

# W A T E R P L A C E

## Delicious Bites

**CRISPY CALAMARI** \$8  
TENDER SQUID RINGS LIGHTLY FRIED AND SERVED WITH YOUR CHOICE OF PREPARATIONS

**A LA MAMA STYLE**

WITH WHITE WINE, GARLIC BUTTER AND HOT CHERRY PEPPER RINGS

**TOSSED IN A BBQ BASIL BUTTER**

TOSSED IN A TANDOORI BUTTER (SCALLION, MINT, GINGER, GARLIC, CORIANDER, LIME)

**TOSSED IN A HONEY CHIPOTLE BUTTER**

**WORLDLY DIPS AND SPREADS** \$9  
OUR TRADITIONAL CHICKPEA HUMMUS, SPICY BLACK BEAN HUMMUS, AND EDAMAME HUMMUS, WITH A CHEF'S SELECTION OF CRISPS AND ACCOMPANIMENTS

**MOROCCAN HUMMUS PLATTER** \$8  
CREAMY CHICKPEA SPREAD, FETA CHEESE, RED ONION MARMALADE, WHOLE PEPPERONCINI, TZATZIKI, CRISP VEGGIES AND WHOLE WHEAT PITA

**CHICKEN SKEWERS** \$7  
WHOLE GRAIN MUSTARD AND BEER GLAZED CHICKEN TENDERS (5) SERVED WITH AN APRICOT HORSE RADISH DIPPING SAUCE

**SHISO TUNA** \$10  
SEARED SUSHI-GRADE TUNA, GENTLY DRIZZLED WITH A SQUEEZE OF FRESH LIME, THINLY SLICED AND SERVED OVER A BED OF EDAMAME HUMMUS AND CRISP MARINATED VEGETABLE SALAD AND FINISHED WITH ASIAN PESTO AND MICRO SHISO GREENS

**CHEESE AND WINE FRITTERS** \$9  
FLUFFY RED WINE FRITTER BATTER GENTLY MIXED WITH FRESH RED GRAPES, AND BRIE CHEESE BITES, LIGHTLY FRIED AND DRIZZLED WITH A PORT WINE REDUCTION AND SERVED WITH A BUNCH OF CRUNCHY RED GRAPES

**THE PERFECT PICNIC** \$10  
TWO DECADENT BBQ BRAISED BEEF SHORT RIB SLIDERS TOPPED WITH MELTED VINTAGE CHEDDAR AND TOMATO JAM, ACCOMPANIED BY CRISP VEGETABLE SLAW, HOME-MADE YUKON GOLD SALT AND VINEGAR CHIPS AND TWO CLASSIC ROOTBEER FLOAT "SHOOTERS".

**TRADITIONAL CLAMS ZUPPA** \$10  
SLOWLY BRAISED LITTLENECKS IN YOUR CHOICE OF WHITE OR RED BROTH SERVED WITH CRISP GARLIC CROSTINI

**DRUNKEN CLAMS** \$12  
LITTLENECKS SLOWLY BRAISED WITH CHORIZO SAUSAGE, CARAMELIZED ONIONS, AND OVEN ROASTED TOMATOES IN A NEWCASTLE BEER BROTH, AND FINISHED WITH FRESH HERBS BABY SPINACH AND A TOUCH OF ROASTED GARLIC BUTTER. SERVED WITH CRISP GARLIC CROSTINI

**CLASSIC SHRIMP COCKTAIL** \$4 PER PIECE  
JUMBO CHILLED U-8 SHRIMP SERVED WITH TRADITIONAL COCKTAIL SAUCE AND FRESH LEMON

**STICKY PB&J WINGS** \$7  
CRISPY CHICKEN WINGS TOSSED IN A WARM CREAMY PEANUT BUTTER AND CONCORD GRAPE JELLY SAUCE WITH A HINT OF SPICE. FINISHED WITH CRUSHED HONEY ROASTED PEANUTS, CILANTRO AND SCALLION  
\*ALSO AVAILABLE AS TENDERS FOR \$8

**LINDO'S LOBSTER RANGOON'S** \$10  
LOBSTER, CREAM CHEESE, AND CHIVE FILLED CRISPY FRIED WONTONS SERVED WITH SWEET APRICOT CHUTNEY AND FINISHED WITH FRESH SCALLIONS

## Fresh Greens

**TRADITIONAL MIXED GREENS** \$6  
BABY FIELD GREENS TOSSED IN A WHITE BALSAMIC VINAIGRETTE WITH SEEDLESS ENGLISH CUCUMBER, GRAPE TOMATOES, SHREDDED CARROT, SPROUTS, SHREDDED VINTAGE CHEDDAR CHEESE AND RUSTIC CROUTONS

**CAESAR** \$7  
FRESHLY CHOPPED ROMAINE LETTUCE, TOSSED IN A CREAMY CLASSIC DRESSING, WITH SHAVED REGGIANO CHEESE, FRESH LEMON AND RUSTIC CROUTONS

**GRILLED HEARTS OF ROMAINE** \$8  
CRUMBLER GOAT CHEESE, SLOW ROASTED TOMATOES, KALAMATA OLIVES, TOASTED SOY NUTS, AND WARM APPLEWOOD BACON VINAIGRETTE

**BERKLEY** \$8  
BABY ARUGULA AND LOLLA ROSSA LETTUCES SIMPLY TOSSED IN MEYER LEMON INFUSED OLIVE OIL WITH A TOUCH OF KOSHER SALT AND PEPPER, REGGIANO CHEESE, FRESH WATERMELON, AND SLICED STRAWBERRIES. FINISHED WITH CRUNCHY SOURDOUGH PRETZEL BRITTLE

**SUMMERY SWEET** \$8  
TORN AND TOASTED RUSTIC SICILIAN BREAD TOSSED IN A WHITE BALSAMIC VINAIGRETTE WITH LOCAL HEIRLOOM TOMATOES, FRESH MOZZARELLA CHEESE, GARDEN BASIL, OLIVE OIL TOSSED ORZO AND MARINATED WHITE BEANS

**BBQ CHOPPED CHICKEN SALAD** \$9  
CHOPPED CRISP ROMAINE TOSSED IN A ROASTED PINEAPPLE VINAIGRETTE WITH SHREDDED VINTAGE CHEDDAR CHEESE, SWEET CORN "OFF THE COB", RIPE AVOCADO, ENGLISH CUCUMBER, RED ONION, MARINATED BLACK BEANS, AND GRAPE TOMATOES. FINISHED WITH CHOPPED BBQ CHICKEN BREAST AND SWEET POTATO FRIES

**CAN'T BEET IT!** \$9  
OLIVE OIL ROASTED ORGANIC RED AND YELLOW SUMMER BEETS, DRIZZLED WITH A LIGHT ROASTED LEMON VINAIGRETTE AND SERVED OVER A BED OF BABY WATERCRESS AND LOLLA ROSSA LETTUCE. FINISHED WITH CRUMBLER GOAT CHEESE, CANDIED WALNUTS, AND BLOOD ORANGE SYRUP

ADD GRILLED CHICKEN \$4

ADD GRILLED STEAK \$7

ADD GRILLED TUNA \$6

ADD GRILLED U-15 SHRIMP (3) \$6

ADD SEARED SCALLOPS (3 LARGE) \$6



# Flatbread Pizzas

ONE RUSTIC SIZE \$10

## CHICKEN MARSALA

BOURSIN CHEESE SPREAD, MOZZARELLA CHEESE, GRUYERE, SLOWLY SIMMERED AND PULLED CHICKEN BREAST IN A RICH MARSALA DEMI WITH WILD MUSHROOMS AND FRESH HERBS

## WINE AND CHEESE

SHREDDED GRUYERE AND MOZZARELLA CHEESES, BABY ARUGULA, BRIE, SLICED STRAWBERRIES, PORT WINE ROASTED PEACHES, AND ARUGULA PESTO

## CLASSIC WHITE

ROASTED GARLIC HERB OIL, ROMANO, MOZZARELLA, REGGIANO, FETA AND BLACK PEPPERED RICOTTA

## CLASSIC RED

OLIVE OIL, SAN MARZANO PLUM TOMATO SAUCE, WHOLE LEAVES OF GARDEN BASIL, BLACK PEPPERED RICOTTA CHEESE AND A TOUCH OF WHOLE MILK MOZZARELLA

## STEAK AND CHEESE

VINTAGE CHEDDAR FONDUE, AND PEPPERJACK, BBQ BRAISED AND PULLED BEEF SHORT RIB, AND RED WINE SIMMERED MUSHROOMS, FINISHED WITH A PICKLED RED ONION AND BELL PEPPER RELISH

# Noodles and Such

## LINGUINI AND WHITE CLAMS \$17

FRESH CHOPPED LOCAL CLAMS, AND WHOLE LITTLENECKS SLOWLY SIMMERED IN A LIGHT OLIVE OIL AND FRESH HERB BROTH WITH WHITE WINE AND GARLIC. TOSSED WITH LINGUINI PASTA, AND FINISHED WITH RUSTIC CROSTINI AND JUST A TOUCH OF CHEESE

## POMODORO FRESCA \$12

SEASON'S BEST FRESH TOMATOES QUICKLY SAUTÉED IN EXTRA VIRGIN OLIVE OIL, AND A TOUCH OF GARLIC, THEN TOSSED WITH CAPELLINI PASTA, GARDEN BASIL AND RICOTTA SALATA CHEESE

## SAUSAGE AND WHITE BEANS \$17

HOUSE MADE SWEET ITALIAN SAUSAGE, CANELLINI BEANS, ROASTED YELLOW BEETS, BEET GREENS, TOASTED PINENUTS, AND SHAVED PARMESAN TOSSED WITH ORCHIETTE PASTA AND A LIGHT HOMEMADE CHICKEN STOCK, FINISHED WITH FRESH HERBS

## ANGIE'S SIGNATURE CHICKEN PICATTA \$16

PAN SEARED CHICKEN BREASTS TOSSED WITH BABY ARUGULA, AND CHERRY TOMATOES IN A LEMONY REGGIANO CHEESE PAN JUS, AND SERVED OVER CAPELLINI PASTA

## THE BASICS.....PINK, WHITE AND GREEN

(TOSSED WITH YOUR CHOICE OF CAPELLINI, LINGUINI, OR ORCHIETTE PASTA)

## LINGUINI PESCATORE \$20

JUMBO SHRIMP, SCALLOPS, AND SQUID GENTLY SAUTÉED IN A RICH TOMATO WHITE WINE SAUCE WITH A HINT OF RED PEPPER FLAKES, WHITE ANCHOVY, AND CAPERS AND FINISHED WITH LINGUINI PASTA, FRESH ITALIAN HERBS AND A TOUCH OF SAFFRON CREAM

## GREENIE \$17

PAN SEARED CHICKEN BREAST MEDALLIONS TOSSED IN A LEMONY BUTTER SAUCE WITH WHIPPED FETA CHEESE, ARUGULA, ASPARAGUS, BABY SPINACH AND PAN-FRIED ARTICHOKE HEARTS. FINISHED WITH A DRIZZLE OF MEYER LEMON AND ARUGULA PESTO AND TOSSED WITH ORCHIETTE PASTA

## CLASSIC ALFREDO \$14

WHOLE BUTTER, FRESH GARLIC, CREAM, REGGIANO AND PECORINO ROMANO CHEESES

## PINKS'S NOT JUST FOR GIRLS \$14

SAN MARZANO PLUM TOMATO SAUCE, VODKA, CREAM AND PECORINO ROMANO CHEESE

## BASILICO \$12

HOUSE MADE FRESH BASIL PESTO, WITH TOASTED PINENUTS, GARLIC, BLACK PEPPER AND PECORINO ROMANO CHEESE

# The Main Event

## CAST IRON SCALLOPS \$19

SPICED AND SEARED SCALLOPS TOPPED WITH A JALAPENO, MANGO AND ROASTED PINEAPPLE BUTTER AND SERVED ATOP A SWEET CORN PANCAKE "SHORT STACK" WITH A CRISP CORN "OFF THE COB", RED PEPPER, LOLLA ROSSA AND SPINACH SAUTÉ AND FINISHED WITH A FRESH THREE TOMATO RELISH

## JAMBALAYA \$22

PAN-SEARED CHICKEN BREAST MEDALLIONS, HOUSE MADE SAUSAGE, SHRIMP, AND SCALLOPS SLOWLY SIMMERED WITH BELL PEPPERS, STEWED TOMATOES, ONION AND GARLIC IN A CREOLE STYLE SAFFRON BROTH WITH BASMATI RICE

## TUSCAN DRY RUBBED FILET MIGNON \$28

SMOKED PAPRIKA, OREGANO, BASIL, PINK PEPPERCORN, AND SEA SALT RUBBED 9 OZ. FILET, GRILLED TO YOUR LIKING AND SERVED OVER A BED OF CRISPY PAN FRIED ARTICHOKE HEARTS AND GARBANZO BEANS AND RED WINE ROASTED MUSHROOMS. FINISHED WITH BABY FIELD GREENS TOSSED IN A TRUFFLED RED WINE DRESSING, AND MICRO OPAL BASIL LEAVES

## OR HAVE YOURS NAKED \$26

SIMPLY GRILLED WITH SEA SALT AND PEPPER AND SERVED WITH RED BLISS MASHED POTATOES, CHEF'S VEGETABLE OF THE DAY AND CABERNET SHALLOT BUTTER.

## 14 OZ. GRILLED RIBEYE \$25

GRILLED TO YOUR LIKING AND SERVED OVER BABY SPINACH MASHED POTATOES AND FRESH VEGETABLES WITH A CABERNET SHALLOT BUTTER

## BABY CHEDDAR AND MUSHROOM MEATLOAF \$15

SERVED OVER HORSERADISH, ROASTED GARLIC RED BLISS MASHED POTATOES AND FRESH VEGETABLES AND FINISHED WITH A CARAMELIZED ONION AND GUINNESS DEMI GLACE

## JUST FOR THE HALIBUT \$27

GRILLED FRESH HALIBUT STEAK SERVED OVER AN ASIAN SPICED EDAMAME PUREE AND BRAISED BABY BOK CHOY AND FINISHED WITH A WHITE MISO AND HOISIN BUTTER AND MAITAKE MUSHROOM ASIAN PEAR BROTH

## DOUBLE CUT PORK CHOP \$22

WHITE MARBLE FARMS MARINATED AND DOUBLE-CUT CHOP, GRILLED AND FINISHED IN THE OVEN WITH A WASHINGTON RHUBARB AND STRAWBERRY CHUTNEY AND SERVED OVER CRISPY SPICED SWEET POTATO FRITTES, AND A ROASTED GRAPE, BROWN BUTTER, SPINACH, AND BEET SAUTÉ

## CHICKEN UNDER A BRICK \$18

GREEK YOGURT, HONEY, AND APRICOT MARINATED AND BRICK PRESSED CHICKEN BREAST SERVED OVER CRISPY HOMEMADE FALAFEL WITH LEMONY WHIPPED FETA, TZA-TZIKI, CRISP GARLICKY GREEN BEANS AND BLOOD ORANGE SYRUP

## "NEW SCHOOL" DECONSTRUCTED

## TUNA TOSTADA \$19

SEARED BLUE CORNMEAL CRUSTED AND CHILE RUBBED AHI TUNA TOPPED WITH A ROASTED FRESH PINEAPPLE AND TOMATO SALSA AND SERVED WITH, SWEET CORN CAKES, SPICY BLACK BEAN PUREE, CORN "OFF THE COB" AND RED PEPPER SAUTÉ, AND BASMATI RICE

## CHEF ARMENISE'S CATCH OF THE DAY

PREPARED DAILY BY OUR EXECUTIVE CHEF FROM THE INSPIRATION OF LOCAL, SEASONAL AND FRESH INGREDIENTS AT THEIR BEST MARKET PRICE

\*ITEMS THAT ARE RAW OR PARTIALLY COOKED CAN INCREASE YOUR RISK OF FOOD BOURNE ILLNESS.

CONSUMERS WHO ARE ESPECIALLY VULNERABLE TO FOOD BOURNE ILLNESS

SHOULD ONLY EAT MEAT THAT IS THOROUGHLY COOKED.

# Wines by the Glass

## Whites

001	Montevina White Zinfandel	7	28
002	Cavit Pinot Grigio	7	26
003	Penfolds "Rawsons Retreat" Chardonnay	7	26
004	Dr. Loosen Riesling	8	30
005	Trinchero Sauvignon Blanc	8	30
008	Ca Montini Pinot Grigio	9	34
010	Alexander Valley Chardonnay	11	42
011	Charles Krug Sauvignon Blanc	12	46

## Reds

020	Bogle Merlot	7	26
021	Straccali Chianti	7	26
022	Penfolds "Rawsons Retreat" Shiraz/Cabernet	7	26
023	Robert Mondavi "Private Selection" Pinot Noir	8	30
024	Bogle Petite Sirah	8	30
026	Dona Paula "Estate" Malbec	9	34
027	L d' Lyeth Merlot	9	34
028	Jacob's Creek Shiraz	9	34
030	Echelon Pinot Noir	10	38
031	Hess Estate Cabernet Sauvignon	10	38

## Half Bottles

### Whites

040	Kendall-Jackson 'Vintner's Reserve' Chardonnay	15
041	Dry Creek Fume Blanc	16
042	Clos du Val Chardonnay	20
043	Hess Collection Chardonnay	22
044	La Crema Chardonnay	22
045	Chalk Hill Chardonnay	40

### Reds

050	Clos du Bois Merlot	18
051	Hess Estate Cabernet Sauvignon	22
052	Seghesio Zinfandel	22
053	Fonterutoli Chianti Classico	29
054	Steele Pinot Noir	24
055	Clos du Val Pinot Noir	24



# Full Bottles

## CRISP DRY WHITES

060	Chateau St Michelle Pinot Gris	24
061	La Cryma Christi White	22
062	Bottega Vinaia Pinot Grigio	27
063	Feudi di San Gregorio "Falanghina"	29
064	Santa Margarita Pinot Grigio	42

## SMOOTH, MEDIUM BODIED WHITES

065	Clos du Bois Chardonnay	22
066	Bonterra Chardonnay (organic)	22
067	Oyster Bay Sauvignon Blanc	23
068	Neil Ellis "Sincerely" Sauvignon Blanc	24

## FULL BODIED WHITES

069	Kendall-Jackson "Vintner's Reserve" Chardonnay	28
070	Fess Parker Chardonnay	30
071	St. Supery "Virtu" White	38
072	Domaine La Roche Chablis	38
073	Treanna White	39
074	Cakebread Chardonnay	42
075	Far Niente Chardonnay	85

## SMOOTH MEDIUM BODIED REDS

090	Red Diamond Merlot	20
091	Sterling Merlot	22
092	Shooting Star Syrah	24
093	Bonterra Merlot (organic)	24
094	Chateau St Michelle Merlot	38
095	Steele Pinot Noir	34
096	Zisola "Nero d'Avola"	36
097	Bertani Valpolicella	38
098	Ruffino Tan	38
099	Wildhorse Pinot Noir	42
100	Rocca della Macie Chianti Riserva	42
101	Silverado Sangiovese	42
102	Charles Krug Cabernet Sauvignon	44
103	Robert Mondavi "Caneros" Pinot Noir	45
104	Perrin Chateneauf du Pape "Les Sinards"	52
105	David Bruce Pinot Noir	56

## FULL BODIED REDS

106	Columbia Crest Merlot	26
107	Marques de Caceres Reserva	35
108	Murphy Goode "Liars Dice" Zinfandel	35
109	Montes "Alpha" Cabernet Sauvignon	37
110	Penfolds Bin 407 Cabernet Sauvignon	40
111	Antinori Villa Toscana	42
112	Stefano Farino Barolo	44
113	Antinori Pepoli	44
114	Chateau Greysac	46
115	Matanzas Creek Merlot	48
116	Marchesi di Barolo	68
117	Silverado Cabernet Sauvignon	68
118	Franciscan Magnificat	72
119	Ravenswood "Old Hill" Zinfandel	74
120	Campogiovanni Brunello di Montalcino	75
121	Castello di Fonterutoli Chianti Classico Riserva	75
122	Stags Leap "Artemis" Cabernet Sauvignon	77
123	Jordan Cabernet Sauvignon	78
124	Duckhorn Decoy Red	78
125	Masi Amarone	84
126	Chateau Gloria	86
127	St. Supery "Elu" Red	8
129	Francis Ford Copola "Rubican" Cabernet Sauvignon	100
130	Luce	110
131	Antinori Tignanello	120
132	Bertani Amarone	120
133	Opus	195

## SPARKLING

151	Piper Heidsieck Brut (Split)	14
152	Lunetta Prosecco	20
153	Gloria Ferrer Brut (Half Bottle)	18
154	Gloria Ferrer Brut	38
155	Schramsberg Blanc de Noir	55
156	Moet & Chandon White Star	74
157	Dom Perignon	198

