

WATERMAN'S

SINCE 1981

dinner menu

APPETIZERS

SHE CRAB SOUP (SS) << HOUSE FAVORITE! \$9.99	CRABBY FRIES \$12.99
our signature bisque, made with lump crab meat	creamy house crab dip fries
P.E.I. MUSSELS (SS) \$14.99	SMOTHERED FRIES \$9.99
garlic wine or Thai red curry sauce grilled pita	Applewood-smoked bacon queso scallions ranch
WATERMAN'S FAMOUS CRAB DIP (SS GF) \$13.99	HOUSE-MADE MOZZARELLA STICKS \$9.99
house-fried corn tortilla chips	marinara sauce
FLASH-FRIED CALAMARI (SS) \$14.99	SPICY BUFFALO TUNA BITES \$12.99
banana peppers orange chipotle sauce	lightly breaded + fried celery bleu cheese dressing
HUSH PUPPIES \$7.99	BACON-WRAPPED SEA SCALLOPS (SS) \$15.99
MEDITERRANEAN HUMMUS PLATTER \$12.99	four jumbo sea scallops Applewood-smoked bacon pineapple + tomato salsa orange chipotle sauce
house-made cilantro hummus pickled onions cucumbers feta banana peppers Kalamata olives carrots celery Granny Smith apples grilled pita	PEEL N' EAT SHRIMP (GF) ½ lb \$14.99 1 lb \$26.99
	Old Bay steamed cocktail sauce lemon

SALADS

THE WATERMAN SALAD (GF) \$14.49	
mixed greens pecans golden raisins cucumbers tomatoes red bell pepper Granny Smith apples Gorgonzola white balsamic vinaigrette	
ENDLESS SUMMER SALAD (GF) \$14.99	
mixed greens mango jicama feta red bell pepper sliced almonds avocado pickled onions honey-lime vinaigrette	
SOUTH END SALAD \$14.99	
baby kale farro Granny Smith apples shredded carrots dried cranberries goat cheese candied pecans white balsamic vinaigrette	
GREEK SALMON SALAD (SS) \$19.99	
blackened or grilled chopped romaine Kalamata olives tomatoes pickled onions feta cucumbers capers banana peppers grilled pita	
SOUTHWEST CHICKEN SALAD (GF) \$16.99	
mixed greens blackened chicken salsa fresca cucumbers banana peppers pepper-jack house-made guac shredded carrots tortilla strips house-made cilantro-lime dressing	
HOUSE SALAD (GF) side \$6.99 large \$11.99	CLASSIC CAESAR SALAD side \$8.49 large \$12.99

ADDITIONS: GRILLED OR BLACKENED CHICKEN \$6.99 | GRILLED OR BLACKENED SHRIMP, TUNA* OR SALMON \$10.99 | FRIED OR BROILED CRAB CAKE \$12.99

BEACH BURGERS + SANDWICHES

SERVED ON A TOASTED ROLL WITH LETTUCE + TOMATO, SERVED WITH FRENCH FRIES.
ADD BACON TO ANY SANDWICH FOR JUST \$1!

BEACH BURGER* side of roasted red pepper aioli add cheese for \$1: mozzarella, cheddar, Swiss, American or bleu \$13.99
GUINNESS BURGER* melted cheddar Applewood-smoked bacon marinated red onions Guinness mustard aioli \$15.49
WATERMAN'S BURGER* (SS) grilled burger broiled lump crab cake melted cheddar side of roasted red pepper aioli \$19.99
SMOTHERED CHICKEN SANDWICH grilled chicken Applewood-smoked bacon mozzarella side of roasted red pepper aioli . . . \$14.99
YELLOWFIN TUNA SANDWICH* (SS) blackened or grilled side of roasted red pepper aioli \$16.99
CRAB CAKE SANDWICH (SS) fried or broiled side of roasted red pepper aioli \$17.99
CRAB RIPPER (SS) fried crab cake melted mozzarella Applewood-smoked bacon side of roasted red pepper aioli \$19.99

SURFSIDE FISH TACOS \$15.99
blackened tuna* or fried fish | mango slaw | Sriracha aioli | corn tortilla chips | pineapple-tomato salsa

ADD HOUSE-MADE
GUAC FOR \$2.99 | QUESO \$2.99

(SS) WATERMAN'S IS PROUD TO OFFER SUSTAINABLE SEAFOOD OPTIONS! • (GF) INDICATES GLUTEN-FRIENDLY MENU OPTIONS

*This item is cooked to your specification. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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

Live and love our ocean!

As good citizens of our neighborhood – on both land and sea – Waterman's supports the Sensible Seafood program by purchasing and serving sensible seafood whenever possible. Sensible seafood comes from local and sustainable sources that are not over-fished or harvested in environmentally destructive ways. Throughout our menu, look for items denoted "SS" to help guide you into making sustainable, ocean-friendly seafood choices. Working together, we can ensure that today's sensible choices allow for delicious seafood to be enjoyed for generations to come.

- THE STANDING FAMILY

Reef 'em in SEAFOOD

FRIED SHRIMP butterflyed jumbo shrimp cocktail sauce served with fries + coleslaw	\$25.99
FRIED SEAFOOD PLATTER fresh fish sea scallops jumbo shrimp crab cake hush puppies cocktail + tartar served with fries + coleslaw	\$34.99
FRIED OYSTER PLATTER freshly shucked oysters lightly breaded + fried hush puppies served with fries + coleslaw	\$27.99
LOCAL LUMP CRAB CAKES (SS) <<< HOUSE FAVORITE! broiled served with roasted red pepper aioli served with mashed potatoes + sautéed veggies	\$30.99
JUST SEAFOOD (GF) jumbo shrimp sea scallops lump crab meat broiled with lemon + butter + white wine sprinkled with Old Bay served with mashed potatoes + sautéed veggies	\$30.99
ULTIMATE JUST SEAFOOD (GF) our 'Just Seafood' entrée with a broiled 6oz lobster tail served with mashed potatoes + sautéed veggies	\$44.99
JUST SCALLOPS (SS GF) half-pound of jumbo sea scallops broiled with lemon + butter + white wine sprinkled with Old Bay served with mashed potatoes + sautéed veggies	\$28.99
BAKED SHRIMP SCAMPI broiled with lemon + butter + white wine + red pepper flakes garlic toasted breadcrumbs served with mashed potatoes + sautéed veggies	\$27.99
CLASSIC VIRGINIA CRAB IMPERIAL (SS GF) rich + creamy crab bake a Chesapeake Bay tradition! served with mashed potatoes + sautéed veggies	\$30.99
LOBSTER TAIL DINNER (SS GF) broiled 6oz coldwater lobster tails served with mashed potatoes + sautéed veggies	one \$27.99 two \$41.99
PARMESAN-PEPPERCORN FISH OF THE DAY (SS GF) fresh fish parmesan-peppercorn sauce scallions crumbled bacon served with cilantro-lime rice + sautéed veggies	\$31.99
CRAB-STUFFED FISH OF THE DAY (SS) lemon-butter cream sauce served with cilantro-lime rice + sautéed veggies	\$32.99
BRONZED YELLOWFIN TUNA* (SS) brown sugar spice rub pecan-crusting topped with lump crab meat chipotle beurre blanc served with cilantro-lime rice + sautéed veggies	\$31.99

FRESH FISH

SERVED WITH CILANTRO-LIME RICE + SAUTÉED VEGGIES

YELLOWFIN TUNA* (SS GF) \$28.99 blackened or grilled	FISH OF THE DAY (SS) \$27.99 broiled, blackened or fried	COLDWATER SALMON (GF) \$26.99 blackened or grilled
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CHICKEN + SLOW-SMOKED RIBS

HOT HONEY CHICKEN (GF) two grilled chicken breasts hot honey sauce mango-pineapple relish served with mashed potatoes + sautéed veggies	\$25.99
SMOKED BABY BACK RIBS (GF) tender hickory-smoked pork bbq sauce served with fries + coleslaw	
FULL RACK	\$25.99
HALF RACK	\$18.99
HALF RACK + BBQ CHICKEN	\$24.99
HALF RACK + BBQ SHRIMP	\$25.99

CERTIFIED ANGUS STEAKS

12oz BONELESS RIBEYE* (GF) served with mashed potatoes + sautéed veggies	\$34.99
6oz FILET MIGNON* (GF) grilled center cut filet served with mashed potatoes + sautéed veggies	\$34.99
STEAK ADDITIONS	
OSCAR STYLE (GF) asparagus jumbo lump crab bearnaise	\$14.99
BLACK & BLUE (GF) gorgonzola cheese blackening seasoning	\$4.99
ADD CRAB CAKE (SS)	\$12.99
ADD GRILLED OR BLACKENED SHRIMP	\$10.99
ADD 6oz COLDWATER LOBSTER TAIL (SS)	\$17.99

PASTA

WATERMAN'S ORIGINAL PASTA < HOUSE FAVORITE! shrimp scallops pork sausage red bell peppers onions cavatappi Cajun cream sauce	\$28.99
MISO-GLAZED SALMON (GF) grilled fresh Atlantic salmon miso glaze hoisin rice noodles stir-fry veggies	\$27.99
SEAFOOD MEDITERRANEAN shrimp calamari mussels Kalamata olives capers red pepper flakes linguine lemon-garlic sauce	\$29.99
CAJUN CHICKEN PASTA chicken pork sausage red bell peppers onions cavatappi Cajun cream sauce	\$21.99

THAI VEGGIE CURRY (VEGAN GF) fresh veggies coconut milk ginger red curry cilantro-lime rice cashews chickpeas shredded coconut	\$19.99	ADD CHICKEN \$5.99 ADD SHRIMP \$8.99
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