

WINES BY THE GLASS

WHITES

OXFORD LANDING CHARDONNAY (AUSTRALIA) *CREAMY & NICE OAK* 10
NO CURFEW CHARDONNAY (CALIFORNIA) *BALANCED* 12
HOOK AND LADDER CHARDONNAY (RUSSIAN RIVER VALLEY) *RICH & CREAMY* 14
MONTELLIANA PINOT GRIGIO (ITALY) *FRUITY & EASY & BRIGHT* 10
GABBIANO D'ORO PINOT GRIGIO (ITALY) *DRY & PUNCY ACIDITY* 12
CLEAN SLATE RIESLING (GERMANY) *GREAT FRUIT & ACIDITY* 10
VILLA MARIA SAUVIGNON BLANC (MARLBOROUGH) *EASY CRISP & GRAPEFRUIT* 10
BANSHEE SAUVIGNON BLANC (SONOMA) *BALANCED & DRY* 12
MARBEAU ROSÉ (PROVENCE-FRANCE) *DRY & CRISP & LIGHT SALINITY* 14

REDS

SEAN MINOR PINOT NOIR (CENTRAL COAST CALI.) *BLUE & BLACK FRUIT* 11
CH. HAUT BLANVILLE RESERVE PINOT NOIR (FRANCE) *TART FRUIT & DRY* 12
JOSH CABERNET SAUVIGNON (NAPA) *SMOOTH & SAVORY FRUIT* 10
FRANCISCAN CABERNET SAUVIGNON (CALIFORNIA) *DRY & DARK BERRIES* 10
SLINGSHOT CABERNET SAUVIGNON (NORTH COAST) *BOLD & GOOD TANINS* 14
CATENA MALBEC (MENDOZA, ARGENTINA) *BOLD & VELVET* 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

DRAFT

JAI ALAI (7.5%) TAMPA BAY IPA BY CIGAR CITY BREWING 7
FAT TIRE ALE (5.2%) CARAMEL MALTS, FENNEL & APPLE 7
HACKER PSCHORRE (5.5%) TRADITIONAL GERMAN WHEAT 7
ST. BERNARDUS ABT 12 (10%) DARK BELGIAN TRAPPIST ALE 10
ROGUE DEAD GUY ALE (6.8%) AMBER MAIBOCK-STYLE 7
PAULANER LAGER (4.9%) WORLD RENOWNED MUNICH LAGER 7
KENTUCKY BOURBON BARREL ALE (8.2%) NEED WE SAY MORE?! 7
GUINNESS STOUT (4.1%) CLASSIC DARK ROASTED IRISH BREW 8

BOTTLED CLASSICS

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

BOTTLED & CANNED CRAFTS

BRECKENRIDGE VANILLA PORTER (4.7%) DARK, RICH ALE 7
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
WARSTEINER DUNKEL (4.8%) ROASTED BARLEY MALT 7

GLUTEN FREE CHOICES

Golden English Medium Dry Cider (4.5%) TART APPLE & LEMON PEEL 6
Original Sin Dry Rose (6.5%) BLUSH WITH SUBTLE APPLE & ACIDITY 6

THE WAGON

Heineken Zero N/A 6
CLAUSTHALER N/A 5

SIGNATURE COCKTAILS

BAY COOLER

VODKA | CUCUMBER | MINT |
SPLASH OF HOUSE SOURS | CLUB SODA
{TALL ROCKS} 16

SMOKED MARGARITA

RESPOSADO TEQUILA | PRESSED LIME JUICE |
FRESH GINGER SYRUP | MEZCAL RINSED GLASS
{ROCKS} 17

IRISH PEAT

REDBREAST 12YR IRISH WHISKY | CONNEMARA PEATED
WHISKY | AROMATIC BITTER | SPLASH OF FEVER TREE
GINGER BEER
{WHISKY ROCK} 17

SNOWBIRD

GIN | COCONUT WATER |
FRESH PRESSED LIME | GINGER
{COUPE} 16

JALAPEÑO MARGARITA

BLANCO TEQUILA | PRESSED LIME JUICE | AGAVE |
BASIL | CILANTRO | JALAPEÑO
{ROCKS} 17

1944 MAI TAI

The Classic in its Original Recipe from 1944
DARK RUM | LIGHT RUM | ORANGE CURACAO |
ORGEAT SYRUP | FRESH LIME
{ROCKS} 17

AMERICAN MULE

TITO'S VODKA | FRESH LIME | GINGER BEER |
{COPPER MUG} 16

THE WATERFRONT SPANISH G&T

DRY GIN | FRESH ROSEMARY |
JUNIPER BERRIES | SEASONAL FRUIT |
FEVER TREE TONIC
{WINE GLASS} 17

KENTUCKY BREAKFAST

WOODFORD DOUBLE OAK BOURBON | KAHLUA | DASH
COCOA BITTER | FRESH ESPRESSO
{COUPE} 17

WITTE'S RYE

RYE WHISKY | 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 18th, 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.

The **Waterfront** ANNA MARIA
Restaurant & Craft Bar

{LUNCH 11:00-4:30}

SOUPS & APPETIZERS

BOB'S LOBSTER BISQUE CUP 8 | BOWL 10
 LOBSTER STOCK | CREAM | SHERRY

SOUP DU JOUR CUP 8 | BOWL 10

FRIED GREEN TOMATOES 17
 BEEFSTEAK TOMATO | CORNMEAL CRUST |
 PIMENTO CHEESE

KUNG PAO CALAMARI 19
 FLASH FRIED | ONION | FETA | BANANA PEPPER |
 THAI SWEET CHILI

STEAMER BOWLS {GFO} 20
 TERRA CEIA CLAMS OR PEI MUSSELS | GARLIC CREAM
 OR TOMATO BASIL

FRIED QUESO BLANCO 17
 HAND-BREADED MEXICAN
 QUESO BLANCO | CILANTRO-MOJO SAUCE |
 DRIZZLE OF CHILI-ORANGE JARRITOS REDUCTION

BAKED BRIE 20
 PHYLLO DOUGH | HONEY | ALMONDS |
 GRAPES | APPLES | CRACKERS

CHEF'S BOARD {GFO} 27
 DAILY SELECTION OF CHARCUTERIE | CHEESE |
 ACCOMPANIMENTS | BAGUETTE

***TUNA SASHIMI {GFO}** 20
 SHALLOW FRIED | WASABI CRUST | WAKAME
 SALAD | PICKLED GINGER | WASABI | SWEET SOY

***HOUSE COLD SMOKED SALMON {GFO}** 20
 ONION | CAPERS | DILL CREAM CHEESE |
 CUCUMBER | FLATBREAD CRACKERS

MAIN COURSES

{SERVED WITH YOUR CHOICE OF FRIES, PINEAPPLE COLESLAW OR TODAY'S SPECIAL SIDE}

SIGNATURE BURGER {GFO} 20
 8 oz ANGUS BEEF | PIMENTO CHEESE | BACON JAM |
 HOUSE PICKLES | TOASTED BRIOCHE BUN

FRESH CATCH SANDWICH {GFO} 27
 BLACKENED, FRIED, JERK OR GRILLED |
 TARTAR | LEMON | TOASTED BRIOCHE BUN

GULF SHRIMP {GFO} 19
 BLACKENED, FRIED, JERK OR GRILLED |
 ORANGE-CILANTRO GLAZE

TURKEY & BRIE {GFO} 18
 ROASTED & SLICED IN-HOUSE | MELTED BRIE
 CHEESE | TOASTED BUTTER CROISSANT |
 WHOLEGRAIN HONEY MUSTARD

GRILLED CHICKEN CLUB {GFO} 20
 NUESKE'S BACON | SWISS | AVOCADO |
 MULTIGRAIN BUN

BLT {GFO} 19
 NUESKE'S BACON | VINE-RIPENED TOMATO | LEAF
 LETTUCE | TOASTED BUTTER CROISSANT |
 BLACK GARLIC AIOLI

SALADS

TROPICALE {GF} SM 12 | LG 18
 ARUGULA | AVOCADO | HEARTS OF PALM | SHAVED
 PARMESAN | BALSAMIC VINAIGRETTE

CLASSIC CAESAR {GFO} SM 12 | LG 18
 ROMAINE HEARTS | CROUTON CRUMBLES | SHAVED
 PARMESAN | HOUSEMADE CAESAR DRESSING

HARVEST BEET {GF} 18
 ROASTED BEETS | GOAT CHEESE |
 CANDIED WALNUTS | PEAR | ARUGULA |
 OLIVE OIL | MAPLE-BALSAMIC GLAZE

KALE & BRUSSELS {GFO} 18
 TOASTED ALMONDS | SHAVED PARMESAN |
 DRIED CHERRIES | GREEN APPLES |
 SHALLOT MUSTARD VINAIGRETTE

GRILLED ROMAINE {GFO} 18
 NEUSKE'S BACON | GORGONZOLA | GREEN APPLE |
 RED WINE VINAIGRETTE

WINTER SALAD {GFO} 18
 MIXED GREENS | ROASTED BUTTERNUT SQUASH |
 HONEY CHIPOTLE PECANS | DRIED CHERRIES |
 POMEGRANATE SEEDS | SHALLOTS |
 GOAT CHEESE | APPLE CIDER VINAIGRETTE

ENHANCE YOUR SALAD

BEEF TENDERLOIN 14
 CHICKEN 10 | GROUPER 13
 SHRIMP 10 | AHI TUNA 12
 DIVER SCALLOPS 14 | TUNA SALAD 8
 SALMON 12 | GROUPER CAKE 11

GROUPER TACOS {GFO} 25
 LIGHTLY BLACKENED | GRILLED FLOUR TORTILLAS
 | JICAMA SLAW | CHEDDAR JACK | PICO DE GALLO

CARNITAS MICHOCAN {GFO} 22
 PORK SHOULDER | CHEDDAR JACK |
 GRILLED FLOUR TORTILLAS | AVOCADO |
 CHIMICHURRI | ONION | LIME

CHARLIE'S TREAT {GFO} 18
 HOUSE POACHED TUNA SALAD | GRILLED
 MARBLED RYE | AVOCADO | CHEDDAR

MAC & CHEESE 18
 TRUFFLE OIL | GOUDA | BREADCRUMBS
 +ADD SWEET BBQ PORK 6
 +ADD BACON BITS 4

PORTOBELLO SANDWICH 17
 ALMOND-CRUSTED & LIGHTLY FRIED PORTOBELLO |
 PROVOLONE | BALSAMIC MAYO |
 ARUGULA | MULTIGRAIN BUN

GROUPER CAKE SANDWICH 23
 CREOLE MUSTARD | LEMON | HOUSE
 PICKLES | TOASTED BRIOCHE BUN

SIDES & SHARES

TRUFFLED PARMESAN FRIES 6 | GARLIC BREAD 5 | NUESKE'S BACON 4 |
 MAPLE GLAZED BACON FRIED BRUSSELS 14 | AVOCADO 3 | GLUTEN-FREE BUN 3

DESSERTS

CRÈME BRULEE 12 | KEY LIME PIE 12 | DESSERT SPECIAL 12 | CHOCOLATE TORT 12

* 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.
 18% GRATUITY IS ADDED TO SEPARATE CHECKS & PARTIES OF 5 OR MORE. NO MORE THAN 3 SEPARATE CHECKS PER TABLE.