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Chilled Summer Gazpacho 10
yellow bell pepper, baby heirloom tomatoes, cucumbers, roasted piquillo puree, pickled fresno, micro cilantro

Grilled Stone Fruit and Stacciatella Cheese*12
sorrel, toasted hazelnuts, prosciutto, white wine balsamic glaze

Hamachi Crudo* 12
citrus mint jus, fresno pepper, shaved baby heirloom carrot, charred mango, black lava salt

Fried Soft Shell Crab* 12
fennel apple salad, remoulade

Pan Seared Scallops* 19
chorizo broth, shaved asparagus salad, sorrel, chive blossom, cilantro oil, toasted coriander vinaigrette

Creamer Potato Cakes 9
twice fried, truffle dip, snipped chives, cracked pepper

Iberico and Stone Fruit Tart* 12
puff pastry, whipped goat cheese, caramelized onions, micro greens

Herb Grilled Baby Lamb Chops* 14
sweet onion-chorizo-potato hash

SOMETHING GREEN

Strawberry Salad 13
shaved cucumber, red endive, black pepper cashew brittle, merlot soaked feta, basil vinaigrette, balsamic reduction

Heirloom Tomatoes and Whipped Burrata 12
basil oil, fresh ground pepper, strawberry balsamic glaze, basil leaves

Summer Garden Salad 12
mixed greens, persian cucumbers, radicchio, toasted pistachios, shaved purple ninja radishes, shaved candy stripped beets, crumbled goat feta, lemon poppyseed vinaigrette

WATERTABLE Wedge 12
bleu cheese crème fraîche, oven roasted tomato, pickled red onion, candied california walnuts, bacon lardons, house-made green goddess dressing

CHEF'S MENU

Pan Roasted Branzino* 32
sorghum salad, cherry tomato, bloomsdale spinach, pearl onions, basil shallot jus

West Pacific Barramundi* 30
pan seared, sautéed pole beans, castelvetro olives, cherry tomatoes, anchovy butter

Veal Porterhouse* 48
cherry port reduction, roasted herb baby heirloom potatoes, pearl onions, lardons

Brandt Farms Prime Coulotte* 42
roasted baby squash, corn kernels, tomatoes, tarragon vinaigrette

WATERTABLE Burger* 25
wagyu, bbq spiced confit lamb belly, tomato jam, arugula, frisee, smoked goat cheddar fondue

no half portions or substitutions

YOUR MENU

CREATE YOUR OWN ... PICK A METHOD, SAUCE & SIDE

Chilean Sea Bass*	4oz \$32 8oz \$46
House Butchered Prime NY*	8oz \$32 12oz \$46
House Butchered Filet*	6oz \$40 10oz \$60
Organic Bone-in Chicken Breast*	6oz \$20 8oz \$26
Cedar Plank Roasted Salmon*	4oz \$26 8oz \$34
8oz Rock Lobster Tail*	-MP-

STEAMED / GRILLED / SAUTÉED

*additional sauce \$1.50 ea

SCRATCH SAUCES

Bacon Jam

White Wine Butter Sauce

Veal Red Wine Demi

Olive Oil & Sea Salt

Salbitxada

SIDES

Organic Chive Mashed Potatoes 7
sour cream

Cauliflower Bake 7
emmental cheese, jalapeño bacon crumble

Zuckerman Farms Field Asparagus 7
toasted hazelnut gremolata, crispy prosciutto

Roasted Mixed Radishes 7
herb brown butter

Sea Salt and Cracked Black Pepper House Cut Fries 6
jalapeño-buttermilk dipping sauce

Charred Snap Peas 7
meyer lemon vinaigrette, fresno peppers

*The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

A gratuity of 18% will be added to parties of 6 or more. Please let us know if you'd like this adjusted or removed.