



## DINNER MENU

### Sharable

**HOUSE SMOKED FISH DIP** 14  
Everything flatbreads, jalapeños, red onion

**JUMBO SHRIMP COCKTAIL** 17  
Meyer lemon infused cocktail sauce

**FLASH FRIED CALAMARI** 17  
Parmesan, pepperoncini, red pepper aioli

**PLATEAU DE FROMAGE** 18  
Artisan cheeses, charcuterie, cornichons, marinated olives, dijon mustard, fig preserves

**HOUSE MADE GUACAMOLE** 14  
Warm salted tortilla chips

**MEDITERRANEAN HUMMUS PLATTER** 15  
Feta, Kalamata olives, grilled pita bread

### Salads & Soup

**CHEF'S SOUP** 9  
Made from scratch daily

**FORK N KNIFE CAESAR SALAD** 14  
Steel edged cut romaine, croutons, shaved parmesan, house-made dressing

**NEW AGE BEETS** 14  
Roasted beets, goat cheese, candied pistachios, rum soaked raisins, field greens, sherry vinaigrette

**THE WEDGE** 18  
Wedge of crisp lettuce, crispy prosciutto, Hass avocado, chopped tomatoes, Stilton blue cheese dressing

**FRISÉE SALAD** 15  
Florida oranges, shaved fennel, Piper Heidsieck Champagne vinaigrette

**HANDCRAFTED BURRATA** 16  
House-made burrata, beefsteak tomato, arugula, truffle oil, sea salt, balsamic glaze

#### ADD GRILLED:

CHICKEN 6 | SALMON 8 | SHRIMP 9

# WATERSTONE RUM BAR & GRILL

## Chef's Signatures

**WATERSTONE BURGER** 16  
Chef's in-house blended 8oz. Burger, Bibb lettuce, Beef steak tomato, red onion, choice of cheese, french fries

**BUTCHER'S STEAK SANDWICH\*** 19  
Char grilled hanger steak, caramelized onions, Manchego cheese, french fries

**MANGO MUSTARD GLAZED SALMON** 33  
Cilantro infused rice, papaya salsa

**MUSTARD CRUSTED YELLOWTAIL SNAPPER** 36  
Gigante bean ragout, sautéed baby spinach, light grain mustard beurre blanc

**BOCA LANDING PAELLA** 35  
Chef's take on this classic rice dish with shrimp, mussels, clams, calamari, Spanish chorizo, saffron threads

**RUSTIC RIGATONI** 27  
Mild fennel sausage, hot house tomatoes, roasted garlic, light parmesan cream sauce

**JOYCE FARMS 1/2 ROASTED CHICKEN** 29  
Garlic mashed potatoes, broccolini, natural jus

**PRIME 12 OZ. SLICED STRIP STEAK\*** 42  
Truffle pomme frites & grilled asparagus

## Rum Bar Specialties

~ MADE WITH GLUTEN FREE INGREDIENTS ~  
Arepas [*uh-rey-puhs*] Traditional Mexican style street food in the form of sweet corn cakes with savory toppings

**ROASTED CHICKEN AREPAS** 23  
Shredded chicken, Cotija cheese, pico de gallo, crema

**GRILLED STEAK AREPAS** 25  
Cumin-spiced marinated Hanger steak, Cotija cheese, chimichurri, crema

**MARINATED SHRIMP AREPAS** 26  
Mojo marinated shrimp, Cotija cheese, pico de gallo, crema

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition*