

Water Scapes

In-Room Dining Breakfast

EGG FAVORITES

Egg Favorites served with a choice of Home Fries or Country Grits.

Carolina Mariner*	GF	\$ 12	Garden Omelet	GF, V	\$ 14
Two Eggs Cooked to Order with choice of Smoked Bacon or Country Sausage Choice of White or Wheat Toast			Three Eggs with Roasted Mushrooms, Spinach and Swiss Cheese		
Breakfast Burrito		\$ 12	Low Country Omelet	GF	\$ 14
Filled with Scrambled Eggs, Cheddar Cheese and choice of Bacon or Sausage			Three Eggs with Onions, Peppers, Sausage, Bacon and Cheddar Cheese		

A LA CARTE

Smoked Salmon & Bagel	\$ 15	Cold Cereal Selection	V	\$ 5
Cream Cheese, Shaved Red Onion, Sliced Tomato, Cucumber, Arugula, Capers		Cheerios, Corn Flakes, Raisin Bran, Total or Frosted Flakes Choice of 2% or Whole Milk		
Marina Inn Egg Sandwich	\$ 12	Yogurt Berry Bowl Parfait	GF, V	\$ 9
Soft Scrambled Cheesy Eggs, Caramelized Onions, Sriracha Mayo on a Warm Brioche Bun Choice of Home Fries or Country Grits		Topped with Seasonal Berries & Mint		

SWEETS

Classic French Toast	\$ 12	Belgium Waffle	\$ 12
Texas Toast served with Maple Syrup		served with Maple Syrup	
Pancakes	\$ 12		
(3) Pancakes served with Maple Syrup			

SIDES

Creamy Grits	GF	\$ 5	Country Sausage	\$ 7
Home Fries	GF	\$ 5	Applewood Smoked Bacon	\$ 7

KIDS

Available for ages 12 & under. Served with choice of Milk or Juice.

Eye Opener	\$ 8.95	Half Waffle with Maple Syrup	\$ 5.95
One Egg, Bacon or Sausage, Potatoes or Grits, Choice of Toast		With choice of Bacon or Sausage	
2 Pancakes with Maple Syrup	\$ 8.95	Healthy Choice	\$ 4.95
With choice of Bacon or Sausage		Cereal, Fresh Fruit Cup, and choice of Toast	

BEVERAGES

Seattle's Best Coffee or Tazo Tea	\$ 4	Juice (Grapefruit, V8, Pineapple, Orange, Cranberry, Apple)	\$ 4
Milk (Whole, 2% of Chocolate)	\$ 4		

Hours of Operation: Daily from 6:30 - 11:00am

DF = Dairy Free V = Vegetarian VG = Vegan GF = Gluten Free All prices are subject to applicable state & local taxes.

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

Executive Chef Byron Bondoc



WaterScapes

In Room Dining Lunch & Dinner

Starters

She Crab Soup \$ 12
Sherry Infusion, Lavash

Coastal's Cocktail Shrimp DF, GF \$ 18
Horseradish Cocktail Sauce, Lemon

Charcuterie & Cheese Board \$ 24
Domestic & Imported Cheeses and Salami, Pickled Preserves, Lavash

Classic Chicken Wings \$ 16
Buffalo Mild Sauce, Celery, House Bleu Cheese

Tomato & Burrata VG \$ 14
Local Heirloom, Balsamic Gastrique, Sea Salt, Basil

Salads

WaterScapes House Salad DF, VG, V, GF \$ 16
Fresh Field Greens, Watermelon Radish, Cucumber, Heirloom Cherry Tomatoes, Calamansi Vinaigrette

Caesar Salad \$ 16
Romaine of Hearts, Parmesan Reggiano, House-made Garlic Aioli, Croutons

Add On's: Chicken \$ 6 Salmon \$10
Tuna \$10 Shrimp \$12 Filet - 8 oz \$32

Desserts

Triple Chocolate Mousse \$ 12
Raspberry Coulis, Chocolate Cigar

Cast Iron Chocolate Chip Cookie \$ 12
Vanilla Ice Cream

Key Lime Pie \$ 12
Berry Compote

Kings Hawaiian Bread Pudding \$ 12
White Chocolate, Rum Raisin

Sorbet of the Day GF \$ 10

Kid's Menu Available for ages 12 & under
served with choice of Fruit or French Fries

Mac & Cheese \$ 10

Cheese Burger \$ 12

Chicken Tenders \$ 12

Grilled Cheese \$ 10

Mains Available from 11:00am - 9:30pm

Tagliatelle Pomodoro VG \$ 23
Heirloom Cherry Tomatoes, Parmesan, Basil

Add On's: Chicken \$ 6 Salmon \$10
Tuna \$10 Shrimp \$12 Filet - 8 oz \$32

Miso Cauliflower DF, VG, V, GF \$ 28
Quinoa and Edamame Blend, Yuzu-Citrus Vinaigrette

Classic Pub Burger \$ 18
8oz Blended Pattie, Caramelized Onions, Lettuce, Tomato, Sharp Cheddar, Pickle, Served with French Fries

Vegan Plant Burger DF, V, VG \$ 17
Plant-Based Pattie, Lettuce, Tomato, Brioche, Served With French Fries

Gluten Free Sesame Bun DF, V, VG, GF + \$2.50

Hoisin Short Rib Tacos \$ 18
Kimchi Aioli, Pico de Gallo, Cilantro, Served with French Fries

Seared Blackened Tuna GF \$ 34
Ahi Tuna Prepared Rare, Quinoa and Edamame Medley, Wakame, Avocado, Wasabi Aioli

Mains Available from 4:00 - 9:30pm only

Shrimp & Grits \$ 30
Tasso Ham, Mushrooms, Scallions, Heirloom Cherry Tomatoes

Blackened Salmon DF \$ 32
Tomato Char Coconut Fondue, Fingerling Potatoes, Haricot Vert

Free Range Chicken Breast GF \$ 28
Truffle Fingerlings, Scallion Oil, Brussel Sprouts, Root Beer Demi

Grilled Duroc Pork Chop GF \$ 32
Mexican Corn & Chorizo Medley, Broccolini, Apple Honey Gastrique

Grilled Filet Mignon \$ 51
8oz Filet of Beef, Pommes Puree, Grilled Asparagus, Shallot Butter, Demi

Ribeye Steak \$ 41
Roasted Asparagus, Fingerling Potatoes, Shallots, Butter, Demi

Amalfi's Pizza

16" Cheese Pizza \$ 18
Add On's = \$2.00 each: Pepperoni, Sausage, Bacon, Red Onions, Peppers, Mushrooms, Artichokes, Olives

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