

WATER BAR

COCKTAIL & OYSTER BAR

Lunch & Dinner

EVERYDAY 11:00 AM - 9:00 PM

SALADS

WATER FALL SALAD \$15

baby spinach, farro, butternut squash, honeycrisp apple, feta, preserved lemon vinaigrette

*add shrimp or chicken ... \$5
add fish ... MKT*

WATER NICOISE \$26

bluefin tuna, frisee, baby spinach, butter poached egg, potato pave, green beans, heirloom tomatoes

SANDWICHES + PLATES

SERVED WITH HOUSE POTATO CHIPS

FRIED SHRIMP \$19

fried shrimp, sea cucumber relish, remoulade, crispy shallots, Old Bay

BBQ CHICKEN \$18

pulled smoked thighs, Mae Ploy BBQ sauce, pickled red onion, horseradish cream

OYSTER MUSHROOM \$18

fried oyster mushrooms, sea cucumber relish, horseradish cream, crispy shallots, Old Bay, agave chili oil

FARRO RISOTTO \$22

white wine farro risotto, blistered cherry tomato, charred broccolini, fried oyster mushroom, masala tomato purée

*add shrimp or chicken ... \$5
add fish ... MKT*



ASK TO SEE
OUR DAILY LIST OF
FRESH OYSTERS

Sharables

GREEN GODDESS MUSSELS - \$20

buttery lemon thai broth, crispy ginger, chicken sausage, toasted focaccia

OYSTERS ROC (6) - \$20

spinach, parmesan, chili oil, lardons

CHORIZO BROILED OYSTERS (6) - \$20

chorizo compound butter, panko, parmesan, chili flakes

CRISPY SHRIMP + GRITS - \$19

shrimp + grit croquettes, poblano tomato cream, microgreen salad, balsamic reduction, preserved lemon vinaigrette

SMOKED TROUT DIP - \$15

smoked trout, pickled vegetables, house potato chips

SHRIMP CEVICHE - \$19

Leche de Tigre, sea cucumber, asian pear, radish, tomato vinaigrette, house potato chips

SIDES

Pickled
Vegetables
\$6

House
Potato Chips
\$3

Parmesan
Broccolini
\$6

House Salad
(lemon vin or ranch)
\$5