

THE WATERMAN FISH BAR



waterman (noun) a person who lives and/or works on the water, ie: fisherman, shrimper, oyster harvester



RAW BAR

OYSTER #1 - SEA LEVEL SALTS* 🌱 🌊

house-made cocktail sauce, shredded horseradish, white fennel mignonette, lemon ~~~ 25

DAILY OYSTERS* 🌊

house-made cocktail sauce, shredded horseradish, white fennel mignonette, lemon ~~~ MKT

CEVICHE* 🌊

redfish, shrimp, mango salsa, ancho chile, NC sea salt, lime, corn tortilla chips ~~~ 155

SHRIMP COCKTAIL

chilled, house-made cocktail, shredded horseradish, lemon ~~~ 155

CHILLED LOBSTER TAIL

two Maine lobster tails, spicy mustard cream, lemon ~~~ 22

TIDE TO TABLE PROMISE:

We rely on trusted Waterman, like Joe Harned from Morris Family Shellfish Farms (above), to source the best quality seafood possible. At our Fish Bar, you'll find full transparency about our products and equally superior hospitality.



Responsibly Sourced, Always



Dedicated to Domestic



Trustworthy Partners

SOCIAL SNACKS

CHARGRILLED OYSTERS*

garlic onion butter, Parmesan, breadcrumbs ~~~ 15
spinach, crab butter, Old Bay, Parmesan, breadcrumbs ~~~ 17

CAST IRON SEAFOOD DIP

salmon, shrimp, whitefish, Parmesan, corn tortilla chips ~~~ 14

HUSHPUPIES

brown sugar honey butter ~~~ 9

CRISPY CALAMARI

aji verde, sweet chili ~~~ 155

NACHOS

house queso, corn salsa, jalapeños, avocado crème, scallions ~~~ 1175
add Springer Mountain chicken ~~~ 4

COCONUT SHRIMP

fried, mango salsa, sweet Sriracha ~~~ 15

VOODOO SHRIMP 🔥

fried, spicy glaze, celery, ranch ~~~ 15

STEAMED MAINE MUSSELS

white wine, garlic, charred onion butter, French bread ~~~ 16

PLATES & PLATTERS

SIMPLY GREAT SALMON* 🌱

grilled, choice of two sides ~~~ 24

CITRUS SALMON* 🌱

grilled, rice pilaf, charred broccoli, citrus butter ~~~ 24

MAINE SEA SCALLOPS 🌊

spinach risotto, Parm blend ~~~ 32

CAROLINA GROUPEL 🌊

pan-seared, lemon butter, capers, mashed potatoes, grilled lemon ~~~ 33

NC MOUNTAIN TROUT 🌱 🌊

blackened, grilled, or fried, dirty rice (contains pork), roasted corn, crawfish cream sauce ~~~ 26

CREOLE SHRIMP & GRITS

Adluh Mills stone ground grits, crawfish cream sauce ~~~ 21

BLACKENED SEAFOOD PLATTER 🌱 🌊 🔥

blackened shrimp, scallops, Carolina flounder, rice pilaf, charred broccoli, citrus butter, charred lemon ~~~ 34

CAJUN PASTA

Springer Mountain chicken, andouille sausage, East Coast shrimp, broccoli, tomatoes, peppers, onions, Cajun cream sauce, Parm blend, garlic bread ~~~ 24

CHICKEN & WAFFLES

fried Springer Mountain chicken, two pearly sugar Belgian waffles, chipotle Maine maple syrup (🌱) ~~~ 17

SHAREABLE PREMIUM SIDE
LOBSTER MAC & CHEESE
cavatappi, house-made cheese sauce, Maine lobster, six cheese blend, Old Bay, lobster tail, fried shallots ~~~ 16



**FISH
CAMP**

THE WATERMAN'S PLATTER 🌱

fried Carolina flounder, crispy oysters, fried shrimp, hushpuppies, house cut fries, cole slaw, tartar, aji verde ~~~ 29

FRIED SHRIMP PLATTER

house cut fries, cole slaw, tartar, house-made cocktail ~~~ 19

CAROLINA FLOUNDER 🌊

fried, Creole sauce, rice pilaf ~~~ 22

FISH N' CHIPS

beer-battered haddock, house cut fries, cole slaw, tartar ~~~ 21

🌱 = GLUTEN FREE

🌊 = CAROLINA PRODUCT

🔥 = SPICY

*These items may be cooked to order—Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. | 20% gratuity will be added to parties of eight or more.

SOUP

THE BEST CLAM CHOWDER

classic New England style ~~~ 8.75

SEAFOOD GUMBO

whitefish, shrimp, andouille sausage, dark roux, rice ~~~ 9.5

SOUP & SIDE SALAD COMBO

Clam Chowder or Seafood Gumbo, with Side Caesar or Side House Salad ~~~ 12
add grilled salmon* | crispy oysters | grilled shrimp skewer/fried shrimp: 9
Springer Mountain chicken - grilled or fried: 6

HANDHELDS

served on locally-baked Amélie's breads with house cut fries or cole slaw
substitute other side ~~~ 2.5

LOBSTER ROLL

Maine Style (cold, mayo) or Connecticut Style (warm, butter) ~~~ 28

SHRIMP PO' BOY

fried, lettuce, tomato, house-made pickle, Waterman sauce, French bread ~~~ 16.5

SALMON BLT*

bacon, lettuce, tomato, mayo, Texas toast ~~~ 16.5

FISHERMAN'S PICK

beer-battered haddock, house-made pickle, cole slaw, tartar, brioche bun ~~~ 14

HOT CHICKEN

fried, spicy glaze, lettuce, tomato, house-made pickle, mayo, brioche bun ~~~ 15

THE SEDGEFIELD*

Schweid & Sons premium steak patty, American cheese, lettuce, tomato, house-made pickle, Waterman sauce, brioche bun ~~~ 14

TACOS

corn tortilla or flour tortilla

GRILLED FISH taco slaw, pickled onion, sweet Sriracha ~~~ 5.25

BLACKENED SHRIMP corn salsa, cotija, sweet Sriracha ~~~ 5.25

LUNCH Weekdays from 11am-2pm

Served with house cut fries or coleslaw | substitute other side ~~~ 2.5

SHRIMP PO' BOY

fried, lettuce, tomato, house-made pickle, Waterman sauce, French bread ~~~ 10

SALMON BLT

bacon, lettuce, tomato, mayo, Texas toast ~~~ 10

FISHERMAN'S PICK

beer-battered haddock, house-made pickle, cole slaw, tartar, brioche bun ~~~ 10

NC MOUNTAIN TROUT

blackened, grilled, or fried, dirty rice (contains pork), roasted corn, crawfish cream sauce ~~~ 16

SALAD

ANCHO CHILI SHRIMP

grilled ancho shrimp, romaine, red cabbage, corn salsa, cucumber, cotija, cilantro lime vinaigrette, ancho chili ~~~ 18.5

SALMON SPINACH APPLE

blackened, spinach, romaine, apples, grape tomatoes, candied pecans, cotija, maple vinaigrette ~~~ 18.5

FRIED CHICKEN CAESAR

Springer Mountain chicken, romaine, brown butter croutons, Parm blend, smoked spices, house Caesar dressing ~~~ 16.5

THE WEDGE

iceberg lettuce, bacon, tomato, bleu cheese ~~~ 10.50

SIDE CAESAR SALAD

romaine, brown butter croutons, Parm blend, smoked spices, house Caesar dressing ~~~ 6.5

SIDE SALAD

romaine, brown butter croutons, cucumber, tomato, choice of dressing ~~~ 5

SIDE DISHES

FRENCH FRIES 4
CAJUN FRIES 5
COLE SLAW 4
CHARRED BROCCOLI 5
RICE PILAF 5
DIRTY RICE 6
SIX CHEESE MAC 6.5
ADLUH MILLS GRITS 4
MASHED POTATOES 5

TRUSTED PARTNERS



HOT CHICKEN

fried, spicy glaze, lettuce, tomato, house-made pickle, mayo, brioche bun ~~~ 10

THE SEDGEFIELD*

Schweid & Sons steak patty, American cheese, lettuce, tomato, house-made pickle, Waterman sauce, brioche bun ~~~ 10

TWO TACO COMBO

Grilled Fish and/or Blackened Shrimp ~~~ 10

FISH N' CHIPS

beer-battered haddock, house cut fries, cole slaw, tartar ~~~ 14

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Credit Card payments will only be processed with card present and functioning EMV or magstripe. Manually keyed entries are restricted.