

# WaterScapes

## Breakfast Selections



"WaterScapes strives to be at the forefront of sustainability and utilizes every effort to ensure the products we serve are locally grown and are of the freshest quality possible"

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Prices are subject to all applicable state and local taxes.

**g** = Gluten Free  
**v** = Vegetarian

Executive Chef  
Juan Pablo de la Torre

## Egg Favorites

egg selections come with a choice of home fries or country grits

- Carolina Mariner\*** *g* two eggs cooked to order  
*choice of* smoked bacon or country sausage  
*choice of* white or wheat toast 12
- Breakfast Burrito** filled with scrambled eggs,  
cheddar cheese and choice of bacon or sausage 12
- Garden Omelet** *gv, g* three eggs with roasted mushrooms,  
spinach and Swiss cheese 14
- Low Country Omelet** *g* three eggs with onions, peppers, sausage,  
bacon and cheddar cheese 14

## Sweet Selections

- Classic French Toast** Texas Toast served with maple syrup 12
- Pancakes** (3) pancakes served with maple syrup 12
- Belgium Waffle** served with maple syrup 12

## A La Carte

- Smoked Salmon & Bagel** cream cheese, shaved red onion,  
sliced tomato, cucumber, arugula, capers 15
- Marina Inn Egg Sandwich** soft scrambled cheesy eggs,  
caramelized onions, sriracha mayo on a warm brioche bun  
*choice of* home fries or country grits 12
- Cold Cereal Selection** *v* Cheerios, Corn Flakes,  
Raisin Bran, Total or Frosted Flakes  
*choice of* 2% or whole milk 5
- Yogurt Berry Bowl Parfait** *gv* topped with seasonal  
berries & mint 9

## Side Selections

- Creamy Grits or Home Fries** *g* 5
- Country Sausage or Applewood Smoked Bacon** 7

## Beverages

- Seattle's Best Coffee or Tazo Tea** 4
- Milk** whole, 2% or chocolate 4
- Juice** grapefruit, V8, pineapple, orange, cranberry, apple 4



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## Appetizers

- Vou le vant***(v) **14**  
Puff pastry filled with cheese, artichoke, and spinach, topped with cheese and white wine sauce.
- Marina Mussels***(G) **18**  
Tomato sauce, Thai basil, wine, parmesan crumb, microgreens, served with rustic bread.
- Ceviche de Camarones***(G) **18**  
Freshly chopped local shrimp, infused with lime juice, cilantro, onion, garlic, and aji amarillo, avocado cubes, tomatoes, and diced sweet potatoes with orange.
- Mushrooms & gruyere***(v) **15**  
Sautéed mushrooms in white wine, Argentine chimichurri, aji amarillo, cream, abundant gruyere cheese, served with country bread.

## Salads

- Tuna Poke White Chocolate Salad*** (G) **18**  
Mixed greens, romaine, colorful bell peppers, diced avocado, black garlic, Oriental vinaigrette, white chocolate shavings.
- Crispy Brussels Sprouts Salad*** (v/G) **14**  
Mixed greens, crispy Brussels sprouts, feta cheese, caramelized walnuts, cherry tomatoes, balsamic reduction.
- Cesar Salad*** **14**  
Crispy romaine lettuce, parmesan cheese, croutons, creamy Caesar dressing.

*Add Chicken for additional \$7 • Add Shrimp for additional \$9*

## Entrée

- Your choice of two sides Green beans with white wine butter, and garlic, whipped creamy mashed potatoes, sautéed spinach, French fries, yellow chili aji Amarillo mac & cheese
- Salmon Plank with Peach Glaze*** (G) **26**  
Grilled salmon fillet delicately infused with smoky cedar flavors, finished with a luscious peach glaze for a perfect balance of sweet and savory.
- Pan Seared Flounder Filet*** (G) **24**  
Elegantly paired with a succulent mushroom and roasted artichoke Sauce. The flakiness of the fish harmonizes with the earthy tones of the sauce, creating a sophisticated flavor
- Bucatini & Shrimp*** **25**  
Bucatini with aji Amarillo cream sauce, sautéed shrimp in chimichurri and white wine sauce
- Green Pepper Steak Frites*** (G) **38**  
Iron Seared loin 8oz steak, finished with butter, thyme, and garlic, served with crispy potatoes and creamy green pepper sauce.
- Southern Fried Chicken*** **22**  
Tender, crispy chicken coated in our special seasoning, served with yellow chili sauce
- Slow roasted Short Rib*** (G) **35**  
Braised to perfection in a rich blend of savory herbs and red wine reduction
- Meatloaf*** **28**  
Seasoned ground meat baked to perfection, served in slices with our signature sauce