top..... 29

- Sea Salt and Pepper Grilled
- Lobster Boursin Cheese Mashed Potatoes
- Organic Truffle Honey Wilted Baby Spinach
- Candied Bacon Cracklings

Naked 23

- Simply Grilled
- Red Bliss Mashed Potatoes
- Chef's Choice Fresh Vegetable
- Whole Grain Mustard Shallot Cabernet Butter

Fresh Catch of the Day..... Seasonal Price

- Herbed Jasmine Rice
- Grilled Fresh Asparagus
- Meyer Lemon Infused Olive Oil
- Chef's Choice Sauce
- Simply Dressed Baby Greens

Seared Diver Scallops..... 20

- Spiced and Seared
- Fresh Corn and Grilled Vegetable "Relish"
- Crispy Adobo Salted Yucca Fries
- Sweet Smashed Plantains
- Avocado Cilantro Lime Crème Fraiche

WINES BY THE GLASS

Whites

001	Lindemans Chardonnay	7.50	28
002	Principato Pinot Grigio	7.50	28
003	Sakonnet Vidal Blanc	7.50	30
004	Fairview Goats Do Roam White	7.50	30
005	Chateau Ste. Michelle Riesling	8.50	32
006	Oyster Bay Sauvignon Blanc	8.50	32
009	Montinore Pinot Gris	9.50	36
010	Picket Fence Chardonnay	10.50	40

Blush

016	Folie à Deux Ménage à Trois	8.50	32
017	Montevina Zinfandel	6.50	

Reds

020	Bogle Merlot	7.50	28
021	Straccali Chianti	7.50	28
022	Echelon Pinot Noir	8.50	32
023	Main Street Cabernet Sauvignon	8.50	32
024	Penfolds "Koonunga Hill" Shiraz	8.50	32
025	Dona Paula "Estate" Malbec	9.50	36
026	Red Diamond Merlot	9.50	36
027	Cline Zinfandel	9.50	36
029	Cono Sur Pinot Noir	10.50	40
030	Rodney Strong Cabernet	?	?

Sparkling Wine

061	Cavit Lunetta Prosecco (187)	8.50	
062	Sophia by Coppola (187)	14.50	

WHEN YOU WANT TWO GLASSES

Whites

040	Kendall-Jackson 'Vintner's Reserve' Chardonnay	17	
041	Dry Creek Fume Blanc	18	
042	Clos du Val Chardonnay	22	
043	Hess Collection Chardonnay	24	
044	St. Supéry Merlot	?	

Reds

050	Clos du Bois Merlot	20	
051	Hess Estate Cabernet Sauvignon	24	
052	Seghesio Zinfandel	24	
053	Steele Pinot Noir	26	
054	Clos du Val Pinot Noir	26	
055	Fonterutoli Chianti Classico	31	

Full Bottles

Crisp Dry Whites

060	Montinore Pinot Gris	26
061	La Cryma Christi White	31
062	Bottega Vinaia Pinot Grigio	29
063	Feudi di San Gregorio "Falanghina"	31
064	Santa Margherita Pinot Grigio	44

Smooth, Medium Bodied Whites

065	Clos du Bois Chardonnay	24
066	Bonterra Chardonnay (Organic)	24
067	?????	32
068	?????? "Sincerely" Sauvignon Blanc	26

Full Bodied Whites

069	Kendall-Jackson 'Vintner's Reserve' Chardonnay	30
070	Fess Parker Chardonnay	32
071	St. Supéry "Virtu" White	40

Smooth Medium Bodied Reds

090	Red Diamond Merlot	36
091	Sterling Merlot	24
092	Shooting Star Syrah	26
093	Sterling Merlot (Organic)	26
094	Chateau Ste. Michelle Merlot	40
097	Bertani Valpolicella	40
098	Ruffino IL Ducale Toscana	40
099	Wild Horse Pinot Noir	44
102	Charles Krug Cabernet Sauvignon	46
103	Robert Mondavi "Carneros" Pinot Noir	47
104	Perrin Chateneauf-du-Pape "Les Sinards"	54
105	Coppola Diamond Pinot Noir	58

Full Bodied Reds

106	Columbia Crest Merlot	28
107	Marqués de Cáceres Reserva	37
108	7 Deadly Zins	?
109	CSM Indor Well Milk?	?
108	Murphy Goode "Liars Dice" Zinfandel - change to?	37
109	Montes "Alpha" Cabernet Sauvignon	39
111	Antinori Villa Toscana	44
116	Marchesi di Barolo	70
117	Silverado Cabernet Sauvignon	70
119	Ravenswood "Old Hill" Zinfandel	76
122	Stag's Leap Wine Cellars "Artemis" Cabernet Sauvignon	79
123	Jordan Cabernet Sauvignon	80
125	Bertani Amarone	86

Player...Player

129	Francis Ford Coppola "Rubican" Cabernet Sauvignon	102
130	Luce	112
131	Antinori Tignanello	122
132	Bertani Amarone	122
133	Opus	197

Sparkling

155	Schramsberg Blanc de Noir	57
156	Moët & Chandon Imperial	76
157	Dom Perignon	200
158	Moët & Chandon Nectar Imperial	
159	Moët & Chandon Nectar Imperial Rosé	
160	Veuve Clicquot Yellow	
161	Crystal	