

# APPETIZERS

- Deviled Jumbo Lump Crab Cake** 12.95  
AVOCADO GHOST PEPPER MAYONNAISE  
and ROASTED RED BELL PEPPER VINAIGRETTE
- Crispy Point Judith Calamari** 7.95  
LOTUS CHIPS, SCALLIONS, FIERY SWEET CHILE COCONUT SAUCE
- Laughing Bird Shrimp Ceviche** 10.95  
CHAYOTE, GOLD BELL PEPPER, AVOCADO,  
TEQUILA BLOODY MARIA MIX and CRISPY PLANTAINS
- Shot Gun Jumbo Shrimp** 11.95  
SANGRITA SIZZLE *with* PINEAPPLE,  
AGAVE VEGETABLE ESCABECHE
- BBQ Shrimp Pizza** 9.95  
CARAMELIZED ONIONS, HOUSEMADE BBQ SAUCE,  
MOZZARELLA CHEESE and BABY ARUGULA
- Chilled Jumbo Shrimp Cocktail** 1/2 dozen 9.95
- Yellow Fin Tuna Tartar** 11.95  
ASIAN PEAR, AVOCADO, SPECKLED SUSHI BOTAN RICE  
and SRIRACHA
- Chicken Fried Laughing Bird Shrimp** 12.95  
on POTATO HAY *with a* TRIO of DIPPING SAUCES

# SOUP

- Soup of the Day** cup 5.95 bowl 7.95
- Classic New England Clam Chowder** cup 5.95 bowl 7.95
- Seafood Minestrone** cup 5.95 bowl 7.95

# SALADS

- Pavil Salad** 7.95  
MIXED FIELD GREENS, CHERRY TOMATOES,  
RED ONIONS, BACON, BLUE CHEESE, GARLIC GRANOLA  
and LEMON BASIL DRESSING
- Mixed Field Greens Salad** 5.95  
AVOCADO, ENDIVE and TOMATO WEDGES  
*with a* CHOICE of RANCH, BLUE CHEESE  
or RED WINE VINAIGRETTE
- Wedge Salad** 7.95  
CRISP ICEBERG LETTUCE, VINE RIPENED TOMATOES,  
SMOKED BACON, FRESH SCALLIONS *with a*  
BUTTERMILK ROQUEFORT DRESSING
- Caesar Salad** 5.95  
GRILLED CHICKEN BREAST add 3.95  
GRILLED SHRIMP add 4.95  
JUMBO CRABMEAT add 7.95

# SIDES

## SMALL SIDES

- |                             |      |   |      |
|-----------------------------|------|---|------|
| GRILLED ASPARAGUS           | 4.95 | GARLIC MASHED POTATOES                        | 4.95 |
| SPINACH <i>with</i> GARLIC  | 4.95 | ASIAN COLE SLAW                               | 4.95 |
| MUSHROOMS <i>with</i> THYME | 4.95 | SALT BAKED POTATO <i>with all the</i> FIXINGS | 4.95 |
| BROCCOLI FLORETTES          | 4.95 | FRENCH FRIES                                  | 4.95 |

# CHEF'S PRIME PICKS

<b>Pan Seared Jumbo Sea Scallops</b>	24.95
MINTED VEGETABLE COUSCOUS <i>and</i> GRAPEFRUIT PORT SAUCE	
<b>Blackened Swordfish</b>	25.95
JUMBO LUMP CRABMEAT-SWEET POTATO HASH, LEMON BUTTER <i>and</i> SWEET <i>and</i> SOUR BARBECUE SAUCE	
<b>Roasted Monkfish</b>	23.95
FENUGREEK SPICE, CHIVE POTATO <i>and</i> VEGETABLE PANCAKE, YOUNG GREENS <i>and</i> LEMON CREAM	
<b>Spiced Pepper Rubbed Seared Ahi Tuna</b>	24.95
BABY SOY BEANS, SOFT ROOT VEGETABLE MASHERS <i>and</i> BLOOD ORANGE CITRUS SAUCE	
<b>Sautéed Filet Mignon</b>	31.95
BLUE CHEESE POTATO GRATIN, SLOW COOKED CHERRY TOMATOES, WATERCRESS, <i>and</i> DRIZZLED <i>with</i> AGED BALSAMIC DEMI SAUCE	
<b>Wood Grilled Shrimp on Sugar Cane Skewers</b>	19.95
RED QUINOA BASMATI RICE, OVEN DRIED TOMATO <i>and</i> BLENDED SOFT CORN	
<b>Roasted Natural Chicken Breast</b>	18.95
<i>with</i> CITRUS GREMOLATA, RAGOUT <i>of</i> FINGERLING POTATOES, GRAPE TOMATOES, BUTTERED ASPARATION, <i>and</i> a LEMON TRUFFLE JUS	
<b>Grilled Scottish Salmon</b>	21.95
SZECHUAN PEPPERCORN SPICED <i>with</i> FORBIDDEN BLACK RICE, SAUTEED FENNEL, CARROTS, SCALLIONS <i>and</i> SAFFRON WHITE WINE SAUCE	
<b>Sauteed PEI Mussels <i>and</i> Linguini</b>	17.95
STEWED PLUM TOMATOES IN RED WINE, FRESH BASIL <i>and</i> SLICED PEPPADEWS	
<b>Naked Lobster</b>	36.95
POACHED MAINE 1 1/4 LB. LOBSTER STRIPPED OUT OF ITS SHELL, SERVED <i>with</i> FRICASSEE <i>of</i> POTATO GNOCCHI, ASPARAGUS, PEARL ONIONS, <i>and</i> BLACK GARLIC <i>with</i> CHAMPAGNE TARRAGON SAUCE	

## GRILL AND ROTISSERIE

### Natural Wood Burning Grill *and* Rotisserie

CHOICE *of* ONE SIDE *and* ONE SAUCE

*Red Wine Sauce / Peppered Brandy Cream Sauce/  
Asian Char Sui / Béarnaise Sauce*

<b>Aged Center Cut Filet Mignon 8 oz.</b>	31.95
<i>100% USDA certified, premium aged choice beef</i>	
<b>Aged Center Cut New York Strip 10 oz.</b>	26.95
<i>100% USDA certified, premium aged choice beef</i>	
<b>Aged Center Cut Boneless Rib Eye 12 oz.</b>	28.95
<i>100% USDA certified, premium aged choice beef</i>	
<b>Surf and Turf</b>	59.95
<i>Filet Mignon <i>and</i> Whole Maine Lobster</i>	

**ADD to  
ANY  
ITEM**

<b>Grilled Shrimp</b>	4.95
<b>Grilled Shrimp and Scallops</b>	8.95
<b>King Crab Leg</b>	19.95

# WATERMARK® GRILL PRIME SEAFOOD STEAKS • COCKTAILS

EXCELLENCE IN SERVING FRESH,  
SUSTAINABLE SEAFOOD FROM AROUND THE WORLD

**Sample Representation - Market Menu Changes Daily**

## FRESH MARKET FISH

**Grilled / Blackened / Sautéed**

SERVED *with* CHEF'S SELECTION of SEASONAL VEGETABLES,  
FRESH HERBS, LEMON, and EXTRA VIRGIN OLIVE OIL

<b>Irish Trout</b>	26.95
<i>farmed / netted / Ireland</i>	
<b>Soft Shell Crabs</b>	26.95
<i>wild / trapped / Maryland</i>	
<b>Turbot</b>	27.95
<i>wild / line caught / Nova Scotia</i>	
<b>Halibut</b>	26.95
<i>wild / line caught / Alaska</i>	

### Crispy Fried Fish

SERVED *with* ASIAN COLE SLAW,  
FRENCH FRIES and CLASSIC TARTAR SAUCE

<b>Jumbo Shrimp</b>	15.95
<i>wild / netted / Coast of Texas</i>	
<b>Codfish</b>	17.95
<i>wild / caught on hook and line Day Boat / Atlantic Coast of Chatham, Massachusetts</i>	
<b>Seafood Platter</b>	21.95
SHRIMP, SCALLOPS, OYSTERS, CALAMARI, and CHATHAM CODFISH	

## RAW BAR

**Steamed / Roasted / Raw**  
MINIMUM ORDER 1/2 dozen

<b>Malpeque— Prince Edward Island, Canada</b>	each	2.50
<i>Full with a mild level of salinity and clean sweet finish.</i>		
<b>Blue Point— Long Island Sound, CT</b>	each	2.25
<i>Meaty with a mild to medium level of salinity.</i>		
<b>Cherrystone Creek— Cherrystone Creek, VA</b>	each	2.25
<i>Bright sweet start that yields to a pleasantly briny finish.</i>		
<b>Salutation Cove— Prince Edward Island, Canada</b>	each	2.75
<i>Bright sweet start that yields to a pleasantly briny finish.</i>		
<b>Jumbo Alaskan King Crab Leg</b>	1 pound	19.95
<b>Chilled Jumbo Shrimp Cocktail</b>	1/2 dozen	9.95
<b>Chilled Shellfish Plateau</b>	serves 2-4	29.95
	serves 4-8	55.95

*an ASSORTMENT of MARKET SEAFOOD CHILLED  
on the HALF SHELL with COCKTAIL SAUCE / MIGNONETTE  
SRIRACHA TARTAR SAUCE / GINGER MAYONNAISE*

*Corporate Executive Chef Scott Cohen  
Chef de Cuisine Tyler Horstmann*

# SATURDAY NIGHT LIVE LOBSTER

- Lobster Bake
- Lobster Fra Diavolo
- Naked Lobster
- Market Lobster

*Excellence in serving fresh, sustainable seafood from around the world.*

## EVERY SATURDAY

### Northeast Lobster Bake 44.95

MAINE LOBSTER, JUMBO SHRIMP, CLAMS, PRINCE EDWARD ISLAND MUSSELS, CHORIZO SAUSAGE, POTATOES *and* CORN WHEELS STEAMED SLOWLY *in* OUR CAST IRON LOBSTER POTS *with* OUR SPECIAL SEASONING SPICES

### Lobster Fra Diavolo 36.95

SAUTEED MAINE LOBSTER *served over* LINGUINI *with* FRESH SPICY TOMATO SAUCE *and* RED PEPPER FLAKE

### Naked Lobster 36.95

POACHED MAINE LOBSTER *served with* A FRICASSEE *of* POTATO GNOCCHI, ASPARAGUS *with* CHAMPAGNE TARRAGON SAUCE

### Market Lobster 24.95/LBS

STEAMED *or* GRILLED

## PARTY-ON-THE-PATIO

### THURSDAY - SATURDAY

**Oysters & Clams on the Half Shell**

**Grilled Shrimp Skewers**

**Grilled Oysters**

**Buckets of Beer**

HEINEKEN & AMSTEL

**Specialty Cocktails**

*Infusions made by hand daily with fresh ingredients marinating for up to seven days*

SERVED NEAT, CHILLED *or* ON THE ROCKS

## SUNDAY BRUNCH

**Benedicts, Eggs, Omelets  
& More!**

## PRIME COCKTAILS

### Red Tide 9

HIBISCUS & MARASCHINO  
CHERRY INFUSED VODKA *and*  
FRESH LEMONADE

### Moray 9

CHOICE *of* CUCUMBER DILL  
INFUSED VODKA *or* GIN, FRESH  
LEMON SOUR

### Isaac's Cosmo 10

RASPBERRY INFUSED VODKA,  
COINTREAU *and* WHITE  
CRANBERRY JUICE

### Lemon Swell 9

CITRUS INFUSED VODKA,  
FRESH LEMON JUICE *and* SUGAR

### Margarita Aqua Flores 11

SILVER TEQUILA *with* ORANGE  
LIQUEUR, ST. GERMAINE, FRESH  
SQUEEZED LIME JUICE *and*  
SWEET LAVENDER INFUSION

### Pomegranate Mojito 9

POMEGRANATE INFUSED RUM,  
ORANGE, MUDDLED LIME *and*  
MINT