

MENU

STARTERS

- STEAMED LITTLE NECK CLAMS** \$13
1 dozen served with melted butter
- DEVILED EGGS** \$10
Ask for today's feature
- ◆ **EDAMAME DUMPLINGS** \$10
Housemade / Served with Miso broth
- COCKTAIL CRAB CLAWS** \$12
Sautéed in sesame oil, scallions, garlic and ginger
- PIMENTO DIP** \$11
Served with BBQ-spiced naan bread
- CHOWDER DU JOUR** \$7
Served with rustic bread
- ROASTED PORK TACOS** \$12
*Carnita style with fresno chile-apple slaw and avocado
Served on corn tortillas with chipotle hot sauce*

TRY A
COCKTAIL
ON TAP!

Stubborn As
A Mule

Smoked
Old Fashioned

 FIREWATER FAVORITE

SHAREABLES

- ◆ **PAN ROASTED MUSSELS** \$16
Smoked sausage, saffron, sweet onion, white wine and garlic butter / Served with grilled bread
- DISCO FRIES** \$15
Hand cut fries, braised short rib, High Country Creamery cheese curds and demi sauce
- FRIED GREEN TOMATOES** \$14
Jumbo lump crab, gorgonzola and spicy remoulade
- WHOLE STEAMED LOBSTER MARKET**
Served with warm butter and lemon
- FRENCH FRY TRIO** \$11
A medley of sea salt and vinegar, mesquite BBQ & parmesan garlic french fries

SALADS

ADD ON: Coulotte steak \$10 / Blackened salmon \$9 / Crispy chicken breast \$8

- WALDORF** \$13
Baby kale, red apples, grapes, celery, toasted walnuts and chevre / Served with honey-yogurt dressing
- ◆ **CRAB LOUIE** \$18
Jumbo lump crab, iceberg, asparagus, grape tomatoes and hard-boiled egg / Served with Louie sauce
- ROASTED VEGETABLE** \$14
Seasonal vegetables with salad greens, gorgonzola and sunflower seeds / Served with balsamic vinaigrette

MAINS



- CIDER GLAZED SALMON** \$25
Roasted asparagus almondine, sautéed apples and butternut squash
- FISHERMAN'S STEW** \$26
Scallops, salmon, shrimp, crab, shellfish, pearl onions, fresh herbs, tomato, white wine and seafood broth / Served with rustic bread
- STEAK FRITES** \$26
Pan-seared Coulotte steak, hand cut Parmesan fries, steak butter and a sunny-side-up egg
- WILD MUSHROOM GRAIN BOWL** \$21
Farro, seasonal vegetable, toasted almonds, baby spinach, roasted tomatoes and chevre
- PAN SEARED SEA SCALLOPS** \$26
Smoked cheddar grits, thick-cut bacon, a seasonal vegetable and crunchy garlic
- SLOW BRAISED CHICKEN QUARTERS** \$21
Tender leg & thigh over sautéed savoy cabbage, thick-cut bacon, sweet onions and romesco
- BEEF SHORT RIBS** \$25
Seasonal vegetable, roasted tomatoes & pearl onions with a butternut squash-miso purée

SANDWICHES

SERVED W/ HAND CUT FRIES OR HOMEMADE APPLE SLAW

- BLACKENED SALMON BLT** \$14
On sourdough with spicy remoulade
- SMASH BURGER** \$14
*6oz. Angus-blend / Served on an onion roll
 Ask for today's feature*
- OYSTER PO BOY** \$15
With lettuce, pickled onions, radish and kimchi aioli
- SHORT RIB GRILLED CHEESE** ... \$14
On sourdough, with smoked cheddar, beer-braised onions and roasted red peppers
- CRISPY CHICKEN** \$13
On potato bread with pimento cheese, lettuce, tomato and scallion
- DELI PASTRAMI** \$13 | 18
On rye bread with swiss cheese, brown mustard and gherkins 1/2 pound or 1 pound

FIREWATER

KITCHEN + BAR

EAT, DRINK + BE FIRESIDE

SIDES

- \$4 HAND CUT PARMESAN FRIES

 \$8 CRAB & GARLIC SPINACH

 \$4 SAUTÉED SAVOY CABBAGE & BACON

 \$3 APPLE SLAW

 \$3 SMOKED CHEDDAR GRITS

Consuming raw or undercooked meat, poultry, shellfish, eggs or seafood might increase your risk of food-borne illness.