

—The—
WATERSIDE
Restaurant

Soups & Salads

Soup of the Evening	\$4.00
Cream of Vidalia Onion Soup	\$5.00
Classic Caesar Salad Romaine tossed with Reggiano Parmesan Cheese and Croutons	\$6.00/\$8.00
Greek Spinach Salad, Baby Spinach topped with Roasted Red Peppers, Feta Cheese, Mixed Olives and Artichoke Hearts	\$7.50/\$10.00
*Add Grilled Chicken \$3.00	
*Add Sautéed Shrimp \$6.00	

Pizza—Hand-Made & Oven Baked

10" thin crust Neapolitan style. Please allow 20 minutes to prepare.

Quatro Formaggio, Mozzarella, Parmesan, Fontina and Romano Cheese	\$9.00
Le Due, Tomato Sauce with Pepperoni, Italian Sausage and Mozzarella	\$14.00

Pub Fare

Fish & Chips, Beer Battered Cod Fillets with Tartar Sauce	\$9.00/\$12.00
Chicken Tenders with French Fries	\$8.00
*Hand Crafted Angus Burger, Multi-Grain Bun	\$10.00
*Grilled Chicken Breast, Multi-Grain Bun	\$10.00

**Comes with Lettuce, Tomato and Onions*

**Can add Bacon, Sautéed Onions, Mushrooms, American, Swiss or Cheddar Cheese*

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Starters

Calamari Sesame Seed Tempura with Smoky Sweet Chili Sauce	\$8.00
Maryland Crab Cake, Wilted Spinach and Horseradish Butter Sauce	\$9.00

Entrees

** All Entrees are served with a side house salad and seasonal vegetable.. Substitute a side Caesar salad or a side Greek salad for \$2.50.*

Sautéed Chicken Franchise, Artichoke and Caper Sauce Basil Pesto Whipped Potatoes	\$17.00
Pan Seared Alaskan Halibut, Lemon Butter Sauce Crisp Fennel and Hearts of Palm Slaw, Boursin Cheese Organic Grits	\$24.00
Char-Grilled Sesame Crusted Yellow Fin Sashimi Grade Tuna (suggested Rare) Pineapple Ginger Teriyaki Glaze, Pea Shoots and Basmati Rice Pilaf	\$24.00
Sautéed Pensacola, Florida “Day Boat” Black Grouper Mushrooms, Scallions and Lemon Sauce and Basmati Rice Pilaf	\$22.00
Pan Seared Diver Scallops with Crayfish Butter Creamy Reggiano Parmesan Risotto	\$21.00
Grilled Filet Mignon, Duo of Béarnaise and Mushroom Bordelaise Sauces Yukon Gold French Fries	\$25.00
12 oz. Dry Aged New York Strip Steak with Tasso Potato Hash and House-Made Steak Sauce	\$27.00
Angel Hair Pasta Primavera sautéed in Basil and Garlic Olive Oil, tossed with Asparagus, Artichokes, roasted Portabella Mushrooms and Roma Tomatoes	\$12.00

(706) 484-2044
Jason Harp, Chef de Cuisine