

WATER GRILL

EST. 1989

\$73

SIGNATURE
LUNCH

All Guests will be welcomed with artisan bread

Starters

CHOOSE TWO

CLAM CHOWDER
manila clams, applewood smoked bacon

ROASTED BEETS
tandoori spiced yogurt and wild arugula

CAESAR SALAD
24 month reggiano, croutons, anchovies

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

SHRIMP SCAMPI
wild jumbo shrimp, pappardelle, garlic oil, white wine butter sauce

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN
with herbed couscous

PRIME SIRLOIN CAP STEAK 10oz
with chimichurri

Sides

CHOOSE TWO

MAC & CHEESE
SEASONAL VEGETABLES
YUKON GOLD MASHED POTATOES
GRILLED BROCCOLINI

coffee, tea and soft drinks are included - all other beverages billed on consumption

WATER GRILL

EST. 1989

\$88

RESERVE
LUNCH

All Guests will be welcomed with artisan bread

Starters

CHOOSE TWO

CLAM CHOWDER
manila clams, applewood smoked bacon

ROASTED BEETS
tandoori spiced yogurt and wild arugula

CAESAR SALAD
24 month reggiano, croutons, anchovies

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

WILD EASTERN SEA SCALLOPS
sautéed with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS msc certified
pan roasted with a seasonal preparation

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN
with herbed couscous

FILET MIGNON "DOUBLE R RANCH" 8oz
with chimichurri

Sides

CHOOSE TWO

MAC & CHEESE

SEASONAL VEGETABLES

YUKON GOLD MASHED POTATOES

GRILLED BROCCOLINI

coffee, tea and soft drinks are included - all other beverages billed on consumption

WATER GRILL

EST. 1989

\$95

CHATEAU
LUNCH

All Guests will be welcomed with artisan bread

Appetizers

CHOOSE TWO

JUMBO LUMP CRAB CAKE
celery root remoulade

WILD BIGEYE TUNA POKE
soy sauce, avocado, wasabi tobiko, sesame seeds

WILD MEXICAN JUMBO SHRIMP
chilled, with cocktail sauce

OYSTER SAMPLER (3)
freshly shucked, with horseradish and mignonette

Starters

CHOOSE TWO

CLAM CHOWDER
manila clams, applewood smoked bacon

ROASTED BEETS
tandoori spiced yogurt and wild arugula

CAESAR SALAD
24 month reggiano, croutons, anchovies

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

SHRIMP SCAMPI
pappardelle, garlic oil, white wine butter sauce

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS msc certified
pan roasted with a seasonal preparation

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN
with herbed couscous

FILET MIGNON "DOUBLE R RANCH" 8oz
with chimichurri

Sides

CHOOSE TWO

MAC & CHEESE
YUKON GOLD MASHED POTATOES

SEASONAL VEGETABLES
GRILLED BROCCOLINI

Desserts

CHOOSE ONE

CHOCOLATE ESPRESSO GANACHE CAKE
NEW YORK STYLE CHEESECAKE
KEY LIME PIE

coffee, tea and soft drinks are included - all other beverages billed on consumption

WATER GRILL

EST. 1989

\$95

SIGNATURE DINNER
THREE COURSE

All Guests will be welcomed with artisan bread

Starters

CHOOSE TWO

CLAM CHOWDER

manila clams, applewood smoked bacon

ROASTED BEETS

tandoori spiced yogurt and wild arugula

CAESAR SALAD

24 month reggiano, croutons, anchovies

MIXED ORGANIC GREENS

golden balsamic dressing

Entrées

CHOOSE THREE

WILD PACIFIC SWORDFISH

grilled with a seasonal preparation

SHRIMP SCAMPI

pappardelle, garlic oil, white wine butter sauce

FARMED NEW ZEALAND KING SALMON

pan roasted with a seasonal preparation

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN

with herbed couscous

PRIME SIRLOIN CAP STEAK 10OZ

with chimichurri

Sides

CHOOSE TWO

MAC & CHEESE

YUKON GOLD MASHED POTATOES

SEASONAL VEGETABLES

GRILLED BROCCOLINI

Desserts

CHOOSE ONE

CHOCOLATE ESPRESSO GANACHE CAKE

NEW YORK STYLE CHEESECAKE

KEY LIME PIE

coffee, tea and soft drinks are included - all other beverages billed on consumption

WATER GRILL

EST. 1989

\$110

RESERVE DINNER
THREE COURSE

All Guests will be welcomed with artisan bread

Starters

CHOOSE TWO

CLAM CHOWDER
manila clams, applewood smoked bacon

ROASTED BEETS
tandoori spiced yogurt and wild arugula

CAESAR SALAD
24 month reggiano, croutons, anchovies

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

WILD EASTERN SEA SCALLOPS
sautéed with a seasonal preparation

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS MSC CERTIFIED
pan roasted with a seasonal preparation

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN
with herbed couscous

FILET MIGNON "DOUBLE R RANCH" 8oz | 12oz + \$12
with chimichurri

Sides

CHOOSE TWO

MAC & CHEESE
YUKON GOLD MASHED POTATOES

SEASONAL VEGETABLES
GRILLED BROCCOLINI

Desserts

CHOOSE ONE

CHOCOLATE ESPRESSO GANACHE CAKE
NEW YORK STYLE CHEESECAKE
KEY LIME PIE

coffee, tea and soft drinks are included - all other beverages billed on consumption

WATER GRILL

EST. 1989

\$125

CHATEAU DINNER
FOUR COURSE

All Guests will be welcomed with artisan bread

Appetizers

CHOOSE TWO

JUMBO LUMP CRAB CAKE
celery root remoulade

WILD BIGEYE TUNA POKE
soy sauce, avocado, wasabi tobiko, sesame seeds

WILD MEXICAN JUMBO SHRIMP
chilled, with cocktail sauce

OYSTER SAMPLER (3)
freshly shucked, with horseradish and mignonette

Starters

CHOOSE TWO

CLAM CHOWDER
manila clams, applewood smoked bacon

ROASTED BEETS
tandoori spiced yogurt and wild arugula

CAESAR SALAD
24 month reggiano, croutons, anchovies

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS msc certified
pan roasted with a seasonal preparation

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN
with herbed couscous

WILD EASTERN SEA SCALLOPS
sautéed with a seasonal preparation

FILET MIGNON "DOUBLE R RANCH" 8oz | 12oz +\$12
with chimichurri

Sides

CHOOSE TWO

MAC & CHEESE
YUKON GOLD MASHED POTATOES

SEASONAL VEGETABLES
GRILLED BROCCOLINI

Desserts

CHOOSE ONE

CHOCOLATE ESPRESSO GANACHE CAKE
NEW YORK STYLE CHEESECAKE
KEY LIME PIE

coffee, tea and soft drinks are included - all other beverages billed on consumption

WATER GRILL

EST. 1989

\$145

ESTATE DINNER
FOUR COURSE

All Guests will be welcomed with artisan bread

Appetizers

CHOOSE TWO

JUMBO LUMP CRAB CAKE
celery root remoulade

WILD BIGEYE TUNA POKE
soy sauce, avocado, wasabi tobiko, sesame seeds

WILD MEXICAN JUMBO SHRIMP
chilled, with cocktail sauce

OYSTER SAMPLER (3)
freshly shucked, with horseradish and mignonette

Starters

CHOOSE TWO

CLAM CHOWDER
manila clams, applewood smoked bacon

ROASTED BEETS
tandoori spiced yogurt and wild arugula

CAESAR SALAD
24 month reggiano, croutons, anchovies

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

CLASSIC SURF & TURF
8 oz filet mignon, wild south african lobster tail

WILD ROSS SEA CHILEAN SEA BASS msc certified
pan roasted with a seasonal preparation

TWIN WILD SOUTH AFRICAN LOBSTER TAILS
with melted butter

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN
with herbed couscous

PRIME NEW YORK STRIP "DOUBLE R RANCH" 14oz
with maître d'hôtel butter

FILET MIGNON "DOUBLE R RANCH" 8oz | 12oz +\$12
with chimichurri

Sides

CHOOSE TWO

MAC & CHEESE
YUKON GOLD MASHED POTATOES

SEASONAL VEGETABLES
GRILLED BROCCOLINI

Desserts

CHOOSE ONE

CHOCOLATE ESPRESSO GANACHE CAKE
NEW YORK STYLE CHEESECAKE
KEY LIME PIE

coffee, tea and soft drinks are included - all other beverages billed on consumption

WATER GRILL

EST. 1989

APPETIZERS
TRAY PASSED

MINI CRAB CAKES

lump blue crab cakes with celery root remoulade

4.00 PER PIECE

CHICKEN & SHISHITO BROCHETTE

soy lime glaze

3.50 PER PIECE

VIETNAMESE CHICKEN LOLLIPOPS

lightly fried with a sweet and spicy glaze

3.50 PER PIECE

CRISPY FLATBREAD RATATOUILLE

with shallot jam

4.00 PER PIECE

HEIRLOOM TOMATO BRUSCHETTA

whipped goat cheese and balsamic pearls

4.00 PER PIECE

ZUCCHINI LOLLIPOP

panko crusted with marinated mozzarella

3.50 PER PIECE

MINI BEEF SLIDERS

cheddar, caramelized onions, chipotle aioli

6.00 PER PIECE

minimum order of 25 pieces of each selection

WATER GRILL

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APPETIZERS
TRAY PASSED

WILD JUMBO SHRIMP COCKTAIL

served with fresh horseradish cocktail sauce

3.50 PER PIECE

BIGEYE TUNA POKE

soy sauce, avocado, wasabi tobiko, sesame seeds

4.00 PER PIECE

GARDEN ROLL

avocado, cucumber, yamagobo, heirloom tomato, wasabi vinaigrette

3.00 PER PIECE

KING SALMON ROLL

farmed atlantic salmon, avocado, hazelnuts, papaya, and white soy lime vinaigrette

3.00 PER PIECE

TROJAN ROLL

wild bigeye tuna, yuzu tobiko, wasabi vinaigrette, traditional ponzu sauce

3.50 PER PIECE

SPICY LOBSTER ROLL

avocado, sesame soy paper, spicy mayo, lobster, eel sauce

5.00 PER PIECE

SMOKED HAMACHI RICE CRISP

pickled fresno chili, avocado mousse

5.00 PER PIECE

minimum order of 25 pieces of each selection

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APPETIZER PLATTERS

CHILLED SHELLFISH

our platters are composed of all the best seasonal offerings available, and the contents change daily.

we often feature various lobster, crab, clams, mussels, shrimp, scallops, and periwinkles,

and we always include a variety of eastern and pacific oysters

35 PER PERSON



EASTERN & PACIFIC OYSTERS

served with fresh horseradish, cocktail and mignonette sauce

SEE DAILY PRICING

ARTISANAL CHEESE AND FRUIT PLATTER

served with assorted crackers

SMALL 140 (UP TO 25 GUESTS) | LARGE 260 (UP TO 60 GUESTS)

CRUDITÉS

array of seasonal fresh vegetables served with hummus, blue cheese and herb yogurt dressings

75 (UP TO 25 GUESTS)

Raw Bar & Oyster Shucking

eastern and pacific oysters, seasonal shellfish

PER PERSON PRICING VARIES WITH SELECTION

Carving Station

wood roasted "Double R Ranch" beef tenderloin

with chimichurri, creamy horseradish, whole grain mustard sauce

28 PER PERSON

Hawaiian Poke Station

fresh wild yellowfin tuna and atlantic salmon are mixed with your choice of sauces and toppings, so your guests can create their own individual poke creation

seasonal ingredients include various dressing options, as well as fresh cucumber, avocado, daikon sprouts and wonton crisps

18 PER PERSON

\$150 attendant fee required for all stations

minimum 30 Guests

Eclairs

Cream-filled Tarts

Fruit Tarts

Mousse Cups

French Macarons

Cannolis

Cheesecake Bites

Brownies

Chocolate Petit Fours

Lemon Bars

\$4 per piece

Minimum of 25 pieces each selection

WATER GRILL

EST. 1989

\$83

LUNCH BUFFET
50+ GUESTS

All Guests will be welcomed with artisan bread

Starters

CHOOSE TWO

CLAM CHOWDER
manila clams, applewood smoked bacon

ROASTED BEETS
tandoori spiced yogurt and wild arugula

CAESAR SALAD
24 month reggiano, croutons, anchovies

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE TWO

ROASTED JIDORI CHICKEN BREAST
with herbed couscous

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

WILD MAHI MAHI
pan seared with a seasonal preparation

Sides

CHOOSE TWO

YUKON GOLD MASHED POTATOES
MAC & CHEESE

SEASONAL VEGETABLES
GRILLED BROCCOLINI

Desserts

CHOOSE ONE

CHOCOLATE ESPRESSO GANACHE CAKE
NEW YORK STYLE CHEESECAKE
KEY LIME PIE

coffee, tea and soft drinks are included - all other beverages billed on consumption

WATER GRILL

EST. 1989

\$125

RESERVE DINNER BUFFET
50+ GUESTS

All Guests will be welcomed with artisan bread

Appetizers

CHOOSE TWO

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|---|--|
| CRISP FRIED CALAMARI
with smokey marinara and tzatziki | MUSSELS GARBANZO
pancetta, harissa, parsley, and lemon |
| JUMBO LUMP CRAB CAKE
celery root remoulade | MANILA CLAMS WITH CHORIZO
steamed in saffron broth, crispy french bguette |

Starters

CHOOSE TWO

- | | |
|--|--|
| CLAM CHOWDER
with manila clams and applewood smoked bacon | ROASTED BEETS
tandoori spiced yogurt and wild arugula |
| CAESAR SALAD
24 month reggiano, croutons, anchovies | MIXED ORGANIC GREENS
golden balsamic dressing |

Entrées

CHOOSE TWO

- FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation
- ROASTED JIDORI CHICKEN BREAST
with herbed couscous
- WILD ROSS SEA CHILEAN SEA BASS MSC CERTIFIED + \$5
pan roasted with a seasonal preparation
- PRIME NEW YORK STRIP "DOUBLE R RANCH"
with chimichurri
- WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

Sides

CHOOSE TWO

- | | |
|--|---|
| MAC & CHEESE
YUKON GOLD MASHED POTATOES | SEASONAL VEGETABLES
GRILLED BROCCOLINI |
|--|---|

Desserts

CHOOSE ONE

- CHOCOLATE ESPRESSO GANACHE CAKE
NEW YORK STYLE CHEESECAKE
KEY LIME PIE

coffee, tea and soft drinks are included - all other beverages billed on consumption

WATER GRILL

EST. 1989

\$135

GRAND RESERVE
DINNER BUFFET 50+ GUESTS

All Guests will be welcomed with artisan bread

Appetizers

CHOOSE TWO

- | | |
|---|--|
| CRISP FRIED CALAMARI
with smokey marinara and tzatziki | MUSSELS GARBANZO
pancetta, harissa, parsley, and lemon |
| JUMBO LUMP CRAB CAKE
celery root remoulade | MANILA CLAMS WITH CHORIZO
steamed in saffron broth, crispy french bguette |

Starters

CHOOSE TWO

- | | |
|--|--|
| CLAM CHOWDER
with manila clams and applewood smoked bacon | ROASTED BEETS
tandoori spiced yogurt and wild arugula |
| CAESAR SALAD
24 month reggiano, croutons, anchovies | MIXED ORGANIC GREENS
golden balsamic dressing |

Entrées

CHOOSE THREE

- FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation
- WILD ROSS SEA CHILEAN SEA BASS MSC CERTIFIED
pan roasted with a seasonal preparation
- ROASTED JIDORI CHICKEN BREAST
with herbed couscous
- ROASTED TENDERLOIN OF BEEF "DOUBLE R RANCH"
with bearnaise sauce, creamy horseradish, and whole grain mustard
- WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

Sides

CHOOSE TWO

- | | |
|--|---|
| MAC & CHEESE
YUKON GOLD MASHED POTATOES | SEASONAL VEGETABLES
GRILLED BROCCOLINI |
|--|---|

Desserts

CHOOSE ONE

- CHOCOLATE ESPRESSO GANACHE CAKE
- NEW YORK STYLE CHEESECAKE
- KEY LIME PIE

coffee, tea and soft drinks are included - all other beverages billed on consumption