



WATER GRILL

OPTION A

\$24.95/PERSON

SOUP OR SALAD

SHE CRAB SOUP

A CREAMY CLASSIC TOPPED WITH FRESH JUMBO LUMP CRAB MEAT

MIXED FIELD GREENS

CARROTS, CUCUMBERS, CHERRY TOMATOES, BALSAMIC VINAIGRETTE

ENTREES

THAI SHRIMP PASTA

COCONUT CURRY BROTH, LEMON GRASS, GINGER, SNOW PEAS, SHIITAKES,
CABBAGE, UDON NOODLES

FREE RANGE CHICKEN

BONE-IN BREAST STUFFED WITH BABY SPINACH, SMOKED GOUDA,
TOMATOES, MASCARPONE POLENTA CAKES, BROCCOLINI

CRISPY FRIED OYSTERS

WHIPPED POTATOES, SAUTÉED SPINACH, TOASTED CHIVE CRÈME FRAICHE

VEGETARIAN ENTREE AVAILABLE UPON REQUEST
EXCLUDES BEVERAGES, 11% SALES TAX AND 20% GRATUITY



WATER GRILL

OPTION B

\$27.95/PERSON

SOUP OR SALAD

SHE CRAB SOUP

A CREAMY CLASSIC TOPPED WITH FRESH JUMBO LUMP CRAB MEAT

MIXED FIELD GREENS

CARROTS, CUCUMBERS, CHERRY TOMATOES, BALSAMIC VINAIGRETTE

ENTREES

PAN SEARED CRAB CAKES

CHESAPEAKE REMOULADE, WHIPPED POTATOES, ASPARAGUS

CAST IRON SEARED FILET MIGNON

6 OZ FILET WHIPPED POTATOES, ASPARAGUS, HERB-GARLIC BUTTER

PAN SEARED SALMON

ROASTED FINGERLING POTATOES, SAUTÉED SPINACH, TOMATO
HORSERADISH CRÈME FRAICHE

GRILLED PORK CHOP

WHIPPED POTATOES, WHISKEY BUTTERED APPLES, SAUTÉED SPINACH
CIDER REDUCTION

VEGETARIAN ENTREE AVAILABLE UPON REQUEST
EXCLUDES BEVERAGES, 11% SALES TAX AND 20% GRATUITY



WATER GRILL

OPTION C

\$30.95/PERSON

SOUP OR SALAD

SHE CRAB SOUP

A CREAMY CLASSIC TOPPED WITH FRESH JUMBO LUMP CRAB MEAT

MIXED FIELD GREENS

CARROTS, CUCUMBERS, CHERRY TOMATOES, BALSAMIC VINAIGRETTE

ENTREES

PAN SEARED CRAB CAKES

CHESAPEAKE REMOULADE, WHIPPED POTATOES, ASPARAGUS

CAST IRON SEARED FILET MIGNON

6 OZ FILET WHIPPED POTATOES, ASPARAGUS, HERB-GARLIC BUTTER

BUTTER POACHED LOBSTER TAIL

WHIPPED POTATOES, GRILLED ASPARAGUS, MAITRE D BUTTER

PAN SEARED SCALLOPS

PANCETTA, WILD MUSHROOM, ASPARAGUS, ASIAGIO CHEESE RISOTTO

VEGETARIAN ENTREE AVAILABLE UPON REQUEST
EXCLUDES BEVERAGES, 11% SALES TAX AND 20% GRATUITY



WATER GRILL

OPTION D

\$45.95/PERSON

SOUP OR SALAD

SHE CRAB SOUP

A CREAMY CLASSIC TOPPED WITH FRESH JUMBO LUMP CRAB MEAT

MIXED FIELD GREENS

CARROTS, CUCUMBERS, CHERRY TOMATOES, BALSAMIC VINAIGRETTE

ENTREES

PAN SEARED CRAB CAKES

CHESAPEAKE REMOULADE, WHIPPED POTATOES, ASPARAGUS

CAST IRON SEARED FILET MIGNON

10OZ FILET, WHIPPED POTATOES, ASPARAGUS, HERB-GARLIC BUTTER

TWIN BUTTER POACHED LOBSTER TAILS

ROASTED FINGERLING POTATOES, GRILLED ASPARAGUS, MAITRE D' BUTTER

FILET MIGNON AND LOBSTER TAIL

WHIPPED POTATOES, ASPARAGUS, MAITRE D BUTTER

VEGETARIAN ENTREE AVAILABLE UPON REQUEST
EXCLUDES BEVERAGES, 11% SALES TAX AND 20% GRATUITY

PLATTERS

(PRICED PER 30 PIECES)

- JUMBO SHRIMP WITH COCKTAIL SAUCE \$65.00
- RARE BEEF TENDERLOIN ON WHITEHOUSE ROLL \$65.00
- SEARED AHI TUNA WITH SCALLION PONZU \$65.00
- MINI CRAB CAKE SANDWICHES WITH KEY LIME AIOLI \$90.00
- PAN SEARED SCALLOPS WRAPPED IN BACON \$55.00
- TOMATO, BASIL AND MOZZARELLA BRUCHETTA \$50.00
- CRISPY FRIED OYSTERS WITH APPLE-BACON CRÈME \$75.00
- GRILLED CHICKEN SATAY WITH SOY PEANUT SAUCE \$50.00
- TUNA TARTAR WITH SESAME SEEDS AND SOY SYRUP \$65.00
- SELECTION OF RAW OYSTERS WITH CHOICE OF SAUCES MARKET

PLATTERS

(SERVES 20 PEOPLE)

- EDAMAME HUMMUS WITH CUCUMBER AND FLATBREAD \$40.00
- GRILLED VEGETABLES WITH LEMON DILL CRÈME FRAICHE \$45.00
- FRESH FRUIT AND INTERNATIONAL CHEESE DISPLAY \$60.00
- HAND BREADED CALAMARI WITH TOMATO ORANGE CHILI SAUCE \$40.00
- FRIED GREEN TOMATOES WITH PIMENTO CHEESE \$45.00
- SMOKED SALMON WITH CRÈME CHEESE, CAPERS, RED ONION \$60.00

PRICES DO NOT INCLUDE APPLICABLE SALE TAX OR GRATUITY

BAR PACKAGES

OPTION A : OPEN BAR ~ BEER & WINE

FIRST TWO HOURS \$16/PP
EVERY HOUR THEREAFTER \$7.50/PP

OPTION B : OPEN BAR ~ BEER, WINE & HOUSE LIQUOR

FIRST TWO HOURS \$21/PP
EVERY HOUR THEREAFTER \$10/PP

OPTION C : OPEN BAR ~ BEER, WINE & PREMIUM LIQUOR

FIRST TWO HOURS \$30/PP
EVERY HOUR THEREAFTER \$15/PP

OPTION D : OPEN BAR PER CONSUMPTION

DRINK PRICES BASED ON GROUPS ACTUAL CONSUMPTION

OPTION E : OPEN BAR ~ "CONNOISSEURS CHOICE"

YOUR SELECTION OF WINE, BEER & LIQUOR FROM OUT LIST. PRICED
ACCORDING TO SELECTIONS.