

# WATER TABLE

202 E. PRATT ST

## STARTERS

<b>Soup of the Day</b>	<b>9</b>
<b>Harborplace Cream of Crab Chowder</b>	<b>10</b>
Baltimore Classic	
<b>Deviled Eggs</b>	<b>12</b>
Fried Capers   Crispy Prosciutto (G)	
<b>Impossible Meatball</b>	<b>15</b>
5ounce Meatball   Zesty Marinara   Vegan Parmesan	
<b>Pratt St. Wings</b>	<b>11</b>
Choice of: Garlic Butter Buffalo   Buffalo   Honey Old Bay	
Ranch Dressing (G)	
<b>Scratch Hummus</b>	<b>15</b>
Crudit�   Pickled Vegetables   Grilled Pita (V)	
<b>Crab Dip</b>	<b>15</b>
Jumbo Lump Crab   Baby Spinach   Artichoke   Mozzarella Parmesan   Pita Chips	

## SIDES

Side Salad	5
Hasselback Potatoes	7
Garlic Brocollini	6
Grilled Asparagus	7
Garlic Knots	7
Seasoned Fries	6
Sweet Potato Fries	6
Old Bay Chips	3

(V) = Vegan

(G) = Gluten Friendly

**\* Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**

## EXPRESS LUNCH 15

\*available 11am to 2pm

1/2 Turkey BLT

1/2 House Salad

Cup of soup

\*choice of Cream of Crab or Soup of the Day

## SALADS

<b>Caesar Salad</b>	<b>14</b>
Croutons   Romaine   Parmigiano-Reggiano	
<b>Holly Farms Cobb Salad</b>	<b>16</b>
Tomato   Bacon   Gorgonzola   Avocado   Ranch dressing (G)	
<b>Field Greens Salad</b>	<b>14</b>
Greens   Fris�e   Tomatoes   Cucumbers   Almonds   Goat Cheese   Pickled Shallots   Rhubarb   Balsamic Vinaigrette (G)	
<b>Harvest Salad</b>	<b>15</b>
Baby Kale   Candied Pecans   Feta Cheese   Pomegranate   Pink Lady Apples   Apple Cider Vinaigrette (G)	
<i>Add to any salad above:</i>	
<b>Roasted Chicken 7</b>	<b>Gulf Shrimp 9</b> <b>Crab Cake 12</b>

## HANDHELDS

All handhelds served with your choice of seasoned fries or salad

<b>Classic Cheeseburger</b>	<b>19</b>
Bacon   Smoked Cheddar   Lettuce   Tomato   Fried Onion, Aleppo Pepper Aioli   Brioche Bun	
<b>Crab Cake Sandwich</b>	<b>21</b>
Lime Caper Tartar   Bibb Lettuce   Tomato   Brioche bun	
<b>Eastern Shore Chicken Sandwich</b>	<b>18</b>
Pickles   Sriracha Honey Aioli   Bibb Lettuce	
<b>Impossible Burger</b>	<b>21</b>
Plant Based Burger   Vegan Spread   Lettuce   Tomato Whole Wheat Bun (V)	
<b>Turkey BLT</b>	<b>18</b>
House Roasted Turkey   Smoked Bacon   Pepper Jack Cheese   Lettuce   Tomato   Aioli   Cheddar Jalape�o Bread	

*gluten free bread available*

*Add Avocado 1.5 | Add Mushroom 2 | Add Egg 2.5*

## ENTREES

*\*available 6pm to close*

<b>Adobo Half Chicken</b>	<b>26</b>
Brown Rice & Red Quinoa Pilaf   Ginger Glazed Carrots   Sweet Plantain	
<b>Impossible Meatball Dinner</b>	<b>27</b>
Spaghetti Squash   Grilled Zucchini   Zesty Marinara   Vegan Parmesan (V) (G)	
<b>Wild Caught Salmon</b>	<b>26</b>
6 ounces Halved Salmon   Fondant Potatoes   Haricot Verts   Soubise   Vine Tomatoes   Chive Oil   Chardonnay Pearls	
<b>Seared Scallops</b>	<b>31</b>
Squash   Brussel Sprouts   Cipollini Onion Vanilla Parsnip Puree   Pickled Mustard	
<b>Snapper and Crab Cake Duet</b>	<b>32</b>
4ounce Crab Cake   Corn Puree   Asparagus   Mushrooms   Porcini Dust	
<b>Crab Cake Dinner</b>	<b>27</b>
6 ounces Hand Made Crab Cake   Fingerling Potatoes   Chesapeake Corn Purée   Roasted Cauliflower	
<b>NY Strip</b>	<b>38</b>
Hassleback Potatoes   Trumpet Mushroom   Cipollini Onion Port Demi Glace (G)	

## FRESH BAKED PIZZAS

<b>Cheese Pizza</b>	<b>12</b>
Chapel's Creamery Mozzarella   House Made Marinara	
<b>Pepperoni</b>	<b>15</b>
Stackowski Market Pepperoni	
<b>Black' n Bleu</b>	<b>17</b>
Blackened NY Strip Steak   Gorgonzola   Grilled Onion Mushroom   Arugula   Balsamic	
<b>Bruschetta</b>	<b>14</b>
Mozzarella   Fresh Roma Tomatoes   Onion, Garlic   Olive Oil	
<b>Chesapeake</b>	<b>17</b>
White Sauce   Jumbo Lump Crab   Shrimp   Old Bay   Arugula	
<b>Stromboli</b>	<b>15</b>
Italian Roast Beef   Pepperoni   Salami   Capicola Ham Provolone   Marinara	

## CLASSIC COCKTAILS

<b>Watertable Old Fashioned</b>	<b>15</b>
Local Blackwater Whiskey   Woodford Reserve Bitters	
<b>Speakeasy</b>	<b>14</b>
Baltimore Spirits Co Shot Tower Gin   Q-Drink Tonic	
<b>Misc Mint Julep</b>	<b>18</b>
Gertrude's Rye   Fresh Mint   Simple Syrup	
<b>Harborita</b>	<b>16</b>
Espolon Repesado   Lemon & Lime Juice   Agave Nectar   Black Sea Salt	
<b>Vesper</b>	<b>18</b>
Dogfish Gin   Sloop Betty Vodka   Lillet Blanc   Garnished	
<b>Local Mule</b>	<b>15</b>
Local Pikesville Rye   Halo Honey Liqueur   Ginger Beer Local Sloop Betty Vodka   Lime Juice   Ginger Beer	

## HOUSE BARRELED COCKTAILS

These cocktails were created by our in house mixologists and aged to perfection in small oak barrels for six to eight weeks.

<b>Illegal Catocin</b>	<b>18</b>
Catocin Creek Rye   Illegal Mezcal   Martini Reserve	
<b>Boulevardie</b>	<b>17</b>
Featuring Sagamore Rye	
<b>Maryland Heritage Manhattan</b>	<b>16</b>
Featuring McClintock White Whiskey	

## DISCOVER BALTIMORE

