

Waterman's

DINNER

LOCAL • FRESH

SUSTAINABLE

SEAFOOD DAILY

FAMILY OWNED

SINCE 1981

LEGENDARY

VIRGINIA'S ORIGINAL

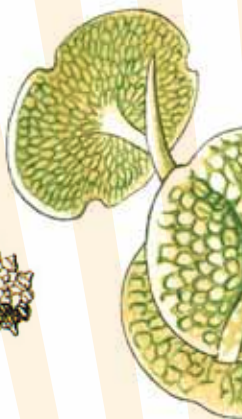
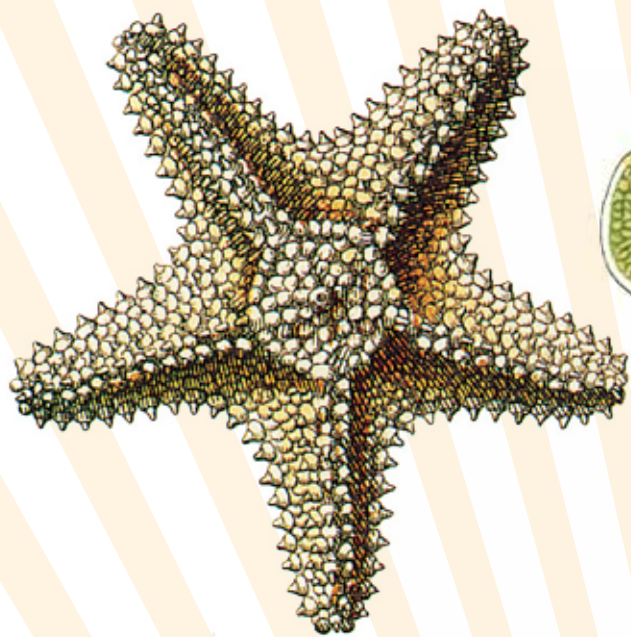
C R U S H

H O U S E

LOCALS' FAVORITE

C O A S T A L

D I N I N G



APPETIZERS

She Crab Soup *A House Favorite!*

Our signature bisque, with fresh lump crabmeat.
Cup \$4.99 Bowl \$6.99

Prince Edward Island Mussels

Sauteed in your choice of garlic white wine sauce or savory marinara, and served with grilled garlic flatbread. \$9.99

Waterman's Famous Crab Dip

Great for sharing! A warm blend of backfin crabmeat, cream cheese, herbs and spices. Served with tri-colored tortilla chips. \$9.99

Bacon Wrapped Sea Scallops

Served over micro greens with pineapple-tomato salsa, and drizzled with orange chipotle sauce. \$10.99

Mediterranean Hummus Platter

Our homemade cilantro hummus served with marinated red onions, cucumbers, feta cheese, banana peppers, kalamata olives, granny smith apples, carrots, celery and grilled pita. \$8.99

 **Waterman's Perfectly Steamed Shrimp** One Pound \$18.99 • Half Pound \$11.99

 **Jumbo Alaskan Snow Crab Legs** \$12.99 per cluster

Hush Puppies

You won't find a better hush puppy at the beach! Golden and crispy on the outside with plenty of butter for dipping. \$4.29

House Made Mozzarella Sticks

Hand cut mozzarella cheese, breaded and golden fried. Served with marinara sauce. \$6.99

Zesty Fried Calamari

Fresh, tender calamari lightly fried and served with orange chipotle sauce. \$8.99

Crispy Chicken Tenders

Golden fried chicken tenders served with creamy honey mustard. \$5.99

Spicy Buffalo-Style Fish Bites

A true locals' favorite! Cubes of today's fresh catch, lightly breaded, flash fried and tossed with spicy Buffalo sauce. Served with bleu cheese dressing. \$7.99

Smothered Fries

A heaping bowl of fries smothered with cheese, Applewood smoked bacon, scallions and ranch dressing. \$5.99
Try our basket of fries for just \$3.99

GARDEN FRESH SALADS

The Aleni Greek Salad

Crisp romaine lettuce tossed with kalamata olives, diced tomatoes, red onions, feta cheese, cucumbers, capers, banana peppers and greek dressing. Garnished with grilled pita bread. \$9.99

Endless Summer Salad

Fresh mixed greens topped with almond-encrusted fried goat cheese, candied pecans, strawberries, and a light poppyseed dressing. \$10.99

The Waterman Salad

Assorted greens with pecans, dried cranberries, cucumbers, diced tomatoes, sliced red peppers, granny smith apples and gorgonzola cheese, finished with balsamic dressing. \$9.99

Southwest Chicken Salad

Blackened chicken on top of a romaine and leaf lettuce blend with banana peppers, pepper-jack cheese, diced cucumbers, sliced avocado, shredded carrots, salsa fresca and our house-made cilantro-lime dressing. Garnished with tri-colored tortilla strips. \$12.99

House Salad or Classic Caesar Salad Side \$4.29 Large \$7.99

SALAD ADDITIONS: GRILLED CHICKEN \$4.99
FRIED CALAMARI, GRILLED TUNA*, GRILLED SHRIMP \$5.99
CHESAPEAKE BAY LUMP CRABCAKE \$7.99

 **Waterman's is proud to offer Sustainable Seafood options!**

*These items are cooked to your specification. Consuming raw and/or undercooked meats, seafood and eggs may increase your risk of foodborne illness.

Reel 'em in SEAFOOD

FRESH DAILY

Entrées are served with Yukon Gold mashed potatoes and fresh sautéed vegetables.

🍷 Chesapeake Bay Lump Crabcakes

THE BEST CRABCAKE ON THE BEACH Two premium lump crabcakes with traditional herbs and spices, broiled and served with our roasted red pepper aioli. \$22.99

🍷 Fried Seafood Platter

Feast on fish of the day, sea scallops, jumbo shrimp, a crabcake and hush puppies. \$24.99

🍷 Parmesan Peppercorn Flounder

Local flounder broiled and topped with parmesan peppercorn sauce, scallions and bacon. \$18.99

Bronzed Yellowfin Tuna*

Fresh yellowfin tuna rubbed with brown sugar and blackening spices, encrusted with pecans & black peppercorns, and seared to perfection. Topped with lump crabmeat & drizzled with chipotle beurre blanc. Market Price

🍷 Fried Butterflied Jumbo Shrimp

Butterflied, hand-dipped in a light beer batter and fried golden brown. Served with cocktail sauce. \$18.99

🍷 Just Seafood

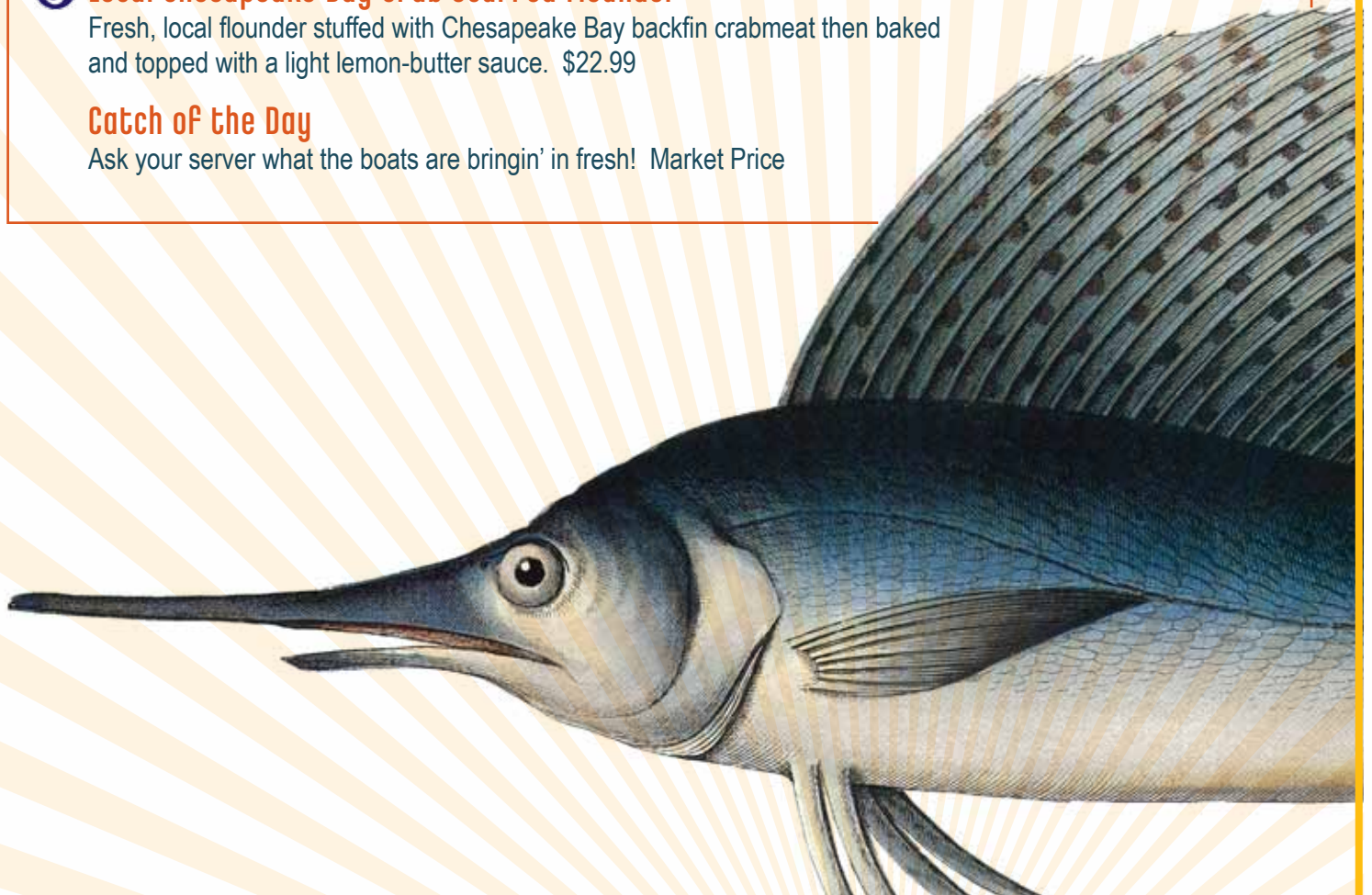
A combination of jumbo shrimp, sea scallops and lump crabmeat, broiled in a lemon butter white wine sauce. \$22.99

🍷 Local Chesapeake Bay Crab Stuffed Flounder

Fresh, local flounder stuffed with Chesapeake Bay backfin crabmeat then baked and topped with a light lemon-butter sauce. \$22.99

Catch of the Day

Ask your server what the boats are bringin' in fresh! Market Price



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RIBS, CHICKEN AND PORK

All entrées are served with Yukon Gold mashed potatoes and fresh sautéed vegetables.

Smoked Baby Back Ribs

Tender baby back pork ribs, slow smoked and basted with our western style hickory BBQ sauce.
Half Rack \$14.99 • Full Rack \$19.99

Grilled Chicken and Ribs

A barbecue lovers' feast - a half rack of ribs and a grilled, marinated chicken breast. \$19.99

Grilled BBQ Shrimp and Ribs

A half rack of ribs and honey citrus marinated grilled shrimp brushed with our original BBQ sauce. \$20.99

Lemon Caper Chicken

Chicken breast sautéed with lemon juice, white wine & capers. \$16.99

Homestyle Seared Pork Ribeye

Sautéed with peppers, onions & andouille sausage, and topped with a chipotle beurre blanc \$16.99

STEAKS

We are proud to offer beef that has been naturally raised and has never had any added growth hormones or antibiotics. All of our steaks are aged 21 to 28 days, seasoned, and served with mashed potatoes and fresh sautéed vegetables.

8 oz. Choice Cut Top Sirloin* \$16.99

12 oz. Ribeye* \$23.99

12 oz. Center Cut New York Strip* \$24.99

MAKE IT SURF & TURF—ADD A CRAB CAKE TO YOUR ENTRÉE ORDER FOR \$7.99
OR 4 CITRUS -MARINATED GRILLED SHRIMP FOR \$5.99!

PASTA

Vegetarian Pesto Primavera

A medley of fresh vegetables sautéed in a light pesto cream sauce and tossed with cavatappi pasta. \$14.99

Add grilled chicken \$4.99 | Add grilled shrimp \$5.99

Waterman's Original Pasta - A House Favorite

Shrimp, scallops and andouille sausage sautéed with peppers and onions in a Cajun cream sauce, tossed with cavatappi pasta. \$19.99

Parmesan Chicken Pasta

Chicken breast sliced and sautéed with spinach, mushrooms, and sun-dried tomatoes in a creamy parmesan sauce, tossed with cavatappi pasta. \$16.99



Signature Seafood Pasta

Mussels, shrimp, snow crab claws & fresh, local flounder in a lemon garlic wine sauce over linguine \$24.99



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BEACH BURGERS, SANDWICHES & FISH TACOS

Sandwiches and Burgers are served with lettuce, tomato, and fries.

Old Fashioned Beach Burger* *Add bacon to any burger for just \$1.00!*

A half pound of grilled Hereford beef served on a kaiser roll. \$7.99

Cheeseburger* Your choice of Mozzarella, Cheddar, Swiss, American or Bleu Cheese. \$8.99

Mushroom & Swiss Burger* Topped with sauteed onions. \$9.99

Black n' Bleu Burger* A blackened beef patty with melted bleu cheese crumbles. \$9.99

Guinness Burger*

A grilled Hereford beef burger topped with melted cheddar cheese, crispy bacon, and marinated red onions, served with our Guinness mustard aioli on a toasted kaiser roll. \$9.99

Waterman's Burger*

Our old fashioned burger topped with a lump crabcake and melted cheddar cheese on a traditional kaiser roll. \$11.99

Jumbo Crabcake Sandwich

A lightly fried crabcake served on a kaiser roll with roasted red pepper aioli. \$12.99

Chicken Pesto Sandwich

Grilled chicken breast topped with basil pesto, fresh sliced tomato and fresh mozzarella, served on a kaiser roll. \$9.99

Crab Ripper

A lightly fried lump crabcake topped with crispy bacon and mozzarella cheese, on a toasted kaiser roll. \$13.59

Chicken Ripper

A grilled chicken breast, topped with crispy bacon and melted mozzarella. \$9.99

Blackened Yellowfin Tuna Sandwich*

Served on a kaiser roll with lettuce, tomato and roasted red pepper aioli. \$12.99

Surfside Fish Tacos

Two soft tacos stuffed with fresh fish, crunchy cabbage, and shredded cheddar. Served with tri-color tortilla chips, house made habanero cream sauce & salsa fresca.

With fried flounder \$9.99 | With blackened tuna* \$10.99

DESSERTS

Waterman's Key Lime Pie

Made with fresh Key Lime juice and a cinnamon graham crust. \$5.59

Triple Scoop Chocolate Sundae

Three scoops of vanilla ice cream topped with Hershey's syrup and whipped cream. \$5.29

5th Street Fudgie

Double chocolate brownie served warm with vanilla ice cream and chocolate sauce. \$5.99

Vanilla Supreme Cheesecake

Big enough for two people, garnished with fresh fruit. \$7.99

Molten Lava Cake

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INQUIRE ABOUT OUR GLUTEN FREE OPTIONS

BIG SIGNATURE DRINKS

The Waterman

If Rum is your drink, give this one a try! Cruzan light & dark rums, with Cruzan coconut rum and a blend of juices. \$7.50

The Slam Shack Back by Popular Demand!

Loaded with a blend of liquors, sour mix and a splash of Sprite. This drink will get you in vacation mode! \$8.60

Tequila Sunrise

This cocktail will never go out of style...Tres Agaves Blanco Tequila, fresh squeezed oranges & a splash of grenadine. \$7.50

Fresh Squeezed Margarita

Made with Tres Agaves Organic Agave Nectar, Tres Agaves Blanco Tequila & fresh squeezed lime juice. \$8.60

Lemonada

Also known as the "Lemon Creeper"—so smooth, it's dangerous. Tres Agaves Tequila and Organic Agave Nectar, fresh lemon and a splash of soda water. \$8.60

Paloma

Tres Agaves Blanco Tequila, fresh squeezed ruby red grapefruit juice and fresh lime juice. \$8.60

Cruzan Lemonade

Your choice of Strawberry or Black Cherry Rum, with a splash of lemonade and Sprite. \$6.56

WINES See our wine list for our wines by the glass and bottle

beachside BEERS

16 oz. Pints on Draft

Bud Light \$4.52

Fat Tire \$5.20

Seasonal Selection

Domestics \$3.85

Bud Light, Bud Light Lime, Budweiser, Coors Light, Miller Lite & O'Douls

Premium / Imports \$4.30

Amstel Light, Bud Light Platinum, Corona, Dos Equis, Heineken, Sam Adam's Lager, Yuengling

Premium / Imports \$5.88

Sierra Nevada, Stella Artois



CRUSHED COCKTAILS

Virginia's Original Orange Crush

Of course, the favorite! Fresh squeezed and sure to please with orange vodka, triple sec and a splash of Sprite! \$6.56

Skinny Crush

A 12 oz. low calorie version of our Original Crush! Orange vodka, Tres Agaves Organic Nectar, fresh squeezed orange juice and a splash of soda. \$7.92

Ruby Red Crush

If you love our Orange Crush, try our Ruby Red! With fresh squeezed grapefruit, Absolut Ruby Red vodka, triple sec and a splash of cranberry and Sprite. \$7.25

Top Shelf Ruby-O Crush

At the request of many of our customers. This is the best of both worlds. Half Orange Crush and Half Ruby! \$7.25

Caribbean Crush

Feel the passion with Malibu Passion Fruit rum, triple sec, fresh squeezed orange juice and splash of Sprite. \$7.25

Cruzan Crush

Cruzan Pineapple rum, triple sec, fresh OJ, and a splash of Sprite. \$7.25

Absolut Lemonade Crush

Fresh squeezed lemonade with papaya, dragon fruit and white grape infused vodka. \$7.25

Frozen Orange Creamsicle

A smooth blend of vanilla ice cream, orange vodka and triple sec. It's dessert in a glass! \$8.75

The [almost] FROZEN BEER

At a cool 22°F, you won't find a colder beer at the beach! 16 oz. \$4.52

Bud Light or Michelob Ultra