



Appetizers

Watercolour Signature Lump Crabcake / 15
julienne vegetables, key lime mustard

Lobster Bisque / 9
lobster, sherry, crème fraîche

Chilled Colossal Shrimp / ea 2.5
cocktail sauce, fresh lemon

Hummus & Crisp Sea Salt Lavosh / 8
roast garlic and pine nuts, marinated red peppers and feta

Hand Shucked Oysters / ea 2
cocktail sauce, fresh lemon

Lobster Ravioli / 14
lobster chunks, wild mushroom, ricotta, tomato vodka sauce

Cheese Board / 13
aged cheddar, Danish brie, Maytag blue, crostini, local honey, spiced nuts & mixed olives

Angry Mussels / 10
peppered bacon, serrano chilies, vidalia onions, broth, crusty bread

Toasted Coconut Shrimp / 12
jumbo shrimp, corn relish, sriracha, mango puree

Street Tacos / 13
grilled fish, salsa fresca

Pancetta Arancini / 9
roasted red pepper coulis

Salads

Grillhouse Salad / 7
greens, bacon, bleu cheese, cucumbers, tomato, red onion, oregano, garlic croutons, apple cider vinaigrette

Iceberg Wedge / 9
tomato, bacon, red onion, bleu cheese dressing

Caesar Salad / 9
shaved parmesan reggiano, anchovies

Beefsteak Tomato & Mozzarella / 11
red onion, balsamic vinaigrette

Napa Salad / 13
baby spinach, fresh green beans, almonds, avocado, grapes, dried cranberries, sunflower seeds, goat cheese, honey poppyseed dressing

Top Any of the Above Salads with:
Chicken / +5, Salmon / +6, Shrimp / +8, Blackened Grouper / +7

Vegetarian "Tasting" / 17
Couscous citrus salad, grilled vegetables, soft tacos, brown rice, condiments

Jumbo Lump Crab Salad / 14
watercress, grilled corn, grape tomato, red onion, curry vinaigrette

Watercolour Signature Steaks

All of our steaks are CERTIFIED ANGUS BEEF, aged 18 to 24 days, broiled under an infra-red broiler at approximately 1600 degrees to lock in the mouthwatering juices. Our steaks are then placed on a sizzling platter so that it remains hot during your meal. We then top each steak with our special sauce, (our owner's secret recipe handed down through generations) to accompany the flavorful juices.

ABOUT YOUR STEAK

We offer these preparation guidelines

Rare	Medium Rare	Medium
Red, cool center	Red, warm center	Pink center
Medium Well	Well	
Slightly pink center	Broiled throughout	

(All of our steaks and fresh fish are accompanied with a grillhouse salad)

Filet Mignon	6 oz / 33
Filet Mignon	12 oz / 45
NY Strip	14 oz / 36
Bone-In Ribeye	22 oz / 39
Porterhouse	24 oz / 39
T-Bone	16 oz / 28
Tomahawk	32oz / 60
Top Sirloin	10 oz / 24
Filet & Lobster Tail	Mkt

Fresh Fish & Seafood

Wild Salmon	12oz / 29	6oz / 20
Sea Bass	12oz / 32	6oz / 23
Tuna	12oz / 29	6oz / 20
Halibut	12oz / 27	6oz / 18
Grouper	12oz / 25	6oz / 16
Snapper	12oz / 29	6oz / 20
Sea Scallops	12oz / 29	6oz / 20
Lobster Tail		Mkt

Grilled, Broiled, Blackened, Sautéed

Choose a fish from our daily selection then choose a preparation style:

Piccata-capers, white wine & butter / 4

Oscar Style / 6

Sun-dried tomato vinaigrette / 4

Bearnaise / 4

Olive oil, hint of garlic/salt & pepper / 2

Crack, Peel & Shuck

Hot steamed shellfish includes steamed redskin potatoes, corn on the cob, melted butter, fresh lemon

Snow Crab Legs appetizer / \$17 entrée / \$29

Alaskan King Crab Legs appetizer / \$23 entrée / \$35

Peel & Eat Shrimp appetizer / \$17 entrée / \$27

Steamed Gulf Oysters (dozen) entrée / \$17

"thoroughly cooking meats, poultry, seafood, shellfish or eggs, reduces the risk of food borne illness"