



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 meat, 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

House Smoked Salmon

16 traditional accoutrements, crème fraîche, blini

Seafood Salad

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

Pan Seared Dumplings

chicken or shrimp, house soy and spicy mustard 18

Fried Calamari

spicy aioli 18

Oven Roasted Crab Cakes

sweet yellow corn relish,
tartar sauce 18

Tartare Duet

salmon, tuna, seaweed salad, wasabi caviar,
lemon-ginger sauce, taro chips 18

Beef Wellington

horseradish dill cream 19

E N T R E E S

Pan Roasted Branzino Filet

32 celery root purée, grilled asparagus, meunière sauce

Sesame Seed Crusted Tuna

34 baby bok choy, portobello mushroom,
thai ginger sauce

Grilled Salmon Medallion

32 coconut-stewed lentils, baby turnips

Pan Roasted Chicken

26 roasted fingerling potatoes

NORTH AMERICAN HARD SHELL LOBSTER

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

sweet yellow corn sauce 35

Vegetable Casserole

asparagus, peppers, corn, cauliflower and
parmigiano fondue served in a hollowed artichoke 25

Hand Cut Fettuccine with Steamed King Crab

shell broth and roasted tomato sauce 35

STEAK & CHOPS

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

Grilled Asparagus

Mashed Potatoes O'Keeffe

Baked Potato

Onion Rings

Sautéed Spinach