

# WATERSIDE GRILL

Local • Crafted • Seasonal

## Getting Started

WSG Clam Chowder   old bay oyster crackers	7
Really Good Guacamole   queso fresco fresh tortilla chips	9
Crispy Calamari   banana peppers, tomato butter mild shishito peppers	15
Wings   eight jumbo wings: mild, medium, hot bbq, sriracha honey	11
Risotto Croquettes   mozzarella, parmesan, tomato butter fontina truffle essence, fresh herbs (V)	11
Pear & Apple Pancetta Flatbread   roasted pear and apple butter, cambozola brie, manchego, crisp pancetta parsley	14
Coppertail Brewery Poached Shrimp   bloody mary sauce celery, fresh cut lemon	13
French Onion Meatballs   caramelized onion, gruyere grilled baguette	11
Spotted Trotter Charcuterie Platter   black pepper & sorghum salami, southern smash coppa green hill double cream, asher blue, thomasville tome apple-bacon jam, grilled baguette	19

## From The Garden

Waterside Grill Salad   local greens, crisp apple candied pecans, dried cranberries, marinated grapes, cranberry vinaigrette (V)(GF)	13
Butter Lettuce Salad   shaved radish, carrot, celery blood orange vinaigrette (V)(GF)	12
Kale & Romaine Caesar   tuscan kale, blistered tomatoes parmigiana-reggiano, house-made croutons (V)	13

Add chicken 5 | shrimp 8  
blackened mahi 10 | butcher's cut 11

## Land

Providence Farms Grass Fed Burger   L.T.O.P pepper bacon, white cheddar, brioche bun	15
Cuban   slow roasted mojo pork, ham, salami swiss, dill pickle, mayo-mustard, cuban bread	15
Oak Grilled Chicken Sandwich   peppered bacon provolone, guacamole, chipotle mayo, brioche bun	14
Impossible Burger   guacamole, tomatoes bibb lettuce, brioche bun (V)	14
Chicken Scaloppini   chicken sausage, garlic pepperoncini, blistered tomato, zucchini, olives pepperdew, cavatappi pasta, basil	21
Wood Grilled 16oz Ribeye   brussels sprouts garlic fingerling potatoes, red wine sauce (GF)	33
Braised Short Rib   polenta, charred brussels herb gremolata	26

## Sea

Blackened Mahi Sandwich   key lime tartar cabbage slaw, brioche bun	17
Fish Tacos   salsa roja, house-made guacamole with flour tortillas, sugarcane slaw	16
Saffron Rock Shrimp Pasta   lemon butter fresh basil, blistered tomatoes, spinach	22
Pan Seared Grouper   white bean chorizo cassoulet, fresh herbs, charred green onion (GF)	33
Pan Seared Florida Snapper   sweet potato hash shallots, shaved fennel, cress, saffron broth (GF)	31

## Butcher's Cut

All of our beef is local and grass fed from Providence  
Cattle Farms. Our butcher's cut is crafted fresh daily  
and comes with chef's choice of sides

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

(GF) Gluten Free (V) Vegetarian

*An automatic gratuity of 18% will be added to all parties of 6 or more.*

Tampa Marriott Water Street | 700 South Florida Avenue, Tampa, Florida 33602 | +1 813-221-4900

# Vine • Signature • Craft

## Sparkling & Champagne

	GL	BTL
La Marca, Prosecco, Italy	10	40

## Blush & Sweet

Terra d'Oro, Moscato, Amador County, CA	13	52
Chateau Ste. Michelle, Riesling, Columbia Valley, WA	9	36
Cloud Chaser, Rosé, Côte de Provence, France	11	44
Tuck Beckstoffer, "Hogwash", Napa Valley, CA	13	52

## Pinot Grigio

CasaSmith, "ViNO", Columbia Valley, Washington	10	40
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## Sauvignon Blanc

Brancott, Marlborough, New Zealand	10	40
Groth, Oakville, CA	14	56

## Chardonnay

Chateau St. Jean, North Coast, CA	10	40
Meiomi, CA	14	56
Sonoma Cutrer, "RRR", Sonoma Coast, CA	16	64

## Pinot Noir

Robert Mondavi "Private Selection", Napa Valley, CA	9.5	38
Chalk Hill, Sonoma County, CA	15	60

## Unique Cultivars

Terra d'Oro, Zinfandel, Amador County, CA	11	44
Z Alexander Brown "Uncaged", Red Blend, CA	12	48

## Merlot

J Lohr Estates "Los Osos", Paso Robles, CA	11	44
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## Cabernet Sauvignon

Columbia Crest "H3", Horse Haven Hills, WA	10	40
Aquinas, Napa Valley, CA	11	44
Hess, "Allomi Vineyard", Napa Valley, CA	20	80

\*Vintages Subject to Change without notice.  
\$25 corkage fee for bottles brought in.

## Cocktails

Honey Whiskey Sour	12
Horse Soldier Bourbon, Bittermilk NO.3	
IPA Old Fashion	13
High West American Prier Bourbon, Coppertail Free Dive IPA Infused Simple Syrup, Orange Bitters	
Berry Smash	12
Hendricks, Lillet, Coconut Simple, Blackberries, Raspberries	
Guava Gimlet	14
Old St. Pete Gin, Fresh Lemon Juice, Fresh Lime Juice Simple Syrup, Guava Jam, Mint	
Lychee Margarita	13
Tres Agave Tequila, Fresh Lemon Juice, Simple Syrup Lychee Puree, Pomegranate Juice, Raspberries	
Strawberry Ricky	10
Triple Sec, Strawberries, Lemon, Club Soda	
Mother Earth	13
St. Pete Spiced Rum, Thyme Syrup, Fresh Lemon Juice Orange, Thyme	
Barrel Aged Old Fashion	14
Barrel Aged Manhattan	14

## Beer

Import	7.5
Corona Extra, Corona Light, Heineken, Guinness Draught, Stella Artois, Modelo Especial	
Craft	7.5
Sierra Nevada Pale Ale, Lagunitas IPA, Coppertail Night Swim Porter, Samuel Adams Seasonal, Blue Moon Belgian White, Bells Oberon Wheat Ale, Dog Fish Head, Sea Quench Ale	
Domestic	6.5
Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light, Samuel Adams Boston Lager, Yuengling	
Draft Beer	7.5
Cycle Peloton Pils, Coppertail Free Dive IPA, Cigar City Jai Alai IPA, Florida Ave IPA, 3 Daughters True Blonde Ale, Escape Brewing Goofy Footed Wheat	