

The Waterfront

ANNA MARIA
Restaurant & Craft Bar

{LUNCH 11:00-4:30}

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

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

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

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

***HOUSE COLD SMOKED SALMON {GFO} 22**
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} 24
8 oz ANGUS BEEF | PIMENTO CHEESE | BACON JAM |
HOUSE PICKLES | TOASTED BRIOCHE BUN

BLACK GROUPER SANDWICH {GFO} 29
BLACKENED, FRIED, JERK OR GRILLED |
TARTAR | LEMON | TOASTED BRIOCHE BUN

GULF SHRIMP {GFO} 23
BLACKENED, FRIED, JERK OR GRILLED |
ORANGE-CILANTRO GLAZE

TURKEY & BRIE {GFO} 22
ROASTED & SLICED IN-HOUSE | MELTED BRIE
CHEESE | TOASTED BUTTER CROISSANT |
WHOLEGRAIN HONEY MUSTARD

GRILLED CHICKEN CLUB {GFO} 22
NUESKE'S BACON | SWISS | AVOCADO |
MULTIGRAIN BUN

BLT {GFO} 20
NUESKE'S BACON | VINE-RIPENED TOMATO | LEAF
LETTUCE | TOASTED BUTTER CROISSANT |
BLACK GARLIC AIOLI

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 PLUM | OLIVE OIL
HEIRLOOM TOMATOES | SHAVED WATERMELON
RADISH | CRUMBLER FETA CHEESE |
TOASTED PINE NUTS

ENHANCE YOUR SALAD

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

GROUPER TACOS {GFO} 26
LIGHTLY BLACKENED | GRILLED FLOUR TORTILLAS
| JICAMA SLAW | CHEDDAR JACK | PICO DE GALLO

CARNITAS MICHOCAN {GFO} 24
PORK SHOULDER | CHEDDAR JACK |
GRILLED FLOUR TORTILLAS | AVOCADO |
CHIMICHURRI | ONION | LIME

CHARLIE'S TREAT {GFO} 20
HOUSE POACHED TUNA SALAD | GRILLED
MARBLED RYE | AVOCADO | CHEDDAR

MAC & CHEESE 20
TRUFFLE OIL | GOUDA | BREADCRUMBS
+ADD SWEET BBQ PORK 6
+ADD BACON BITS 4

PORTOBELLO SANDWICH 19
ALMOND-CRUSTED & LIGHTLY FRIED PORTOBELLO |
PROVOLONE | BALSAMIC MAYO |
ARUGULA | MULTIGRAIN BUN

GROUPER CAKE SANDWICH 24
CREOLE MUSTARD | LEMON | HOUSE
PICKLES | TOASTED BRIOCHE BUN

SIDES & SHARES

TRUFFLED PARMESAN FRIES 6 | GARLIC BREAD 6 | NUESKE'S BACON 5 |
MAPLE GLAZED BACON FRIED BRUSSELS 15 | AVOCADO 4 | GLUTEN-FREE BUN 3

DESSERTS

CRÈME BRULEE 14 | KEY LIME PIE 14 | DESSERT SPECIAL 14 | CHOCOLATE TORT 14

* 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) *BALANCED* 12
HOOK AND LADDER CHARDONNAY (RUSSIAN RIVER VALLEY) *RICH & CREAMY* 15
SANTA JULIA 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
TEXTBOOK SAUVIGNON BLANC (RUSSIAN RIVER VALLEY) *BALANCED & DRY* 12
BIELER PÉRE & FILS ROSÉ (PROVENCE-FRANCE) *FLORAL, RED FRUIT, ACIDITY* 14

REDS

SEAN MINOR PINOT NOIR (CENTRAL COAST CALI.) *BLUE & BLACKFRUIT* 11
CH. HAUT BLANVILLE RESERVE PINOT NOIR (FRANCE) *TART FRUIT & DRY* 14
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 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
{TALL ROCKS} 17

SMOKED MARGARITA

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

IRISH PEAT

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

SNOWBIRD

GIN | COCONUT WATER |
FRESH PRESSED LIME | GINGER
{COUPE} 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
{WINE GLASS} 18

KENTUCKY BREAKFAST

PRIVATE SELECTION MAKER'S MARK | KAHLUA | DASH
COCOA BITTER | FRESH ESPRESSO
{COUPE} 20

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.