

Dinner Menu

COLD

Wedge Salad GF 10
Ranch | Statesboro Blue | Tomato | Bacon

Traditional Caesar GF, ask for no croûtons 7/14

Roasted Beets & Arugula GF 7/14
Walnuts | Statesboro Blue | Apple-Thyme Vinaigrette

Any Surf & Turf Topper for 10

HOT

Roasted Pumpkin Bisque GF 7
Cranberry Orange Relish

Smoked Chicken ~ Artichoke Dip GF 8
Grilled Pita (GF, ask for GF croûtons)

Lobster Risotto Fritters 8
Lemon Aioli

Warm Stuffed Portabello GF 9
Sun Dried Tomato | Buffalo Mozzarella | Truffle Arugula | Lemon Vinaigrette

Crispy Calamari 11
Marinara | Pepperoncini

OVERLOOK
@ Great Waters

CUSTOMIZED SURF & TURF

Select Any Two Items 28

Gulf Shrimp GF (4)

Lamb Chops GF

Salmon GF

Beef Tenderloin GF

Halibut GF

Chicken Marsala GF

Swordfish GF

Beef Short Rib GF

Scallop U-10 (3)

Pork Tenderloin GF

Served with Twice Baked Potato & Steamed Asparagus

Angus All Beef Hamburger 13

Choice: Blue | Cheddar | Gruyère

LAND

Grilled Lemon Oregano Lamb Chops GF 26
Fingerling Potatoes | Artichokes | Olives | Chimichurri

Chicken Marsala GF 22
Mushroom Risotto | Parmesan Cheese

Beef Short Rib "Pot Roast" 24
Squash Gnocchi | Smoked Gouda Cheese | Swiss Chard

Slow Cooked Pork Shank GF, ask for no gravy 23
Buttermilk Potatoes | Smoky Bacon & Brussels Sprouts | Gravy

Roasted Cauliflower GF 17
Chickpeas | Mushrooms | Chard | Green Curry Broth

SEA

Grilled Swordfish GF 23
Cauliflower Mash | Warm Tomato Salad

Pan Roasted Halibut 26
Farro Pilaf | Caramelized Fennel Gratin

Sautéed Gulf Shrimp & Scallops 25
Lemon Ricotta Ravioli | Asparagus

Asian Glazed Atlantic Salmon GF 24
Bok Choy | Mushrooms | Dashi Broth | Lemongrass Rice

Fish & Chips 19
Fries | Slaw | Key Lime Remoulade

*Advisory: The consumption of raw or undercooked foods, such as meat, fish, and eggs, which many contain harmful bacteria, could cause serious illness or death. As a courtesy to other patrons, please refrain from cell phone use in the restaurant.