

# WATER GRILL

EST. 1989

\$50

LUNCH  
BUFFET

All Guests will be welcomed with artisan bread, and fresh ricotta with sea salt

## Starters

CHOOSE TWO

**CLAM CHOWDER**  
manila clams, applewood smoked bacon

**CAESAR SALAD**  
with house made croutons and anchovies

**WEDGE SALAD**  
bacon and blue goat cheese

**MIXED ORGANIC GREENS**  
golden balsamic dressing

## Entrées

CHOOSE TWO

**ALBACORE NIÇOISE SALAD**  
anchovy and haricort vert

**WILD JUMBO SHRIMP LOUIE SALAD**  
chilled wild shrimp, deviled eggs, classic garnishes

**CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN**  
with herbed couscous

**FARMED NEW ZEALAND KING SALMON**  
pan roasted with a seasonal preparation

**WILD PACIFIC SWORDFISH**  
grilled with a seasonal preparation

**WILD MAHI MAHI**  
pan seared with a seasonal preparation

**JUMBO SHRIMP & GRITS**  
with merguez sausage ragout

## Sides

CHOOSE TWO

**YUKON GOLD MASHED POTATOES**  
MAC & CHEESE

**SEASONAL VEGETABLES**  
BRAISED KALE

## Desserts

CHOOSE ONE

**OLD FASHIONED CHOCOLATE CAKE**  
**NEW YORK STYLE CHEESECAKE**  
**KEY LIME PIE**

coffee, tea and soft drinks are included - all other beverages billed on consumption