

# WaterScapes

soy broth with a soft

**Dinner Selections**  
5:30pm - 9:30pm



## Farmers & Friends

Lee's Farm

Scott Lee  
produce

Murrells Inlet, SC

Anson Mills

Glenn Roberts  
grits, rice, & grains  
Columbia, SC

Benton's Country  
Hams

Allan Benton  
ham, bacon, sausage  
Madisonville, TN

"WaterScapes strives to be at the forefront of sustainability and utilizes every effort to ensure the products we serve are locally grown and are of the freshest quality possible"

*Consumption of raw or lightly cooked proteins could be harmful to your health.*

*Prices are subject to all applicable state and local taxes.*



**g** = Gluten Free

**v** = Vegetarian

## Small Plates

<b>g</b>	<b>Low Country Oyster Stew</b> with mushrooms & sautéed oysters	cup	6
		bowl	11
	<b>Classic Shrimp Cocktail</b> cucumber and tomato salad, bloody mary cocktail sauce		14
	<b>Tomato &amp; Mozzarella</b> house made Mozzarella cheese, olive oil, basil, balsamic reduction & grilled French bread		12
<b>v</b>	<b>WaterScapes Salad</b> bouquet of mixed greens, tomatoes, cucumbers & carrots		9
	<b>Spinach and Arugula Salad</b> smoked bacon, hard cooked eggs, pickled red onions, grape tomatoes, avocados, & apple cider vinaigrette		14
<b>v</b>	<b>Waterscapes Caesar Salad</b> grape tomatoes, brioche crouton, parmesan cheese & creamy Caesar dressing		10
	<b>Maryland Style Crab Cake</b> warm fingerling potato salad with tomatoes, asparagus & fresh herbs		14
	<b>Beef Tenderloin Sliders</b> fig jam, blue cheese fondue & red onion marmalade on brioche		14
	<b>Blackened Green Tomato</b> creamy pimento cheese, herb salad, townhouse crackers		12

## Large Plates

	<b>Seared Salmon</b> wilted kale & green lentil salsa, basil vin blanc		30
	<b>Seafood Cioppino</b> atlantic cod fish, stewed mussels, clams & shrimp in a saffron fennel broth		34
	<b>Pan Seared Diver Scallops</b> truffle potato puree, crispy pork bellies, creamed leeks and chive butter sauce		34
	<b>Shrimp and Grits</b> Anson Mills grits, tasso ham, tomatoes, green onions mushrooms & fresh herbs		28
	<b>Grilled Filet Mignon</b> aged cheddar scallop potatoes, oven roasted roma tomato, haricot vert, shallot confit & steak butter	5 oz.	29
		10 oz.	39
	<b>Char Grilled Ribeye</b> roasted fingerling potatoes, grilled asparagus, creamed spinach shallots & steak butter		36
	<b>Jamaican Airline Chicken</b> lightly seasoned chicken breast, sweet potato puree, jicama cilantro salad, pineapple salsa, sorghum BBQ sauce		29
	<b>Berkshire Pork Chop</b> creamed corn, baby leeks and bacon braised cabbage & apple gastrique		32
<b>v</b>	<b>Vegetable Noodle Bowl</b> buckwheat noodles, peppers, shaved cabbage, carrots, scallions & mushrooms in a sesame		