

WaterScapes Breakfast

Executive Chef Byron Bondoc

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.



WaterScapes dinner

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STARTERS

She Crab Soup Sherry Infusion, Lavash	\$ 12	Korean Cajun Chili Prawns Asian Buerre Blanc, Crostini	\$ 18
Coastal's Cocktail Shrimp DF, GF Horseradish Cocktail Sauce, Lemon	\$ 18	Tomato & Burrata V Local Heirloom, Balsamic Gastrique, Sea Salt, Basil	\$ 14
Charcuterie & Cheese Board Domestic & Imported Cheeses and Salami, Pickled Preserves, Lavash	\$ 24		

SALADS

WaterScapes House Salad DF, VG, V, GF Fresh Field Greens, Watermelon Radish, Cucumber, Heirloom Cherry Tomatoes, Calamansi Vinaigrette	\$ 16	Caesar Salad Romaine of Hearts, Parmesan Reggiano, House-made Garlic Aioli, Croutons	\$ 16
Farmer's Salad VG, V, GF Kale and Arugula, Candied Pecans, Feta Cheese, Roasted Beets, Beet Puree	\$ 16	Add On's: Chicken \$ 6 Salmon \$10 Shrimp \$12 Filet - 8 oz \$32 Tuna \$10	

MAINS

Tagliatelle Pomodoro V Heirloom Cherry Tomatoes, Parmesan, Basil	\$ 23	Free Range Chicken Breast GF Truffle Fingerlings, Scallion Oil, Brussel Sprouts, Root Beer Demi	\$ 28
Add On's: Chicken \$ 6 Salmon \$10 Shrimp \$12 Filet - 8 oz \$32 Tuna \$10			
Miso Cauliflower DF, VG, V, GF Quinoa and Edamame Blend, Yuzu-Citrus Vinaigrette	\$ 28	Grilled Duroc Pork Chop GF Mexican Corn & Chorizo Medley, Broccolini, Apple Honey Gastrique	\$ 32
Shrimp & Grits Tasso Ham, Mushrooms, Scallions, Heirloom Cherry Tomatoes	\$ 30	Grilled Filet Mignon 8oz Filet of Beef, Pommes Puree, Grilled Asparagus, Shallot Butter, Demi	\$ 51
Blackened Salmon GF Tomato Char Coconut Fondue, Fingerling Potatoes, Haricot Vert	\$ 32	Braised Hoisin Short Rib Hoisin Glazed Beef Short Rib, Sesame Haricot Vert, Pommes Puree	\$ 41
Pan Seared Scallops Curry Cauliflower Puree, Duroc Bacon, Truffle Fingerlings, Asparagus, Calamansi Gastrique	\$ 36		

DESSERTS

Triple Chocolate Mousse Raspberry Coulis, Chocolate Cigar	\$ 12	Key Lime Pie Berry Compote	\$ 12
Cast Iron Chocolate Chip Cookie Vanilla Ice Cream	\$ 12		
Sorbet of the Day GF	\$ 10	Kings Hawaiian Bread Pudding White Chocolate, Rum Raisin	\$ 12

Hours of Operation: Daily from 4:30 - 9:30 pm

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