

DINNER



Sheraton Norfolk Waterside
777 Waterside Drive, Norfolk,
VA, 23510
757-622-6664
Marriott.com/ORFSI

Appetizers

Oysters Norfolk — 16

Eastern Shore Oysters Topped with
Creamed Spinach, Garlic, Parmesan Cheese
and Smoked Pork Belly

Eastern Shore Oysters on the Half Shell — 14
Spiced Cocktail - ½ Dozen 8 or 1 Dozen

Classic Jumbo Shrimp Cocktail — 14
Spiced Cocktail Sauce

Chesapeake Bay Jumbo Lump Crab Cake — 12
Pan Seared, Tomato Chutney with
House Remoulade

Chesapeake Bay Drunken Crab
and Beer Cheese Dip with Fried Naan Bread — 12

Local Moonshine Clams — 12
Moonshine, Garlic, Herbs and Roasted Tomatoes

Fried Buffalo Oysters — 12
Tossed in Buffalo Sauce and
Served with Gorgonzola Cheese

Classic Crispy Calamari — 10
Served with Marinara

Fried Green Tomatoes 10 Panko Crusted, Served Over Roasted
Red Pepper Chutney, Goat Cheese

Steamed Old Bay Shrimp — 10
½ Pound EZ Peeled Shrimp
with Spiced Cocktail Sauce

Soups and Salads

She Crab Soup Cup 6 Bowl 8
Soup Du Jour Cup 4 Bowl 6

Spinach and Arugula Salad — 14
Candied Walnuts, Cranberries, Red Onion, Goat Cheese and
Smoked Pork Belly, Served with Warm Bacon Vinaigrette

Waterside Cobb Salad — 14
Fresh chopped Romaine Lettuce Topped with Tomato,
Avocado, Blue Cheese, Hardboiled Egg and Smoked Pork Belly

Waterside House Salad — 10
Mix Greens, Tomato, Cucumber, Baby Carrots, Radishes and
House Sherry Wine Vinaigrette

Classic Caesar — 10
Fresh chopped Romaine Lettuce Tossed
with Shaved Parmigiano-Reggiano and
Garlic Homestyle Croutons

Add-ons Available

Grilled Chicken Breast 5, Jumbo Shrimp 6, Salmon 7

Sandwiches

*(Choice of one regular side included or signature side for
additional 2.00)*

Waterside's Chesapeake Bay
Jumbo Lump Crab Cake Sandwich — 14
Pan Seared in Butter, Served on a Toasted
Brioche Roll, Topped with Lettuce, Tomato
and House Remoulade

Louisiana Shrimp Po Boy — 12
Cracker Meal Crusted Fried Jumbo Shrimp on a Toasted Hoagie
Roll with Lettuce, Tomato and House Remoulade

Grilled Vegetable Wrap — 12
Spinach, roasted Portobello, red peppers,
tomato, fresh mozzarella, arugula, pesto oil, balsamic glaze,
spinach tortilla served with
fresh fruit *(Gluten Free Wrap Available for Additional \$2
Charge)*

Grilled Marinated Chicken Breast — 12
Toasted Brioche Roll with Provolone Cheese, Mix Greens
tossed in Balsamic Dressing, Tomato

Classic Turkey Club — 12
Smoked Turkey Breast, Bacon, Mayonnaise, Lettuce, Tomato
on Whole Wheat Toast,
Pickle Spear

Applewood Bacon Cheddar Cheese Burger — 13 Toasted
Brioche Roll with Lettuce, Tomato
and Pickle Chips



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Entrees

(Choice of any two side included.)

Waterside's Cowboy Steak — 36
Bone in Ribeye Rubbed with our Famous House Made Chili Rub and Grilled to Perfection

Chef's Classic Bouillabaisse 34 Grouper, Sea Scallops, Shrimp and Little Neck Clams Simmered in a Saffron, Tomato, Fennel & Garlic Broth, Grilled Baguette and House Rouille

Waterside's Signature Fried Seafood Platter — 30 Fried Flounder, Shrimp, and Crab cake served with Hush Puppies and House Remoulade Sauce

Broiled Seafood Medley — 30
Broiled Grouper filet, Steamed Jumbo Shrimp, and Seared Sea Scallops

Frutti Di Mare *(Seafood Pasta)* — 30
Shrimp, Calamari, Little Neck Clams Sautéed with Onions, Garlic and spinach. Tossed with a Spicy Marinara Sauce and Shaved Parmigiano-Reggiano

Crab Stuffed Flounder Filet — 26
Pan Seared and Served with a Light Lemon Butter Cream Sauce

Waterside's Chesapeake Bay Jumbo Lump Crab Cakes — 26
Pan Seared in Butter and Served with House Remoulade

Deep Fried Chesapeake Bay Soft Shell Blue Crab — 26
Hush Puppies and House Remoulade

Atlantic Salmon Filet — 24
Served Blackened, Grilled, or Pan Seared

Classic Jumbo Fried Shrimp — 22
Cracker Meal Crusted served with Hush Puppies and House Remoulade

Pecan Crusted Grouper Filet — 22
Light Lemon Butter Cream Sauce

Herb Marinated Chicken — 22
Roasted Herb Marinated Half Chicken

Chicken Alfredo — 22
Fettucine Pasta Tossed with Grilled Chicken Breast, Creamy Boursin Cheese Sauce and Shaved Parmigiano-Reggiano

Substitute Chicken with Shrimp 5 or Scallops 6

Wild Mushroom Ravioli — 22
Topped with Creamy Boursin Cheese Sauce, Sautéed Asparagus and Shaved Parmigiano-Reggiano

Sides

House Signatures Sides:
Grilled Asparagus, Balsamic Glace
Southern Style Succotash
Collard Greens with Smoked Pork Belly
Caribbean Rice and Peas
Okra Panzanella
Garden Salad
Caesar Salad

Regular Sides:
Classic Southern Hush Puppies
Steak Fries
Sweet Potato Fries
Yukon Gold Mash Potato
Creamy Cole Slaw

Desserts

Campfire Chocolate S'mores Cake — 10
With Vanilla Ice Cream

Key Lime Pie with Key Lime Mousse — 10

Berry Napoleon Shortcake — 9

Sweet Potato Maple Cheese Cake — 9

Bourbon Pecan Pie — 8

Chocolate Soufflé Cake With Vanilla Ice Cream — 8