



THE WATER CLUB

D I N N E R

R A W B A R

East Coast Oysters 3 West Coast Oysters 4 Littleneck Clams 2

*minimum 6 per order

Jumbo Shrimp Cocktail 19

WATER CLUB SEAFOOD PLATTER

whole chilled lobster, 6 shrimp, crab cocktail, 12 oysters (east and west), 6 clams, tuna tartare, steamed mussels 125

CAVIAR SERVICE

Caviar Petrossian 30g, buckwheat blini, quail eggs, house-whipped crème fraîche 85

A P P E T I Z E R S

Lobster Bisque

14 melted leeks, fennel, lobster meat

Tricolor Salad

arugula, radicchio, endive, cherry tomatoes, onions,
12 radish, candied almonds, maple vinaigrette

Classic Caesar Salad

14 anchovies, fresh herb croutons

Heart of Palm Salad

16 artichokes, onions, citrus

House Smoked Salmon

quail egg, sweet pickled vegetables,
16 crème fraîche, blini

Roasted Rainbow Carrots

baby kale, fennel, pecorino romano,
14 butter milk dressing

Fried Dumplings

chicken or shrimp, house soy and spicy mustard 18

Fried Calamari

spicy aioli 18

Oven Roasted Crab Cakes

tropical papaya slaw, mango relish,
tartar sauce 18

Tuna Tartare

sweet chili sauce, wasabi caviar,
mango relish, taro chips 18

Beef Wellington

horseradish dill cream 19

Seafood Salad

shrimp, calamari, lobster, lump crab meat,
octopus, avocado, ginger vinaigrette 21

E N T R E E S

Grilled Branzino Filet

32 spaghetti squash, broccolini, meunière sauce

Sesame Seed Crusted Tuna

34 asian vegetable and quinoa salad, mango-ginger sauce

Pan Roasted Scottish Salmon

32 hulled wheat, baby spinach, yellow sweet corn sauce

Pan Roasted Chicken

26 roasted fingerling potatoes

N O R T H A M E R I C A N H A R D S H E L L L O B S T E R

Whole 1 1/4 lb. or 2 lb.

MP broiled or steamed, served tableside

Lobster Thermidor

60 sautéed with leeks and mushrooms, sherry sabayon

Grilled Prawns & Braised Short Rib

mashed potatoes O'Keeffe, grilled asparagus 40

Sea Scallops & Lobster Ravioli

oven roasted tomato, basil oil 35

Vegetable Casserole

asparagus, peppers, corn, cauliflower and
parmigiano fondue in a halved squash 25

Hand Cut Linguine Fra Diavolo

shrimp, scallops, mussels, clams and calamari 35

S T E A K & C H O P S

served with mashed potatoes O'Keeffe

18 oz. New York Strip Steak served on the bone 50

Grilled Filet Mignon au Poivre green peppercorn sauce 41

Colorado Rack of Lamb 52

S I D E S

8

Hand-Cut French Fries

Mashed Potatoes O'Keeffe

Onion Rings

Grilled Asparagus

Baked Potato

Sautéed Broccolini

Sautéed Spinach