

AP	PEI	IZERS	
SHE CRAB SOUP (SS) < < HOUSE FAVORITE! our signature bisque, made with lump crab meat	. \$9.99	CRABBY FRIES	\$12.99
P.E.I. MUSSELS (SS)garlic wine or Thai red curry sauce grilled pita	\$14.99	SMOTHERED FRIES	\$9.99
WATERMAN'S FAMOUS CRAB DIP (SS GF) house-fried corn tortilla chips	. \$13.99	HOUSE-MADE MOZZARELLA STICKSmarinara sauce	. \$9.99
FLASH-FRIED CALAMARI (SS) banana peppers orange chipotle sauce	\$14.99	SPICY BUFFALO TUNA BITES	\$12.99
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 Old Bay steamed cocktail sauce lemon	\$26.99

SALAUS SALAUS	\approx
THE WATERMAN SALAD (GF) mixed greens pecans golden raisins cucumbers tomatoes red bell pepper Granny Smith apples Gorgonzola white balsamic vinaigrette	\$14.49
ENDLESS SUMMER SALAD (GF)	\$14.99
SOUTH END SALAD	\$14.99
GREEK SALMON SALAD (SS)	\$19.99
SOUTHWEST CHICKEN SALAD (GF) mixed greens blackened chicken salsa fresca cucumbers banana peppers pepper-jack house-made guac shredded carrots tortilla strips house-made cilantro-lime dressing	\$16.99
HOUSE SALAD (GF) side \$6.99 large \$11.99	

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!

ADD BROOK TO ART ORRESTED TO 11 JUST VIS	
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

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

Live and love our oceans

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

	TO TAMILE		
SFA	FOOD TO THE REPORT OF THE PARTY		
SEA	FUUU		
FRIED SHRIMP butterflied jumbo shrimp cocktail sauce	\$25.9		
	crab cake hush puppies cocktail + tartar		
LOCAL LUMP CRAB CAKES (SS) < < HOUSE FAVORITE! broiled Served with mashed potatoes + sautéed veggies	served with roasted red pepper aioli\$30.9		
IUST SEAFOOD (GF) jumbo shrimp sea scallops lump crab meat breerved with mashed potatoes + sautéed veggies	roiled with lemon + butter + white wine sprinkled with Old Bay \$30.9		
JLTIMATE JUST SEAFOOD (GF) our 'Just Seafood' entrée with a broile served with mashed potatoes + sautéed veggies	ed 6oz lobster tail		
UST SCALLOPS (SS GF) half-pound of jumbo sea scallops broiled werved with mashed potatoes + sautéed veggies	with lemon + butter + white wine sprinkled with Old Bay \$28.9		
CLASSIC VIRGINIA CRAB IMPERIAL (SS GF) rich + creamy crab be served with mashed potatoes + sautéed veggies	bake a Chesapeake Bay tradition!		
LOBSTER TAIL DINNER (SS GF) broiled 6oz coldwater lobster tails			
PARMESAN-PEPPERCORN FISH OF THE DAY (SS GF) fresh fish served with cilantro-lime rice + sautéed veggies	parmesan-peppercorn sauce scallions crumbled bacon \$31.9		
CRAB-STUFFED FISH OF THE DAY (SS) lemon-butter cream sauce served with cilantro-lime rice + sautéed veggies	\$32.9		
BRONZED YELLOWFIN TUNA* (SS) brown sugar spice rub pecan-	crusted topped with lump crab meat chipotle beurre blanc \$31.9		
served with cilantro-lime rice + sautéed veggies			
THES	H FISH		
SERVED WITH CILANTRO-L	IME RICE + SAUTÉED VEGGIES		
	DAY (SS) \$27.99 COLDWATER SALMON (GF) \$26.99 blackened or grilled		
SLOW-SMOKED RIBS	CERTIFIED ANGUS STEAKS		
SMOKED BABY BACK RIBS (GF) render hickory-smoked pork bbg sauce served with fries + slaw	12oz BONELESS RIBEYE* (GF)		
FULL RACK	MAKE IT A SURF & TURF!		
HALF RACK	ADD CRAB CAKE (SS)		
HALF RACK + BBQ CHICKEN \$24.99	ADD GRILLED OR BLACKENED SHRIMP		
IALF RACK + BBQ SHRIMP	ADD 602 COLDWATER LOBSTER TAIL (SS)		
PA	STA		
	s pork sausage red bell peppers onions cavatappi Cajun cream sauce \$28.9		
	ze hoisin rice noodles stir-fry veggies		
	a olives capers red pepper flakes linguine lemon-garlic sauce \$29.8		
	pnions cavatappi Cajun cream sauce		
THAI VEGGIE CURRY (VEGAN GF)	ADD CHICKEN \$5.99 Chickpeas shredded coconut ADD SHRIMP \$8.99		

fresh veggies | coconut milk | ginger | red curry | cilantro-lime rice | cashews | chickpeas | shredded coconut