

Appetizers

Oysters Norfolk 16

Eastern Shore Oysters Topped with Creamed Spinach, Garlic, Parmesan Cheese and Smoked Pork Belly

Eastern Shore Oysters on the Half Shell

Spiced Cocktail - ½ Dozen 8 or 1 Dozen 14

Classic Jumbo Shrimp Cocktail 14 Spiced Cocktail Sauce

Chesapeake Bay Jumbo Lump Crab Cake 12

Pan Seared, Tomato Chutney with House Remoulade

Chesapeake Bay Drunken Crab and Beer Cheese Dip with Fried Naan Bread 12

Local Moonshine Clams 12

Moonshine, Garlic, Herbs and Roasted Tomatoes

Fried Buffalo Oysters 12

Tossed in Buffalo Sauce and Served with Gorgonzola Cheese

Classic Crispy Calamari 10

Served with Marinara

Fried Green Tomatoes 10

Panko Crusted, Served Over Roasted Red Pepper Chutney, Goat Cheese

Steamed Old Bay Shrimp 10

½ Pound EZ Peeled Shrimp with Spiced Cocktail Sauce

Soups and Salads

She Crab Soup Cup 6 Bowl 8

Soup Du Jour Cup 4 Bowl 6

Spinach and Arugula Salad 14

Candied Walnuts, Cranberries, Red Onion, Goat Cheese and Smoked Pork Belly, Served with Warm Bacon Vinaigrette

Waterside Cobb Salad 14

Fresh chopped Romaine Lettuce Topped with Tomato, Avocado, Blue Cheese, Hardboiled Egg and Smoked Pork Belly

Waterside House Salad 10

Mix Greens, Tomato, Cucumber, Baby Carrots, Radishes and House Sherry Wine Vinaigrette

Classic Caesar 10

Fresh chopped Romaine Lettuce Tossed with Shaved Parmigiano-Reggiano and Garlic Homestyle Croutons

Add-ons Available

Grilled Chicken Breast 5

Jumbo Shrimp 6

Salmon 7

*CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD AND EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

Sandwiches

(Choice of one regular side included or signature side for additional 2.00)

Waterside's Chesapeake Bay Jumbo Lump Crab Cake Sandwich 14
Pan Seared in Butter, Served on a Toasted Brioche Roll, Topped with Lettuce, Tomato and House Remoulade

Louisiana Shrimp Po Boy 12

Cracker Meal Crusted Fried Jumbo Shrimp on a Toasted Hoagie Roll with Lettuce, Tomato and House Remoulade

Grilled Vegetable Wrap 12

Spinach, roasted Portobello, red peppers, tomato, fresh mozzarella, arugula, pesto oil, balsamic glaze, spinach tortilla served with fresh fruit (Gluten Free Wrap Available for Additional \$2 Charge)

Grilled Marinated Chicken Breast 12

Toasted Brioche Roll with Provolone Cheese, Mix Greens tossed in Balsamic Dressing, Tomato 12

Classic Turkey Club 12

Smoked Turkey Breast, Bacon, Mayonnaise, Lettuce, Tomato on Whole Wheat Toast, Pickle Spear

Applewood Bacon Cheddar Cheese Burger 12

Toasted Brioche Roll with Lettuce, Tomato and Pickle Chips

Entrees

(Choice of any two sides included.)

Waterside's Cowboy Steak 34

Bone-in Ribeye Rubbed with our Famous House Made Chili Rub and Grilled to Perfection

Chef's Classic Bouillabaisse 34

Grouper, Sea Scallops, Shrimp and Little Neck Clams Simmered in a Saffron, Tomato, Fennel & Garlic Broth, Grilled Baguette and House Rouille

Waterside's Signature Fried Seafood Platter 30

Fried Flounder, Shrimp, and Crab cake served with Hush Puppies and House Remoulade Sauce

Broiled Seafood Medley 30

Broiled Grouper filet, Steamed Jumbo Shrimp, and Seared Sea Scallops

Frutti Di Mare (Seafood Pasta) 30

Shrimp, Calamari, Little Neck Clams Sautéed with Onions, Garlic and spinach. Tossed with a Spicy Marinara Sauce and Shaved Parmigiano-Reggiano

Crab Stuffed Flounder Filet 26

Pan Seared and Served with a Light Lemon Butter Cream Sauce

Waterside's Chesapeake Bay Jumbo Lump Crab Cakes 26

Pan Seared in Butter and Served with House Remoulade

Deep Fried Chesapeake Bay Soft Shell Blue Crab 26

Hush Puppies and House Remoulade

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Atlantic Salmon Filet 22
Served Blackened, Grilled, or Pan Seared

Classic Jumbo Fried Shrimp 22
Cracker Meal Crusted served with Hush Puppies and House Remoulade

Pecan Crusted Grouper Filet 22
Light Lemon Butter Cream Sauce

Herb Marinated Chicken 22
Roasted Herb Marinated Half Chicken

Chicken Alfredo 18
Fettucine Pasta Tossed with Grilled Chicken Breast, Creamy Boursin Cheese Sauce and Shaved Parmigiano-Reggiano
Substitute Shrimp 5 or Scallops 6

Wild Mushroom Ravioli 18
Topped with Creamy Boursin Cheese Sauce, Sautéed Asparagus and Shaved Parmigiano-Reggiano

Sides

House Signatures Sides:

Grilled Asparagus, Balsamic Glace

Southern Style Succotash

Collard Greens with Smoked Pork Belly

Caribbean Rice and Peas

Okra Panzanella

Garden Salad

Caesar Salad

Regular Sides:

Classic Southern Hush Puppies

Steak Fries

Sweet Potato Fries

Yukon Gold Mash Potato

Creamy Cole Slaw

Desserts

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Campfire Chocolate S'mores Cake With Vanilla Ice Cream	10
Key Lime Pie with Key Lime Mousse	10
Berry Napoleon Shortcake	9
Sweet Potato Maple Cheese Cake	9
Bourbon Pecan Pie	8
Chocolate Soufflé Cake With Vanilla Ice Cream	8