

WATERLINE

NEWPORT BEACH

BEGINNINGS

AHI TUNA TARTAR <i>tomato, olive, micro basil</i>	14	WILD MUSHROOM SOUP <i>puree of mushroom, truffle cream</i>	10
CRAB CAKES <i>Dungeness crab, ricotta stuffed squash blossom, house remoulade & spicy dipping sauce</i>	15	ADD FRESHLY SHAVED BLACK WINTER TRUFFLES (additional 15)	
HOUSE ROLL <i>lobster, avocado, cucumber, soy paper, chipotle sauce & yuzu soy vinaigrette</i>	15	CRAB & CORN CHOWDER <i>corn soup, Dungeness crab salad</i>	11
		AVOCADO FRIES <i>yellow curry sauce, sweet & sour dipping sauces</i>	12

ENTRÉE SALADS

LOBSTER SALAD <i>Maine lobster, avocado, grapefruit, almonds, jalapeno & honey vinaigrette</i>	25
ORGANIC CHICKEN SALAD <i>Mary's chicken breast, local greens, organic strawberries, Drake farms goat cheese, California black walnuts, honey balsamic vinaigrette</i>	22
SALMON KALE SALAD <i>grilled Wild Isles Scottish salmon, za'atar almonds, feta, grapes, Meyer lemon dressing</i>	25
CAESAR SALAD <i>romaine lettuce, parmesan cheese, croutons, white anchovy</i>	11
ADD SHRIMP (additional 15) ADD ORGANIC CHICKEN (additional 10)	
BBR CLASSIC MARINER SALAD <i>smoked salmon, lump crab meat, seared ahi, shrimp, lobster, hard boiled egg, red onion, iceberg lettuce, 1000 island dressing & cocktail sauce</i>	35
COBB SALAD <i>organic mixed greens, rotisserie turkey, bacon, avocado, hard boiled eggs, tomato, cucumber, blue cheese radish & honey balsamic vinaigrette</i>	19
FLAT IRON STEAK SALAD <i>Brandt farms (7 oz.) flat iron steak, organic greens, beets, blue cheese, pomegranate, red wine vinaigrette</i>	28

BETWEEN THE BREAD

all sandwiches are served with your choice of French fries or kale salad

FARMERS FRIED CHICKEN SANDWICH <i>ranch aioli, coleslaw, buttermilk roll</i>	16
KOBE BURGER <i>ranch aioli, bacon, lettuce, tomato, white cheddar</i>	19
OPEN FACE FRIED EGG SANDWICH <i>grilled wheat bread, avocado, heirloom tomato, benne seeds, sunny side up egg, pecorino cheese, duck bacon</i>	16

THE GOOD STUFF

LOCAL HALIBUT BLT <i>grilled local halibut, bacon, arugula, avocado, heirloom tomato, lemon aioli, layered with lavosh</i>	26
FISH & CHIPS <i>local cod, house remoulade, malt vinegar aioli</i>	18
MAHI MAHI TACOS <i>creamy chipotle sauce, cabbage, pico de gallo, avocado, corn tortillas</i>	18
SEAFOOD LINGUINI <i>clams, mussels, bacon, parmesan, linguini, white wine broth butter sauce</i>	26

Lunch 2016

Executive Chef Rachel Haggstrom

Waterline is committed to serving natural and organic produce featuring fresh, local California products

Gluten free / Vegetarian / Vegan menu is available to accommodate our guests' special dietary requirements upon request

An automatic 18% gratuity will be added to parties of 8 or larger