



Starters

Mushroom Onion Soup or Soup of the Day \$9 *gf*

Hummus Plate \$9
roasted red pepper hummus, vegetable sticks, crostini

Charcuterie \$22
artisan meats and cheeses, dried fruit, crostini

Calamari & Zucchini \$13
crisp fried, parmesan, pepperoncini aioli

Lobster Wontons \$14
cream cheese filling, pineapple red pepper sauce

Marinated Shrimp and Avocado Mousse \$16
sweet and spicy marinated shrimp, avocado mousse, layered with greens provided by the Waterhouse Garden

Coconut Curry Mussels small \$16 | large \$23
coconut milk, lime juice, ginger, curry and chili pepper

Salads

Green Salad \$9
mixed greens, carrot, cucumber, sweet onion poppyseed dressing *gf*

Caesar Salad \$9
romaine lettuce, parmesan, lemon, croutons

Melon Duo Salad \$15
Watermelon and cantaloupe with fresh mozzarella, served on a bed of arugula and garnished with crispy pancetta and a balsamic reduction

Add or substitute: Chicken \$6, chickpea patties \$4, salmon \$8, bacon \$3, cheese (cheddar, Swiss, feta, goat, smoked gouda, bleu) \$2

Flatbreads

Margherita Flatbread* \$18
mozzarella, parmesan, house made marinara and pesto

Fig & Pig Flatbread* \$19
figs, prosciutto, goat cheese, honey, fried rosemary

Thai Chicken Flatbread* \$19
chicken, shredded cabbage and carrots, Thai peanut sauce, cheddar cheese and sweet chili drizzle \$19

**Gluten free flatbread crust available upon request.*

Entrees

Fish Taco \$19
blackened haddock, jicama slaw, pickled onions, avocado aioli

Seafood Crepes \$19
house made crepes, orange zested seafood filling, béchamel

Waterhouse Burger \$18
Hand formed, Fry Farm, grass fed beef with house-made brioche bun
Add - bacon \$3, sautéed onions \$2, sautéed mushrooms \$2,
cheese \$2 (cheddar, Swiss, feta, goat, smoked gouda, bleu)

Fry Farm Cattle are grass fed and raised in Hancock on fields high in clover content. As a result, Waterhouse burgers have wonderful flavor and do not have as high fat content as commercially raised beef. We recommend ordering rare to medium.

Eggplant Roulade \$22
marinara, mascarpone cheese, parmesan, basil pesto

Beef Short Ribs \$28
mashed potatoes, seasonal vegetables, gravy *gf*

Beef Tenderloin Risotto \$34
Red bell pepper, asparagus, onion and spinach

Filet Mignon 6oz. \$30 / 8oz. \$38
Demi-glace, roasted potatoes, seasonal vegetables

Pan Seared Scallops \$36
Scallops served on creamy carrot puree with pancetta and sweet corn succotash.

Warning: Consuming raw or undercooked meats or eggs may increase your risk of illness. Please inform your server of any allergy. We use peanut oil and other peanut products in our kitchen.

A 20% gratuity may be added to parties of 4 or more.

Plating fee of \$5.00 will be applied to split dishes.