



Waterway Cafe
MONDAY—THURSDAY
 3PM to 6PM
FRIDAYS TILL 6:30PM

\$2 OFF
ALL BOTTLED BEERS
Domestic & International

\$5 PREMIUM WELL COCKTAILS

Featured Brands

- Smirnoff Vodka
- Aviation Gin
- Myers Platinum Rum
- Jose Cuervo Tequila
- Buffalo Trace Bourbon
- Seagrams 7 Whiskey
- Dewar's Scotch

ONLY \$5

GOLDEN MARGARITA

Featuring Jose Cuervo Gold Tequila

JOE TEE'S LEMONADE

Aviation Gin, TY-RU Cucumber Sake, Lemonade and a Squeeze of Lime

\$5 PREMIUM HOUSE WINES

- Candoni Prosecco
- JP Chenet Blanc de Blanc
- Simi Rose
- Vista Point Chardonnay
- Seaglass Pinot Grigio
- Josh Cellars Sauvignon Blanc
- Fat Cat Pinot Noir
- Vista Point Merlot
- Vista Point Cabernet Sauvignon

\$7 SELECTED BY THE GLASS SELECTIONS

- Clos Pegase Chardonnay
- Santa Margherita Pinot Grigio
- Kim Crawford Sauvignon Blanc
- Meiomi Pinot Noir
- Hahn Merlot
- Smith & Hook Cabernet Sauvignon



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APPETIZERS

- FRIED CALAMARI WITH CHERRY PEPPERS 14 | \$11.20**
Served with our House Marinara Sauce
- BLASTED SHRIMP 14 | \$11.20**
Crispy Shrimp Tossed in a Spicy Aioli with a Tequila Twist
- SPICY GUAVA BITES 12 | \$9.60**
Fresh Avocado, Pico de Gallo, Guava Sauce, Tortilla Chips
- CRAB CAKE 12 | \$9.60**
Topped With Roasted Corn Salsa and Key Lime Mustard
- CONCH FRITTERS 13 | \$10.40**
Tenderized Conch, Onions, Carrots, and Bell Peppers with our Chipotle Aioli
- BAKED CRAB, SPINACH & ARTICHOKE DIP 13 | \$10.40**
Mixed Cheese Blend and Tri Color Chips
- SMOKED FISH DIP 12 | \$9.60**
Diced Red Onion, Jalapeno and Sesame Crackers
- CHICKEN EGGROLLS 12 | \$9.60**
Flash Fried with Cabbage & Wok Style Vegetables, Served with a Thai Peanut Sauce

SALADS

- LAND & SEA 15 | \$12**
Fresh Chicken Salad and Shrimp Salad Served Chilled with Seasonal Fruit
- SHAVED ROASTED BRUSSEL SPROUT SALAD 15 | \$12**
Spinach, Red Onion, Carrots, Roasted Red Peppers, and Goat Cheese Tossed in White Balsamic Vinaigrette
- ROASTED BEET AND GOAT CHEESE 14 | \$11.20**
Fresh Field Greens, Cucumber, Red Onion, Candied Walnuts, with a Raspberry Vinaigrette and a Drizzle of Balsamic Reduction

ENTREES

- LOBSTER AND SHRIMP FRIED RICE 26 | \$20.80**
Tossed with Carrots, Peppers and Snow Peas in a Sesame Soy Butter Sauce
- SEAFOOD RIGATONI 21 | \$16.80**
Sautéed Shrimp and Scallops Tossed with Fresh Spinach in a Tomato Basil Cream Sauce
- PANKO CRUSTED 60 SOUTH SALMON 23 | \$18.40**
Served with Roasted Vegetables, Sautéed Spinach and Citrus Beurre Blanc
- SIRLOIN STEAK (6oz) 20 | \$16**
Topped with a Shallot Butter and Served with Mashed Potatoes and Steamed Vegetables
- TERIYAKI GLAZED PORK CHOP (12oz) 25 | \$20**
Roasted Brussel Sprouts and Fingerling Potatoes
- CHICKEN MILANESE 17 | \$13.60**
Topped with Mixed Greens, Red Onion, Fresh Mozzarella and Tomatoes in an Italian Vinaigrette

SANDWICHES

- WATERWAY BACON CHEESEBURGER 14 | \$11.20**
A Combination of Ground Brisket, Short Rib, and Chuck Topped with Smoked Bacon, Cheddar Cheese, Lettuce and Tomato. Served on Toasted Brioche
- CHICKEN QUESADILLA 13 | \$10.40**
Guajillo Pepper Marinated Chicken, Roasted Peppers, Sautéed Onions, Guacamole, Jalapeno, Sour Cream and Pico de Gallo
- CAROLINA PULLED PORK SANDWICH 13 | \$10.40**
Topped with Coleslaw and Fried Onions, on Toasted Brioche

WOOD OVEN PIZZA

- MARGHERITA 12 | \$9.60**
Fresh Basil, Roasted Tomato, Garlic and Buffalo Mozzarella
- FUJI APPLE & BRIE 14 | \$11.20**
Red Onion, Arugula and Caramelized Balsamic Onions
- MEXICAN 13 | \$10.40**
Spicy Beef, Tomato, Jalapeno, Sour Cream and Mixed Cheese
- SPICY BROCCOLI RABE AND SAUSAGE 14 | \$11.20**
With Roasted Tomatoes, Garlic, Mozzarella Cheese
- VEGETARIAN PIZZA 15 | \$12**
Roasted Garden Vegetables, Extra Virgin Olive Oil, Garlic & Parmesan on a Cauliflower Crust