

Waterman Grille and Executive Chef Tim McGrath proudly celebrate New England's natural bounty of fresh seafood and local produce. We enthusiastically support our local farmers, fishermen and food artisans.

SHARE PLATES

TACOS; CRISPY SHRIMP OR PORK BELLY

Hand-made flour tortilla, vegetable slaw,
miso vinaigrette, sriracha aioli 10.95

WATERMAN CALAMARI

Pt. Judith calamari, crispy banana peppers, peppadew aioli 10.95

WOOD-FIRED PIZZA MARGARITA

Marinara, fresh mozzarella, basil, olive oil 9.95

PIZZA ADDITIONS - roasted chicken or Italian sausage +3.95

THE MEDITERRANEAN TASTE

Falafel, caramelized onions, roasted red peppers, Greek olives,
marinated mushrooms, roasted garlic hummus, grilled breads 12.95

STEAMED MUSSELS

Tomato, leek, chourico, white wine-butter broth, grilled herbed bread 11.95

HARISSA MEATBALLS

Slow-braised meatballs, toasted orzo salad, mint-yogurt dressing, feta mousse 10.95

WILD MUSHROOM SPRING ROLL

Baffoni Farms fried egg, truffle emulsion 11.95

CONFIT PORK RIBS

Szechuan-style baby back pork ribs, kimchee 10.95

CORNMEAL-CRUSTED OYSTERS

Local cornmeal, creamed leeks, bacon aioli 12.95

BEEF 'N' BISCUITS

Beef pastrami, apricot-horseradish jam, hand-made caraway biscuits 10.95

ARTISAN CHEESE PLATE

Three hand-crafted selections; grilled bread, local honeycomb, seasonal fruit compote,
spiced pecans 13.95

SOUP + SALAD + SANDWICHES

BUTTERNUT BISQUE

Truffle creme fraiche, toasted pepitas 8.95

FRENCH ONION SOUP

Toasted pumpnickel, havarti, Swiss cheese 8.95

WATERMAN SALAD

Baby greens, grape tomato, English cucumber, red onion, gorgonzola, garlic-sea salt croutons, roasted garlic-balsamic vinaigrette 7.95

JEFFERY'S GREENS

Local organic greens, fried goat cheese, grapefruit segments, toasted pistachios, blood orange-rosemary vinaigrette 11.95

CLASSIC CAESAR

Crisp romaine leaves, Caesar dressing, garlic-sea salt croutons, fresh anchovies, parmesan 8.95

Salad Additions: Statler Chicken 9.95 | Atlantic Salmon 10.95
Grilled Shrimp 12.95 | Grilled Scallops 14.95 | Grilled Hanger Steak 16.95

VEGETABLE CALZONE

Wood-grilled, red onion, zucchini, squash, bell peppers, basil pesto, fontina cheese, fries 11.95

LOBSTER GRILLED CHEESE

Local lobster, roasted red peppers, pancetta, basil, havarti, bel paese, Waterman salad 17.95

SIGNATURE PLATES

SLOW BRAISED SHORT RIBS

Smoked gouda croquette, asparagus soubise, wilted arugula, braising jus 25.95

DUCK DUO

Pan-roasted duck breast, stir-fry vegetables, duck confit, lemongrass forbidden rice, red curry cream sauce 23.95

MAC & CHEESE

Creamy four-cheese sauce, campanelle, basil bread crumbs
Cold-water lobster 24.95 or Crispy duck confit 22.95

MAINE FAMILY FARMS GRASS-FED BURGER

Aged cheddar, applewood-smoked bacon, house-made pickles, spicy ketchup, fries 14.95

GRILLE PLATES

Selections from our custom hardwood-fired grille
Burning tonight: Maple, Cherry and Oak

CHILI-BRINED HANGER STEAK

Queso fresco whipped potatoes, grilled asparagus,
roasted fennel chimichurri 23.95

WOOD-GRILLED FILET MIGNON

Blue cheese-bacon butter, Yukon gold mashed potatoes,
braised Swiss chard, demi-glazed pearl onions 34.95

MAPLE-BRINED PORK TENDERLOIN

Baked Boston-style yellow-eyed beans, pan-fried cornbread, apple slaw 21.95

WOOD-GRILLED STATLER CHICKEN BREAST

Red flannel hash, braised Swiss chard, orange-thyme chicken jus 18.95

SEAFOOD PLATES

BLOCK ISLAND CORNMEAL CRUSTED FLUKE

Avocado risotto, arugula, hazelnuts, citrus-chili emulsion 26.95

PAN-SEARED GEORGES BANK SCALLOPS

Beet-scented barley, orange segments, radish, pistachios, citrus vinaigrette 29.95

PAN-ROASTED ATLANTIC SALMON

Braised beluga lentils, shiitake mushrooms, haricot vert, beet vinaigrette 22.95

GRILLED SWORDFISH

Vegetable slaw, red quinoa, tomato-wasabi puree, miso butter 27.95

SIDE PLATES

all selections 5.50

SAUTEED SWISS CHARD

STIR FRY VEGETABLES

HARICOT VERT

LEMONGRASS
FORBIDDEN RICE

CHEF'S NIGHTLY RISOTTO

BAKED BOSTON-STYLE
YELLOW-EYED BEANS

MAC 'N' CHEESE

FRENCH FRIES

GRILLED ASPARAGUS

3-COURSE CHEF'S OFFERING

\$24.95 per person | Sunday – Wednesday*

Make it for two, with a bottle of Dark Horse Chardonnay or Cabernet for \$59.95

**not available on holidays*

BUTTERNUT BISQUE

Truffle creme fraiche, toasted pepitas

WATERMAN SALAD

Baby greens, grape tomato, English cucumber, red onion, gorgonzola cheese, garlic-sea salt croutons, roasted garlic-balsamic vinaigrette

HARISSA MEATBALL

Slow-braised meatballs, toasted orzo salad, mint-yogurt dressing, feta mousse

WILD MUSHROOM BRUSCHETTA

Narragansett Creamery ricotta, truffle-scented sauteed mushrooms, grilled bread

WOOD GRILLED STATLER CHICKEN BREAST

Avocado risotto, arugula, hazelnuts, citrus-chili emulsion

CHILI-BRINED HANGER STEAK

Queso fresco whipped potatoes, grilled asparagus, roasted fennel chimichurri

DUCK CONFIT MAC & CHEESE

Crispy duck confit, four cheese sauce, smoked gouda, campanelle pasta, bacon-cornbread crumbles

ATLANTIC SALMON

Braised beluga lentils, shiitake mushrooms, haricot vert, roasted beet vinaigrette

MAPLE CREME BRULEE

Buttered shortbread cookies

FRIED APPLE PIE

Local apples, salted caramel, vanilla ice cream

S'MORES BUDINO

Chocolate cream, graham cracker, marshmallow fluff

The culinary staff at Waterman Grille feels the necessity to inform our guests on the issue of mercury in seafood. Some types of seafood can contain elevated levels of mercury, which can be detrimental to the health of certain individuals. Please inquire with your server for details. Raw meat and shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. If you have any food allergies please notify your server. To preserve an enjoyable dining experience, we request that cell phones not be used. Newport Restaurant Group is an Employee Owned Company.

MENU AUTHORS

Tim McGrath | Aaron McLaughlin | Phil Banks