

# THE WATER CLUB

## APPETIZER

- All American Cheeseburger Slider 5.00 each
- Yellowfin Tuna Tartare *pickled mango, whipped avocado, barbecue potato chips* 18.00
- Maryland Lump & Peekytoe Crab Cake *celery root coleslaw* 17.00
- House Smoked Salmon *brioche toast, crème fraîche, capers, egg, red onion, chives* 13.00
- Broiled Littleneck Clams *white wine, fava beans, toasted bread crumbs* 14.00
- Montauk Calamari Grilled or Fried *horseradish cocktail sauce* 15.00
- Oysters Rockefeller *pernod, chopped spinach, bacon* 17.00
- Golden Ipswich Clam Bellies *traditional cocktail sauce* 17.00
- American Sturgeon Caviar *crème fraîche, potato skins* 15.00
- Classic Lobster Bisque 11.00

## CHILLED SHELLFISH

*all served with lemon & cocktail sauce*

- East & West Coast Oysters *market selection, on the half shell* 2.50 each  
*available by the 1/2 dozen or dozen*
- North Fork Littleneck Clams 2.00 each
- Jumbo Shrimp Cocktail 17.00
- Grand Plateau 70.00  
*6 East & 6 West Coast oysters, 4 shrimp, 4 littlenecks, mussels & chilled lobster salad*

## SALAD

- Vine Ripe Tomatoes *buffalo mozzarella, pesto flatbread* 15.00
- Grilled Green Bean Salad *sliced tangelo, farmer's cheese, toasted pine nuts* 11.00
- Six Leaf & Shaved Vegetable Salad *red wine & shallot vinaigrette* 9.00
- Boston Wedge *pancetta, creamy buttermilk dressing* 11.00
- Chilled Beach Salad *octopus, calamari, shrimp & lump crab, avocado, cracked olive vinaigrette* 16.00

## ENTRÉE

- Maine Lobster *steamed or broiled, deshelled tableside, stuffed with lump crab (10.00)* m.p.
- Whole Roasted Rainbow Trout *served head-on, roasted yukon potatoes, toasted almonds* 28.00
- Olive Oil Poached Salmon *tricolor lentils, sel de mer* 31.00
- Porcini Crusted Tuna *chive orecchiette, creamy morels* 32.00
- Old School Lobster Thermidor *tender lobster, braised leeks & mushrooms, dry sherry sabayon* 38.00
- Whole Dover Sole *meuniere sauce* 65.00
- Vegetable Gateau *zucchini, summer squash, roasted peppers, eggplant & mozzarella beignets* 18.00 -v-
- Double Cut Stuffed Pork Chop *sopresseta, almonds & dates* 27.00
- Crisp Skin Free Range Chicken *wild summer fried rice, grilled onion rings, light bourbon gravy* 29.00
- Beef Wellington *sweet baby carrots & onions* 34.00
- Colorado Lamb Chops *cabernet lamb jus* 47.00

## CHARCOAL GRILLED STEAKS

*choice of: au jus, béarnaise or peppercorn with brandy & cream*

- New York Sirloin U.S.D.A. Prime 38.00
- Filet Mignon 41.00
- Petite Ladies Cut Filet 28.00

## SIDES 7.00

- |   |   |
|---|---|
| Broiled Cauliflower <i>sharp cheddar cheese</i> | Mashed Potatoes O'Keeffe                |
| Lightly Toasted Mushrooms                       | French Fries                            |
| Glazed Carrots                                  | Baked Idaho Potato or Sweet Potato      |
| Creamed Spinach                                 | Lentils & Quinoa <i>crushed almonds</i> |
| Sautéed Baby Spinach                            | Pommes Lyonnaise                        |