

Breakfast In-Room Dining

Hours of Operation
Daily from
6:30 - 11:30 am



“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 <i>choice of smoked bacon or country sausage choice of white or wheat toast</i>	12
Breakfast Burrito filled with scrambled eggs, cheddar cheese and choice of bacon or sausage	12
Garden Omelet (g/v) 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 <i>choice of home fries or country grits</i>	12
Cold Cereal Selection (v) Cheerios, Corn Flakes, Raisin Bran, Total or Frosted Flakes <i>choice of 2% or whole milk</i>	5
Yogurt Berry Bowl Parfait (g/v) 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



Day/Evening In-Room Dining

Hours of Operation
Daily from
11:30 am – 9:00 pm



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Charcuterie Board	25
Assortment of cheeses, assortment of cured meats from American Butcher, Va., fig jam, vegetable curts & crackers. Plated for two to enjoy.	
Vou le vant (v)	14
Puff pastry filled with cheese, artichoke, and spinach, topped with cheese and white wine sauce.	
Fish & Chips	22
Crispy tempura-flounder served with crispy potatoes, lemon, and our homemade special tartar sauce.	
Mussels	18
Tomato sauce, basil, wine, parmesan crumb, microgreens, served with rustic bread.	
Pepperoni Flat bread - 13"	15
Pepperoni and sobrasada, house made San Marzano Pomodoro sauce, parmesan cheese, arugula, and chili oil. 13"	
Wild Mushroom Flat Bread (v)	15
Wild mushroom, mozzarella, truffle oil, parmesan, wild arugula and pesto Genovese.	
Marina Inn Burger	18
Burger served with honey maple bacon and cheddar cheese.	
Truffle Fries (v)	12
Garlic Romano, truffle oil, rosemary and roasted garlic aioli.	
Crispy Brussels Sprouts Salad (v/g)	14
Mixed greens, crispy brussels sprouts, feta cheese, caramelized walnuts, cherry tomatoes and balsamic reduction.	
Salmon Plank with Peach Glaze (g)	26
Grilled salmon filet, delicately infused with smoky cheddar flavors; finished with a luscious peach glaze for a perfect balance of sweet and savory.	
Green Pepper Steak Frites (g)	38
Iron seared 8 oz. loin steak finished with butter, thyme and garlic; served with crispy potatoes and creamy green pepper sauce.	
Caesar Salad	11
Fresh romaine, parmesan croutons and creamy Caesar dressing. Add Chicken 7 * Add Blackened Salmon...12	