

WATERMAN'S
— SINCE 1981 —



\$15 Two-Course Lunch

THANK YOU FOR VISITING WATERMAN'S DURING RESTAURANT WEEK!
PLEASE CHOOSE ONE APPÉTIZER OR DESSERT AND ONE ENTRÉE:

Appetizers

SHE CRAB SOUP (SUSTAINABLY-SOURCED)

our signature bisque with lump crab meat

CRAB DIP (SUSTAINABLY-SOURCED)

served with house-fried corn tortilla chips

WATERMAN'S SALAD

mixed greens, pecans, golden raisins, cucumbers, tomatoes,
red peppers, green apples, gorgonzola & white
balsamic vinaigrette

Entrées

FRIED SHRIMP TACOS

shredded cabbage, pineapple relish & sweet chili aioli

PARMESAN PEPPERCORN FISH OF THE DAY

broiled fish of the day topped with parmesan-peppercorn cream,
served with fries & coleslaw

HAWAIIAN CHICKEN SANDWICH

teriyaki-glazed chicken topped with grilled pineapple & chipotle
aioli on a toasted brioche bun with lettuce & tomato,
served with fries

CHICKEN CAESAR SALAD WRAP

grilled chicken, romaine lettuce, caesar dressing & parmesan
cheese in a sundried tomato wrap, served with fries

Dessert

A SLICE OF KEY LIME PIE

made in-house with a graham cracker crust

SHARE PICTURES OF YOUR DELICIOUS MEAL WITH US ON SOCIAL!
@WATERMANSVB #VBRESTAURANTWEEK

FOR YOUR CONVENIENCE, A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

WATERMAN'S

— SINCE 1981 —



\$35 Three-Course Dinner

THANK YOU FOR VISITING WATERMAN'S DURING RESTAURANT WEEK!
PLEASE CHOOSE ONE APPÉTIZER, ONE ENTRÉE, & ONE DESSERT:

Appetizers

SHE CRAB SOUP (SUSTAINABLY-SOURCED)

our signature bisque with lump-crab meat, sustainably-sourced

CRAB DIP (SUSTAINABLY-SOURCED)

served with house-fried corn tortilla chips, sustainably-sourced

CLASSIC WEDGE SALAD

iceberg lettuce, tomatoes, bleu cheese crumbles, bacon,
red onion & bleu cheese dressing

Entrées

JUST SEAFOOD

jumbo shrimp, scallops & crab meat broiled with lemon, butter &
white wine, served with mashed potatoes & veggies

PARMESAN PEPPERCORN FISH OF THE DAY

broiled fish of the day topped with parmesan-peppercorn cream,
served with rice & veggies

FLAT IRON CHIMICHURRI

chargrilled flat iron steak served over mashed potatoes &
asparagus finished with a smoked red chimichurri

BLACKENED FISH OF THE DAY

cajun-seared fish of the day topped with pineapple-crab relish,
served over mashed potatoes & garlic spinach
finished with sriracha aioli.

SHRIMP SCAMPI PASTA

jumbo shrimp sautéed with garlic & red pepper flakes in a white
wine butter sauce tossed with linguine pasta

Dessert

A SLICE OF KEY LIME PIE

SEASONAL ICE CREAM SANDWICH

FOR YOUR CONVENIENCE, A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.