



MENU AUTHORS

Executive Chef: Kevin DiLibero
 Sous Chef: Tim McGrath
 Kitchen Manager: Phillip Banks
 Senior General Manager: Corey Barriera

SHARE PLATES

Pork Belly Sliders 9.95
 Slow braised pork belly, vegetable slaw, spicy aioli
 sweet rolls

✦ Waterman Calamari 9.95
 Crispy banana peppers, peppadew aioli

✦ Wood-Grilled Szechuan Beef Skewers 9.95
 Fiery peanut dip

Steamed Littlenecks 11.95
 Fennel, wood grilled pancetta, tomatillos,
 white wine butter broth, chile oil

Oysters Rockefeller 12.95
 Spinach, fontina bechamel, bacon,
 bread crumbs

Wood-Fired Pizza Margarita 9.95
 Marinara, fresh mozzarella, basil, olive oil
 PIZZA ADDITIONS - roasted chicken or Italian sausage + 3.95

Five Cheese Pizza 10.95
 Cheddar, havarti, parmesan, Romano, ricotta,
 radicchio, baby spinach

The Mediterranean Taste 12.95
 Stuffed grape leaves, caramelized onions, roasted
 red peppers, Greek olives, marinated mushrooms,
 roasted garlic hummus, grilled breads

Duck Confit Spring Roll 11.95
 Vegetables, blackberry gastrique

Farmstead Artisan Cheese Plate 13.95
 Three hand-crafted selections, grilled bread,
 local honeycomb, seasonal fruit compote,
 spiced pecans

SOUP, SALAD & SANDWICH PLATES

✦ Award Winning Crab and Jalapeno Chowda 7.95
 Rock crab, wood-fired jalapenos,
 bacon-corn bread crumbles

Butternut Squash Bisque 7.95
 Local roasted butternut squash, chive sour cream

✦ Waterman Salad 7.95
 Baby greens, grape tomato, English cucumber,
 red onion, gorgonzola, crostini,
 roasted garlic-balsamic vinaigrette

Baby Spinach Salad 8.95
 Local apples, dried cranberries, walnuts,
 goat cheese, white balsamic vinaigrette

Classic Caesar 8.95
 Crisp romaine leaves, Caesar dressing,
 garlic & sea salt crostini, fresh anchovies, Parmesan

Salad Buddies...
 Statler Chicken 9.95
 Atlantic Salmon 10.95
 Grilled Shrimp 12.95

Wood-Grilled Vegetable Panini 11.95
 Wood-grilled red onion, zucchini, squash,
 bell peppers, basil pesto, fontina cheese, fries

Lobster Grilled Cheese 15.95
 Cold water lobster, bel paese, havarti cheese,
 butternut squash, pancetta, basil, Pullman bread, fries

✦ Waterman Burger 11.95
 Aged cheddar, applewood smoked bacon,
 house made pickles, spicy ketchup, fries

SEAFOOD PLATES

Blue Cod Stew 20.95
 Littlenecks, calamari, chorizo, potato,
 kale, tomato broth, grilled bread

✦ Pan Seared Georges Bank Scallops 28.95
 Onion, sweet potato, hash, Brussels sprout leaves,
 cauliflower puree, maple emulsion

✦ Atlantic Salmon 19.95
 Braised beluga lentils, shiitake mushrooms, haricot vert,
 roasted beet vinaigrette

Grilled Shrimp 22.95
 Acorn squash risotto, dried cranberries, brown butter,
 green apple pea tendrils salad

✦ Indicates a signature dish

SEASONAL MENU \$19.95 PER PERSON SUNDAY - WEDNESDAY

First Course

Butternut Squash Bisque
 Local roasted butternut squash,
 chive sour cream

Waterman Salad
 Baby greens, grape tomato,
 English cucumber, red onion,
 gorgonzola, crostini,
 roasted garlic-balsamic vinaigrette

Szechuan Beef Skewers
 Wood-grilled beef skewers, fiery peanut dip

SAVOR THE SEASON Comfort food, at a Comfortable Price

Entrée

Waterman Steak
 Hereford top sirloin, sweet potato-turnip
 gratin crispy onion strings, arugula aioli

Murray's Statler Chicken Breast
 Sausage, onions, pepperoncini,
 white bean, ragout, escarole,

Blue Cod Stew
 Blue cod, littlenecks, calamari, chorizo,
 potato, kale, tomato broth, grilled bread

Atlantic Salmon
 Braised beluga lentils, shiitake mushrooms,
 haricot vert, roasted beet vinaigrette

MAKE IT FOR TWO,
 WITH A BOTTLE OF
 BERINGER WINE
 FOR \$49.95

Dessert

Flourless Chocolate Cake

Crème Brûlée
 Caramelized sugar top,
 fresh mint

**Seasonal Fruit Sorbet
 or Ice Cream**

SIGNATURE PLATES

Winter 2012

Braised Short Rib Stew 19.95
 Braised short ribs, winter vegetables, braising jus,
 grilled bread

Duck Duo 23.95
 Pan roasted duck breast, duck confit,
 butternut squash risotto, concord grape gastrique,
 sage-walnut crumble

Lamb Shank 21.95
 Slow braised, olive, tomato, rosemary jus,
 herbed feta twice baked potato, braising greens

✦ Lobster Mac & Cheese 19.95
 Cold water lobster, creamy four cheese sauce,
 cavatappi, basil bread crumb

GRILLE PLATES

*Selections from our custom hardwood-fired grille
 Burning tonight: Maple, Cherry and Oak*

Murray's Statler Chicken Breast 16.95
 Sausage, onions, pepperoncini, white bean ragout,
 braised escarole

✦ Waterman Steak 20.95
 Hereford top sirloin, cheddar, bacon, scallion
 mashed, crispy onion strings, baby arugula aioli

Wood Grilled Filet Mignon 29.95
 Sweet potato-turnip gratin, braised swiss chard,
 red wine demi

Maple Brined Pork Porterhouse 19.95
 Tallegio-bacon bread pudding, Brussels sprouts,
 apple chutney

SIDE PLATES all selections 5.50

Sauteed Swiss Chard	Mac 'n' Cheese
Herbed Feta Twice Baked Potato	French Fries
Tallegio-Bacon Bread Pudding	Crispy Onion Strings
Sauteed Brussels Sprout Leaves	Sweet Potato-Turnip Gratin
Cheddar, Bacon & Scallion Mashed	Chef's Nightly Risotto

WINES BY THE GLASS

WHITES

2009 Sakonnet Vidal Blanc, Rhode Island 7 / 25
 2010 Lagaria, Pinot Grigio, Italy 7.50 / 27
 2010 Chateau Ste. Michelle, Riesling, Washington 7.50 / 27
 2010 Harbor Town, Sauvignon Blanc, New Zealand 8 / 29
 2009 William Hill, Chardonnay, California 8.25 / 30
 2009 Kendall Jackson, "Vintners Reserve", Chardonnay, California 9 / 32
 2009 Casa Lapostolle, Chardonnay, Chile 10 / 36
 2010 Domaine Ott "Les Domaniers," Rose, France 11 / 35
 2009 J.J. Vincent, Marie-Antoinette, Pouilly Fuissé, France 13.50 / 49
 2009 Cakebread Cellars, Sauvignon Blanc, California 13.50 / 49

REDS

2009 Columbia Crest 2 Vines, Cabernet, Washington 7.50 / 27
 2009 Da Vinci, Sangiovese, Italy 7.25 / 28
 2009 Bollini, Merlot, Italy 8 / 29
 2010 Maipo, Malbec, Argentina 8.25 / 29
 2009 Paul Jaboulet, Parallèle 45, Côtes Du Rhône, France 8.50 / 30
 2009 J Lohr, "7 Oaks" Cabernet Sauvignon, California 9 / 33
 2009 Schug, Pinot Noir, California 9.75 / 36
 2009 Louis Martini, Cabernet Sauvignon, California 10 / 36
 2007 Kendall Jackson, "Summation Red", California 9.50 / 34
 2007 Veramonte "Primus", Blend, Chile 10.50 / 39
 2008 Joseph Faiveley, Pinot Noir, France 11.50 / 45

SPARKLING

N/V Domaine St. Michelle, Washington 9.50 / 34
 N/V Veuve Clicquot, Brut, Reims 19 / 45 (.375 ml)
 N/V Maschio, Prosecco, Italy 9

The culinary staff at Waterman Grille feels the necessity to inform our guests on the issue of mercury in seafood. Some types of seafood can contain elevated levels of mercury, which can be detrimental to the health of certain individuals. Please inquire with your server for details. Raw meat and shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. If you have any food allergies please notify your server. To preserve an enjoyable dining experience, we request that cell phones not be used. An 18% service charge may be added to parties of 8 or more.

Newport Restaurant Group is an Employee Owned Company. We support local farmers and fishermen, especially those who use sustainable practices. Local and organic ingredients are used whenever possible.