

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

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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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