

# WATER ST

*@ The Harbor View*

## DINNER

### SMALL PLATES

Sampler-sized portions to share and explore.  
All Small Plates are served as they are ready.

*Selections marked with an \*  
are also available as a Large Plate.*



Market Soup \$8

New England Clam Chowder Cracklings,  
fresh chives \$9

Lobster Salad Pear puree, strawberry vinaigrette \$16

Snipped Greens Celery chips, olives,  
pickled egg vinaigrette \$10

Seven-herb Salad Roquefort crumble \$10

Prosciutto-wrapped Asparagus  
Manchego, sherry vinaigrette \$11



Pepper crusted Beef Spicy cabbage salad\* \$16

Grilled Lamb Chop Kale and cauliflower  
mousse, red wine reduction\* \$14

Seared Prime Sirloin Tips Mushroom ragout \$16

Pork Sausage & Merguez Chickpea crisps\* \$14



Daily Raw Bar cocktail \$Market price

Daily Raw Bar Selections

\$2.75 per oyster

\$1.75 per clam

Seared Sea Scallop Lentils, asparagus \$14

Yellow Fin Tartar Pico, avocado, crispy noodles \$14

Peekytoe Crab Cake Celeriac,  
shitake mushrooms \$14

Steamed Mussels Smoked paprika fondue \$13

Steamed Clams Fennel, crusty bread \$14

Plum Wood-Smoked Oysters \$2.75 each



Chicken Thighs Mennonite dumplings,  
braising greens, pan gravy \$11

Crispy Duck Arugula, parmesan, 25 year-old  
balsamic \$12



English Pea Risotto

Crispy artichoke chips\* \$12

Basil & Ricotta Ravioli Corn pudding,  
roasted tomato oil\* \$11

Fried Green Tomato Bocconcini,  
arugula, red pepper coulis \$10

### LARGE PLATES

*Small Plates marked with an \*  
are also available as a Large Plate.*

Katama Farm Chicken Mennonite dumplings,  
braising greens, pan gravy \$24

Seared Day Boat Scallops English pea risotto,  
tellegio, truffle madera vinaigrette \$28

Grilled Swordfish Green bean salad,  
lemon confit \$30

Grilled Salmon Summer bean cassoulet,  
lavender \$26

Seared Yellow Fin Tuna Miso, baby bok choy \$30

Grilled Filet of Tenderloin Zucchini gratin,  
sweet potato puree, crispy Vidalia onions \$36

Grilled Prime 12oz New York Strip Riced potato,  
braised greens \$48

### VINEYARD SHORE DINNER

*Complete with bucket and bibb!*

**Steamed lobster.** Littleneck clams, linguica,  
boiled red bliss potatoes, corn on the cob,  
saffron broth, drawn butter

\$Market price

### CHEESE COURSE

*Insert this signature course at any point in  
your meal to add a European flare – CHEF JOSHUA*

**Chef's choice of artisan cheeses.**

Crispy baguette

\$16

*We source the freshest Island organic produce, farm-raised meats and day boat seafood*

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## DESSERTS \$9

**Mango and Passion Fruit Petite Gateaux**  
Moro orange jus, almond jaconde

**Tollhouse Cookies**

**Enrobed Flourless Chocolate Cake**  
Rich chocolate glazed dome, seasonal berry sauce

**Amaretto Semifreddo**  
Cacao nib wafer

**Champagne Encapsulated Berries**  
Vanilla sponge, rose water “chantilly”

**Trio of Edgartown Wee-Bit Brûlée’s**  
Dark and Stormy, Cape Codder or Grand Marnier

**Warm Homemade Granny Smith Apple Pie**  
Cinnamon ice cream, dollop of whipped cream

**Hot Fudge and Brownie Sundae**  
Vanilla and chocolate ice cream with fudge,  
chopped nuts, whipped cream and a maraschino cherry

TROY HIMMELMAN *pastry chef*

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## BREAKFAST

### COFFEE & TEA

Jim's Organic Coffee \$4

Espresso \$5

Harney & Sons Teas \$4

Cappuccino \$6

### MORNING JUICE

Freshly Squeezed Orange \$6

Freshly Squeezed Grapefruit \$6

Cranberry \$4

Apple \$4

Tomato \$4

V-8 \$4

### CEREALS

Selection of Kashi Cereals \$7

Handmade Granola Organic yogurt, fresh fruit \$10

Cider-infused Oatmeal Roasted nuts, dried fruit \$9

### SPECIALITIES

Vineyard Fresh Eggs Any style, bacon or sausage, home fries, toast \$12

Egg White Omelet Spinach, tomato, caramel onions, fine herbs \$13

New England Fish Cakes Crispy grilled tomato, choice of eggs \$14

Blue Crab Omelet Asparagus, shallot, tarragon, chives, sauce choron \$19

Eggs Benedict Toasted english muffin, canadian bacon, poached eggs, hollandaise, home fries \$15

Portuguese Toast Cranberry butter \$14

Buttermilk Flapjacks Blueberry, chocolate chip or banana \$16

Corned Beef Hash Onions, peppers, potatoes, two eggs, toast \$15

Smoked Salmon & Bagel Traditional accompaniments \$17

Grilled Ciabatta Topped with poached eggs, tomato, basil, kalamata olives, manchego, extra virgin olive oil \$14

### SIDES

English Muffin \$3

Banana Walnut Bread \$3

Choice of Toast \$3

Two Eggs any style \$6

Short Stack of Flapjacks \$9

Home Fries \$3

Corned Beef Hash \$8

Sausage Patties \$5

Sausage Links \$5

Smoked Bacon \$5

Ham \$5

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