



THE DOCK

AT THE WATERLOT INN

WINE BY THE GLASS

VEUVE CLICQUOT 30

PROSECCO 15

SBLANC 15

CHARDONNAY 16

PGRIGIO 14

PNOIR 17

MALBEC 16

CABERNET 15

SANGRIA

WHITE/RED 13

(PITCHER) 45

organic wine . infused with superfood blend of
mangosteen . peach . mango and blood
orange juices . served ice cold with seasonal fruit
prosecco float.

CRAFT GINS

19

OXLEY
AVIATION
GIN MARE
SILENT POOL
HENDRICKS
MARCONI "46"
TANQUERAY "10"

CHOOSE YOUR FEVER- TREE MIXER

tonic water . bitter lemon . elderflower tonic
madagascan cola tonic



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GRILLED COCKTAILS

16

GRILLED CORN SOUR

cazadores tequila . grilled corn . lime juice
agave nectar

GRILLED PINEAPPLE MAI-TAI

bacardi gold . bacardi superior . pineapple juice
triple sec . falernum . lime juice

GRILLED PEACH DAIQUIRI

bacardi superior . simple syrup . peach bitters

MULING IT UP

16

BLUEBERRY MULE

absolut blueberry . blueberry lime cordial
fresh lime . ginger beer

MOSCOW MULE

tito's handmade vodka . fresh lime . ginger beer

ENGLISH MULE

tanqueray gin . fresh lime . ginger beer

MEXICAN MULE

sombra mezcal tequila . fresh lime . ginger beer

BERMUDA MULE

goslings amber rum . ginger beer . mint spring
orange wheel



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MR. HYDE

tito's handmade vodka . st. germaine
passion fruit . pineapple juice

GINNY MCCARTHY

bombay dry gin . raspberry . grapefruit bitters
ginger ale

BLUEBERRY BOURBON SMASH

makers mark . freshly pressed blueberries
citrus segments . basil syrup . sparkling float

STRAWBERRY MOJITO

bacardi superior . muddled strawberries
fresh lime . mint . simple syrup

SOUTH SHORE

goslings gold seal . lemon juice
ginger beer . mint

JEW'S BAY PUNCH

goslings amber rum . honey syrup . lime juice
pineapple juice . bitters . nutmeg

GREY GOOSE NESPRESSO-TINI

19

grey goose vodka . nespresso . kahlua

RUSTY LABEL

johnnie walker black. . sweet vermouth
drambuie . lime juice . bitters . peroni



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BITES

SPREADS 15

sundried tomato & olive . cilantro lime hummus
white bean herb & roasted garlic . corn chips

NIBBLES 14

steamed edamame . spiced almond
marinated olives

ORGANICS 13

crisp seasonal vegetables . pink goddess dip

SHRIMP 19

4pcs . lemon . chimichurri sauce

SEAFOOD TOWER

lobster claws . tiger shrimp . fresh oysters
tuna sashimi . cured salmon . lemon
grated horseradish . cocktail sauce

One Tier 68

Two Tiers 120

ATLANTIC OYSTERS

3 / PCS 17

beer batter . fried . sauce remoulade

MEAT & CHEESE 17

chef's selection of artisan meats & cheeses
grilled ciabatta

SMOKED SAUSAGE 14

handmade potato chips . romesco sauce

SHORTRIB SLIDERS 15

sesame bun . pickled shallot . goat cheese

TROPICAL VERRINE 13

grilled pineapple . black seal rum
chantilly cream

MACAROONS 15

assorted flavors . dulce de leche

For your convenience, 17% gratuities will be added.

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

Please inform your server of any dietary concerns, our chef will be happy to answer any questions you may have.