



Ahoy and welcome to The Waterman! We aspire to be your trusted seafood restaurant and neighborhood grill. Our mission is to keep it fresh. We pride ourselves on serving sustainable, domestic products here. Enjoy!

food

09/2022

RAW BAR

CEVICHE*

redfish, shrimp, cilantro, serrano, red onion, red bell pepper, ancho chile, avocado, NC salt, tortilla chips ~~~ 16

SHRIMP COCKTAIL

house-made cocktail, horseradish ~~~ 15.5

LOBSTER SHRIMP CANOES

Maine lobster, cooked shrimp, Creole mustard, corn salsa, spiced avocado, wonton crisps, romaine leaves ~~~ 19

THE DOUBLE DECKER*

steamed mussels, 16 oysters (Chef's selection), shrimp cocktail, lobster shrimp canoes, seasonal ceviche ~~~ 95

OYSTERS ON THE HALF SHELL* ~~~ MKT

Daily varieties offered from East Coast, Canada, and West Coast. Check the chalkboard behind the raw bar or online under the Daily Oysters tab for the current list.

SHELL YEAH

Our house oyster, the Sea Level Salt, is grown on our sister farm in Sea Level, North Carolina.

Offered at \$1.50 each, every weekday from 2-7pm.

Served on ice with our signature white fennel mignonette, house-made cocktail sauce, and fresh shredded horseradish.

SHAREABLES

NACHOS

white queso, corn salsa, tomatoes, jalapeños, avocado crème, scallions ~~~ \$12.5

add braised SMF chicken ~~~ 4.5 add blackened shrimp ~~~ 6.5

CHARGRILLED OYSTERS*

garlic onion butter, Parmesan, breadcrumbs ~~~ 15

spinach & crab butter, Old Bay, Parmesan, breadcrumbs ~~~ 16

HUSHPUPIES

brown sugar honey butter ~~~ 9

CRISPY OYSTERS

Creole mustard, cocktail sauce ~~~ 14

WATERMAN CAKES

crab, shrimp and white fish, Creole mustard, corn salsa ~~~ 18

STEAMED MAINE MUSSELS

white wine, garlic, charred onion butter, French bread ~~~ 16

CRISPY CALAMARI

aji verde, sweet chili ~~~ 15.5

VOODOO SHRIMP

fried, spicy glaze, celery, dipping sauce ~~~ 13

SOUP & SALAD

MUG O' CHOWDER

classic New England style ~~~ 9.25

THE WATERMAN

grilled ancho shrimp, romaine, red cabbage, corn salsa, cucumber, cotija, cilantro lime vinaigrette, ancho chili ~~~ 18.5

FRIED CHICKEN CAESAR

Springer Mountain chicken, romaine, brown butter croutons, Parm blend, smoked spices, house Caesar dressing ~~~ 17.5

SEAFOOD GUMBO

fish, shrimp, andouille sausage, dark roux, rice ~~~ 9.75

SALMON SPINACH APPLE*


blackened, spinach, romaine, spiced apples, grape tomatoes, toasted pepitas, candied pecans, goat cheese, maple vinaigrette ~~~ 18.5


THE "WEDGE"


iceberg lettuce, bacon, tomato, bleu cheese ~~~ 11.5

add Springer Mountain chicken: grilled or fried ~~~ 6

grilled salmon* | crispy oysters | shrimp: grilled or fried ~~~ 7.5

 = GLUTEN FREE

 = CAROLINA PRODUCT

 = SPICY

FRESH CATCH

TERIYAKI SALMON*

roasted potato and vegetable medley, broccoli, house teriyaki sauce ~~~ 26.5

SHRIMP CREOLE

blistered cherry tomato cream sauce, Creole trinity, crispy seafood potato cake, chives ~~~ 26.5

MAINE SEA SCALLOPS

crispy sweet potato tots, brown sugar spice, sautéed duck fat spinach, peppers ~~~ 35

DAILY CATCH 🐟 🌱

Parmesan elote cream sauce, sautéed brussels sprouts, lobster and crab pilaf ~~~ 37

PLATES

NC TROUT 🐟

blackened, grilled, or fried NC trout, dirty rice (*contains pork*), roasted corn, Creole crawfish cream sauce ~~~ 27.5

CREOLE SHRIMP & GRITS

Adluh Mills stone ground grits, Creole crawfish cream sauce ~~~ 24

WHOLE LOBSTER MAC & CHEESE

cavatappi, house-made cheese sauce, Maine lobster, six cheese blend, Old Bay, breadcrumbs, lobster tail, chives ~~~ 34

BLACKENED SEAFOOD PLATTER 🐟 🌱

blackened shrimp, scallops, Carolina Classics catfish, rice pilaf, charred broccoli, citrus butter, charred lemon ~~~ 36

SPRINGER MOUNTAIN CHICKEN SUPPER

fried, garlic onion butter, mac & cheese, charred broccoli ~~~ 22

CHICKEN & WAFFLES

fried Springer Mountain chicken, two pearly sugar Belgian waffles, chipotle maple syrup ~~~ 17

FISH CAMP

THE WATERMAN'S PLATTER 🐟

fried Carolina Classics catfish, crispy oysters, fried shrimp, hushpuppies, house cut fries, cole slaw, tartar, aji verde ~~~ 29

FRIED SHELLFISH PLATTER

house cut fries, cole slaw, tartar, aji verde
Shrimp ~~~ 23 / Oyster ~~~ 23

FISH N' CHIPS

beer-battered cod, house cut fries, cole slaw, tartar ~~~ 24

20% gratuity will be added to parties of eight or more.

*these items may be cooked to order—Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

TACOS

corn tortilla 🌮
or flour tortilla: YOU CHOOSE

GRILLED FISH 🌮

taco slaw, pickled onion, sweet Sriracha ~~~ 5.25

CRISPY OYSTER 🌮

taco slaw, Creole mustard ~~~ 5.5

BLACKENED SHRIMP 🌮

corn salsa, cotija, sweet Sriracha ~~~ 5.25

SALMON 🌮

grilled pineapple, taco slaw, sweet chili ~~~ 5.5

BURGERS

made with Schweid & Sons Butcher's Blend patties
and served with house cut fries or cole slaw
substitute other side ~~~ 2.5

THE SEDGEFIELD*

American cheese, Waterman Sauce, lettuce, tomato,
house-made pickle, brioche bun ~~~ 13

THE BAYOU*

burger patty, crispy oysters, Swiss, Creole crawfish cream sauce,
lettuce, tomato, brioche bun ~~~ 17

BACON SWISS BURGER*

bacon, Swiss, lettuce, tomato, caramelized onion, mayo,
brioche bun ~~~ 15

SANDWICHES

served on locally-baked Amélie's breads
with house cut fries or cole slaw
substitute other side ~~~ 2.5

HOT CHICKEN 🍗

made with fried Springer Mountain chicken, spicy glaze, lettuce,
tomato, house-made pickle, mayo, brioche bun ~~~ 15

SALMON BLT*

bacon, lettuce, tomato, mayo, Texas toast ~~~ 16.5

CLASSIC LOBSTER ROLL

Maine Style: cold, mayo ~~~ 29

Connecticut Style: warm, butter ~~~ 29

FISHERMAN'S PICK

beer-battered cod, house-made pickle, cole slaw, tartar,
brioche bun ~~~ 15.5

SHRIMP PO BOY

fried, Waterman Sauce, lettuce, tomato, house-made pickle,
French bread ~~~ 16.5

BLACKENED CATFISH 🐟

Carolina Classics catfish, lettuce, tomato, red onion,
Creole mustard, brioche bun ~~~ 14.5

SIDE DISHES

CAJUN FRIES 🌮

COLE SLAW 🌮

CHARRED BROCCOLI 🌮

SIDE SALAD

RICE PILAF 🌮

DIRTY RICE 🌮

SIX CHEESE MAC

ADLUH MILLS GRITS 🌮

SWEET TOTS

DESSERTS

"SOUTHERN" PECAN BAR

classic, vanilla ice cream ~~~ 7

CHOCOLATE IN A JAR

chocolate cake, layered chocolate mousse,
salted caramel ~~~ 7

KEY LIME TART

fresh lime filling, house-made crumble, lime caramel, whip ~~~ 9.5
à la mode ~~~ 2

TWO SCOOPS OF ICE CREAM 🍦

vanilla ~~~ 4.5