

# The Waterfront

ANNA MARIA  
Restaurant & Craft Bar

{DINNER 4:30-CLOSE}

## SOUPS & APPETIZERS

BOB'S LOBSTER BISQUE CUP 9 | BOWL 12  
LOBSTER STOCK | CREAM | SHERRY

SOUP DU JOUR CUP 9 | BOWL 12

FRIED GREEN TOMATOES {GFO} 18  
BEEFSTEAK TOMATO | CORNMEAL CRUST |  
PIMENTO CHEESE

KUNG PAO CALAMARI {GFO} 21  
FLASH FRIED | ONION | FETA | BANANA PEPPER |  
THAI SWEET CHILI

STEAMER BOWLS {GFO} 21  
TERRA CEIA CLAMS OR PEI MUSSELS |  
GARLIC CREAM OR TOMATO BASIL

BAKED BRIE 22  
PHYLLO DOUGH | HONEY | ALMONDS |  
GRAPES | APPLES | CRACKERS

PEEL & EAT SHRIMP {GFO} 27  
1 LB OF CHILLED KEY WEST PINK SHRIMP | LEMON  
COCKTAIL SAUCE

CHEF'S BOARD {GFO} 30  
DAILY SELECTION OF CHARCUTERIE | CHEESE |  
ACCOMPANIMENTS | BAGUETTE

\*TUNA SASHIMI {GFO} 22  
SHALLOW FRIED | WASABI CRUST | WAKAME SALAD |  
PICKLED GINGER | WASABI | SWEET SOY

GROUPE TACOS {GFO} 24  
LIGHTLY BLACKENED | GRILLED FLOUR TORTILLAS |  
CHEDDAR JACK | JICAMA SLAW | PICO DE GALLO

\*HOUSE COLD SMOKED SALMON {GFO} 22  
ONION | CAPERS | DILL CREAM CHEESE |  
CUCUMBER | FLATBREAD CRACKERS

## MAIN COURSES

SHRIMP & GRITS {GFO} 37  
ANDOUILLE SAUSAGE | ROASTED RED PEPPERS |  
GRIT CAKE | PARMESAN CREAM

FRUTTI DI MARE {GFO} 36  
DIVER SCALLOPS | MUSSELS | SHRIMP | CLAMS | LEMON |  
GARLIC | OLIVE OIL | BASIL | TOMATO | LINGUINI

PLANTAIN CURRY {GFO} 27  
SWEET PLANTAIN COCONUT CURRY | SEASONAL  
VEGETABLES | JASMINE RICE

GULF FRIED SHRIMP {GFO} 32  
HAND-BREADED | SEASONAL VEGETABLE | HOUSE  
POTATOES | ORANGE-CILANTRO DIPPING SAUCE

TOM KHA {GFO} 29  
FRESH GULF FARE | CLAMS | MUSSELS | SHRIMP |  
COCONUT MILK | GALANGAL |  
SAVORY STOCK | MUSHROOMS | CILANTRO |  
SCALLION | LIME

BRAVEHEART PRIME N.Y. STRIP {GFO} 47  
PEPPERCORN CRUSTED & CHARGRILLED | BLACK  
GARLIC COMPOUND BUTTER | HOUSE  
POTATO | SEASONAL VEGETABLE

CHICKEN PARMESAN 27  
MARINARA | BUFFALO MOZZARELLA | LINGUINI |  
SEASONAL VEGETABLE

SCOTTISH SALMON {GFO} 36  
MAPLE MUSTARD GLAZE | OLIVE OIL DRESSED ARUGULA |  
HOUSE GRAIN

\*WASABI CRUSTED TUNA {GFO} 36  
SHALLOW FRIED | SWEET SOY GLAZE | KALE & BACON  
SALAD | WASABI VINAIGRETTE | HOUSE GRAIN

SCALLOPS & PORKBELLY {GFO} 39  
GOCHUJANG MARINATED PORKBELLY | SEARED DIVER  
SCALLOPS | HOUSEMADE KIMCHI | FRIED RICE

PORK TENDERLOIN {GFO} 34  
CHARGRILLED & SLICED | APRICOT GLAZE |  
HOUSE POTATO | SEASONAL VEGETABLE

GROUPE CAKES 36  
CREOLE MUSTARD | LEMON | HOUSE POTATO |  
SEASONAL VEGETABLE

BLACK GROUPE {GFO} 38  
PRETZEL CRUSTED | CAST IRON ROASTED | WHOLE GRAIN  
MUSTARD CREAM | SEASONAL VEGETABLE | HOUSE GRAIN

## SALADS

TROPICALE {GF} SM 14 | LG 19  
ARUGULA | AVOCADO | HEARTS OF PALM | SHAVED  
PARMESAN | BALSAMIC VINAIGRETTE

CLASSIC CAESAR {GFO} SM 14 | LG 19  
ROMAINE HEARTS | CROUTON CRUMBLES | SHAVED  
PARMESAN | HOUSEMADE CAESAR DRESSING

HARVEST BEET {GF} 19  
ROASTED BEETS | GOAT CHEESE |  
CANDIED WALNUTS | PEAR | ARUGULA |  
OLIVE OIL | MAPLE-BALSAMIC GLAZE

KALE & BRUSSELS {GFO} 19  
TOASTED ALMONDS | SHAVED PARMESAN |  
DRIED CHERRIES | GREEN APPLES |  
SHALLOT MUSTARD VINAIGRETTE

GRILLED ROMAINE {GFO} 19  
NEUSKE'S BACON | GORGONZOLA | GREEN APPLE |  
RED WINE VINAIGRETTE

MICRO GREEN SALAD {GFO} 19  
FRESH LOCAL MICRO GREENS | HONEY MUSTARD  
VINAIGRETTE | SLICED LEMON PLUMS | OLIVE OIL |  
HEIRLOOM TOMATOES | SHAVED WATERMELON  
RADISH | CRUMBLER FETA CHEESE | TOASTED PINE NUTS

## ENHANCE YOUR SALAD

BEEF TENDERLOIN 16  
CHICKEN 11 | GROUPE 15  
SHRIMP 11 | AHI TUNA 13  
DIVER SCALLOPS 15 | TUNA SALAD 9  
SALMON 14 | GROUPE CAKE 12

## SIDES & SHARES

MAPLE GLAZED BACON FRIED BRUSSELS 15 | ROASTED MUSHROOM RISOTTO 14 | TRUFFLE-PARMESAN FRIES 6 |  
OLIVE OIL & LEMONGRILLED ASPARAGUS 8 | TRUFFLE-GOUDA MAC & CHEESE 16

\*THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OR UNDERCOOKED ANIMAL PROTEIN, ESPECIALLY AMONG CONSUMERS WITH WEAK OR SUPPRESSED IMMUNE SYSTEMS. IF YOU ARE AT RISK OR UNSURE OF YOUR RISK, YOU SHOULD EAT ONLY THOROUGHLY COOK ANIMAL PROTEINS.

# WINES BY THE GLASS

## WHITES

DRUMHELLER CHARDONNAY (COLUMBIA VALLEY) GREEN FRUIT & TOAST 10  
NO CURFEW CHARDONNAY (CALIFORNIA) OAK & GOOD ACIDITY 12  
HOOK AND LADDER CHARDONNAY (RUSSIAN RIVER VALLEY) RICH & CREAMY 15  
SANTA JULIA PINOT GRIGIO (ITALY) CRISP, CITRUS & BRIGHT 10  
GABBIANO D'ORO PINOT GRIGIO (ITALY) FRUITY & DRY 12  
CLEAN SLATE RIESLING (GERMANY) GREAT FRUIT & ACIDITY 10  
VILLA MARIA SAUVIGNON BLANC (MARLBOROUGH) CITRUS 10  
TEXTBOOK SAUVIGNON BLANC (RUSSIAN RIVER VALLEY) DRY 12  
BIELER PÉRE & FILS ROSÉ (PROVENCE-FRANCE) *FLORAL, RED FRUIT, ACIDITY* 14

## REDS

SEAN MINOR PINOT NOIR (CENTRAL COAST CALIFORNIA) EARTHY 11  
CHÂTEAU HAUT BLANVILLE RESERVE PINOT NOIR (FRANCE) 14  
JOSH CABERNET SAUVIGNON (NAPA) SMOOTH 10  
FRANCISCAN CABERNET SAUVIGNON (CALIFORNIA) DRY 12  
SLINGSHOT CABERNET SAUVIGNON (NORTH COAST) BLACK FRUIT 15  
CATENA MALBEC (MENDOZA, ARGENTINA) BIG & BOLD 11  
MURPHY GOODE MERLOT (SONOMA) MED BODY & DARK FRUIT 10  
TORTOISE CREEK ZINFANDEL (CALIFORNIA) MED BODY & FRUIT 10

## SPARKLING

VEUVE DU VERNAY BRUT (FRANCE) DRY & CRISP 11

## WINE CREATIONS

HOUSE MADE SANGRIAS LOADED WITH FRUIT (RED & WHITE) 11  
MIMOSA WITH FRESH PRESSED OJ 11

# BEER

## DRAFTS

JAI ALAI (7.5%) TAMPA BAY IPA BY CIGAR CITY BREWING 8  
FAT TIRE ALE (5.2%) CARAMEL MALTS, FENNEL & APPLE 8  
HACKER PSCHORR (5.5%) TRADITIONAL GERMAN WHEAT 8  
ST. BERNARDUS ABT 12 (10%) DARK BELGIAN TRAPPIST ALE 12  
ROGUE DEAD GUY ALE (6.8%) AMBER MAIBOCK-STYLE 8  
PAULANER LAGER (4.9%) WORLD RENOWNED MUNICH LAGER 8  
KENTUCKY BOURBON BARREL ALE (8.2%) NEED WE SAY MORE?! 8  
GUINNESS STOUT (4.1%) CLASSIC DARK ROASTED IRISH BREW 9

## BOTTLED CLASSICS

BUDWEISER 5  
BUD LIGHT 5  
MICHELOB ULTRA 5  
COORS LIGHT 5  
COORS BANQUET 5  
MILLER LITE 5  
AMSTEL LIGHT 6  
BLUE MOON WHEAT 6  
CORONA 6  
SAMUEL ADAMS 6  
STELLA ARTOIS 6

## BOTTLED & CANNED CRAFTS

REEF DONKEY (5.5%) AMERICAN PALE ALE FROM TAMPA 7  
LAGUNITAS IPA (5.7%) BIG & HOPPY 7  
RADEBERGER PILSNER (4.8%) PREMIUM GERMAN PILSNER 7  
DOG FISH HEAD SEA QUENCH (4.9%) SESSION SOUR 7

## GLUTEN FREE CHOICES

Ace Dry Cider (6.9%) CRISP TART APPLE & STRONG ACIDITY 6  
Original Sin Dry Rose (6.5%) BLUSH WITH SUBTLE APPLE & ACIDITY 6

## THE WAGON

Heineken Zero N/A 6  
Athletic Hazy IPA N/A 5

# SIGNATURE COCKTAILS

## BAY COOLER

VODKA | CUCUMBER | MINT |  
SPLASH OF HOUSE SOURS | CLUB SODA  
{ROCKS} 17

## SMOKED MARGARITA

RESPOSADO TEQUILA | PRESSED LIME JUICE |  
FRESH GINGER SYRUP | MEZCAL RINSED GLASS  
{ROCKS} 18

## IRISH PEAT

REDBREAST 12YR IRISH WHISKY | CONNEMAR PEATED  
WHISKY | AROMATIC BITTERS | SPLASH OF FEVER TREE  
GINGER BEER | {WHISKY ROCK} 18

## SNOWBIRD

GIN | COCONUT WATER |  
FRESH PRESSED LIME | GINGER  
{UP} 17

## JALAPEÑO MARGARITA

BLANCO TEQUILA | PRESSED LIME JUICE | AGAVE |  
BASIL | CILANTRO | JALAPEÑO  
{ROCKS} 18

## 1944 MAI TAI

*The Classic in its Original Recipe from 1944*  
DARK RUM | LIGHT RUM | ORANGE CURACAO |  
ORGEAT SYRUP | FRESH LIME  
{ROCKS} 18

## AMERICAN MULE

TITO'S VODKA | FRESH LIME | GINGER BEER |  
{COPPER MUG} 17

## THE WATERFRONT SPANISH G&T

NOLET'S DRY GIN | FRESH ROSEMARY |  
JUNIPER BERRIES | SEASONAL FRUIT |  
FEVER TREE TONIC 18

## KENTUCKY BREAKFAST

PRIVATE SELECTION MAKER'S MARK | KAHLUA COFFEE  
LIQUEUR | FRESH ESPRESSO | COCOA BITTERS  
{COUPE} 20

## WITTE'S RYE

RYE WHISKEY | AMARO | ANTICO SWEET VERMOUTH |  
HELLFIRE BITTERS  
{WHISKY CUBE} 18

## ~THE HISTORY OF THE WATERFRONT~

Built in 1922, the cottage was one of the original homes on Anna Maria Island. At that time, and for many years after, it was referred to as "Lorraine Cottage", Lorraine being the name of the builders' daughter. The main room of the cottage had wood panel walls recovered from the inside of an old ship and a fireplace made of stone and brick, just as you see it today. Most interestingly, a wagon wheel was used as the masonry support in building the fireplace, giving it its unusual circular pattern. The cottage remained a seasonal home for many decades, with several additions being made as ownership changed hands.

In the 1970's the cottage got its first commercial use as an art gallery. The next decade, it was reimagined as an ice cream parlor known as *Candy Cane's*, well-known for its player-piano. The cottage then became *Ato's*, a family-owned Polynesian style restaurant serving breakfast and lunch. In 1999, an English couple took ownership and rebranded the restaurant under the name you know as today, *The Waterfront*.

The Suzor family purchased *The Waterfront Restaurant* in 2002, and they continue to proudly own and operate it today. Tragically, in the early hours of March 18<sup>th</sup>, 2004, most of the original cottage was destroyed by a fire. Only the original fireplace and back building could be salvaged. These remaining fixtures played an important role in the new construction, as the restaurant was designed with Lorraine Cottage in mind. Nineteen months later, in October of 2005, *The Waterfront Restaurant* reopened with much of the original staff and management.