



Starters

Mushroom Onion Soup 9 (Vegetarian, GF)
creamy sweet onion and mushroom

Soup of the Day 9

Fry Farm Beef Chili 12 small | 18 large (GF option)

Hummus Plate 12 (Vegan, GF option)
roasted red pepper hummus, vegetable sticks, crostini
(Add smoked salmon \$6)

Lobster Wontons 14
cream cheese filling, pineapple red pepper sauce

Calamari & Zucchini 18
crisp fried calamari rings and tentacles and zucchini with
pepperoncini aioli

Coconut Curry Mussels 18 (GF option)
PEI mussels with a cream curry coconut broth, spinach
and red onions served with garlic bread

Charcuterie 28* (GF option)
Assortment of spreads, cheeses, nuts, cured meats and
house made crostini

Appetizer Flatbreads

All Flatbreads are available on a large 12" gluten free crust for a 7 surcharge

Margherita Flatbread (Vegetarian) **18**
mozzarella, parmesan, house made marinara and pesto

Fig & Pig Flatbread 18
figs, prosciutto, mozzarella, goat cheese, honey, and fried
rosemary

Thai Chicken Flatbread 18
chicken, shredded cabbage and carrots, Thai peanut
sauce, cheddar cheese and sweet chili drizzle

Wagyu Steak and Cheese Flatbread* 20
Shaved local wagyu beef with cheddar, mushrooms, bell
peppers, onions, bearnaise sauce

Salads

add: Chicken \$8, salmon \$10, bacon \$3, cheese (cheddar, Swiss, feta, goat, smoked gouda, bleu) \$2 or fried green tomatoes \$5*

Green Salad 11 (Vegan, GF)
mixed greens, carrot, cucumber, radishes, pumpkin
seeds, and sweet onion poppy seed dressing

Caesar Salad 11 (GF Option)
romaine lettuce, parmesan, lemon, croutons

Locally Raised Beef*

Each day the Waterhouse features different cuts of beef from locally raised sources. Because these steaks are not mass produced, the size and cuts differ each day based on availability. Chef Beard and his team serve all steaks medium rare. Exceptions will be made on request based on the cuts available for the day. Inquire with your server about today's availability.

Fry Farm's 100% Grass-Fed Beef is offered exclusively at Waterhouse

Fry Farm located in Hancock and Dublin produces grass-fed beef only which is lower in saturated fats and higher in beneficial nutrients like Omega-3 fatty acids and antioxidants than traditional beef. Supporting Fry Farm means supporting sustainable agriculture and the welfare of grass-fed herds. Experience a distinct and flavorful texture that is denser and sets it apart from normally sourced beef.

Other Locally Sourced Beef

Also, as available, we will have nightly specials from grain fed beef sourced locally. For example, we may often offer New England Wagyu from Hilltop Farms in Mason or other producers. Grain fed beef, due to its additional marbling, has a flavor profile more familiar to typically sold beef.



Entrees

Seafood Florentine 33

PEI Mussels, shrimp, calamari, red pepper flakes, spinach, red onions, and white wine-garlic-butter sauce over pasta

Fish Taco 21 (GF Option)

blackened mahi-mahi, jicama slaw, pickled onions, avocado aioli

Waterhouse Burger* 20

hand formed, Fry Farm beef, house-made brioche bun
with house cut fries lettuce, tomato, red onion, and pickles (add bacon 3, sautéed onions 2, sautéed mushrooms 2, cheese 3
(Cheddar, Swiss, feta, goat, smoked gouda, bleu)

Pan Seared Duck Breast* 36

wild rice, seasonal vegetables, and a raspberry reduction

Fish and Chips 23

fried haddock, house cut fries, served with house made tartar and coleslaw

Eggplant Roulade 23 (Vegetarian)

marinara, mascarpone cheese, parmesan, basil pesto

Pan Seared Scallops* 38 – (GF)

Fresh carrot puree, peas, pancetta, braised leeks, with a lemon rosemary sauce garnished with pickled radish

Beef Tenderloin Risotto* 34 (GF)

red bell pepper, mushrooms, asparagus, onion, and spinach*

6-oz Beef Tenderloin * 38 (GF)

garlic mashed potatoes, seasonal vegetables, and house made demi-glace

Sides

(Vegetarian)

House made parker rolls with butter 5

Garlic mashed potatoes with house made au jus (GF) 6

House cut French fries with truffle oil and parmesan cheese (GF) 10

Fried green tomatoes with pepperoncini aioli 5

Roasted radishes with brown butter, chili flakes and honey (GF) 7

Sugar snap peas with pickled cherries and peanuts (GF) 8

Candied carrots 6 (GF)

Brussels sprouts with bacon, red peppers, and onions (GF) 8

Seasonal vegetable from the Waterhouse Garden (GF) 6

**Warning: Consuming raw or undercooked meats or eggs may increase your risk of illness.*

Prior to ordering, 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 6 or more. Plating fee will be applied to split dishes (5). Substitutions fees apply inquire with your server.