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11:30AM  
TO  
3:00PM**RAW BAR** (GF)

Oysters (½ DOZEN)

EAST COAST 15 | WEST COAST 18

Littleneck Clams (½ DOZEN) | 10

Shrimp Cocktail | 17

Colossal Crab Meat | 19

**APPETIZERS****Buffalo Mozzarella & Tomatoes (GF)** 9

Basil, olive oil and 12 year Balsamic drizzle

**20 Month Prosciutto di Parma** 13

Seasonal fruit

**Spicy Tuna Tartar** 11

Scallions, cucumber, SPICY mayonnaise and wonton chips

**Fennel Sausage** 13

Broccoli rabe, garlic, fresh chilies

**Pan Fried Baked Penne** 9

Tomato sauce, whipped herb Mascarpone cheese

**Gambas "Al Ajillo"** 14

Fresh gulf shrimp, roasted garlic, fresh chilies &amp; aged Sherry vinegar

**Baked Eggplant** 12

Herbed ricotta, tomatoes and fresh mozzarella

**SALAD****Arugula Salad (GF)** 7

Shaved Parmigiano, cherry tomatoes, lemon juice and olive oil

**Avocado Salad (GF)** 7

Roasted peppers, fresh corn and citrus dressing

**Caesar Salad** 8

Brioche croutons and Parmigiano

**Greek Salad (GF)** 10

Cucumber, tomato, roasted pepper, shallots, marinated olives, Feta cheese

**Charred Octopus & Calamari Salad** 11

Peppers, onions, dill, lemon juice and olive oil

**Roasted Beets** 11

Toasted pistachios, fried goat cheese, aged Cabernet vinaigrette

**Panzanella Salad** 11

Cherry tomatoes, fava beans, crostini, buffalo mozzarella, aged balsamic dressing

*All our salads can be customized to your liking with the addition of:  
grilled chicken breast \$6 | grilled shrimp \$8 | seared salmon \$8***MAIN COURSE****Pan Roasted Salmon** 24

Crushed cannellini beans, escarole and smoke country ham

**Buttermilk Fried Petite Chicken** 15

Homemade Parmigiano truffle fries

**Prosciutto Baguette** 13

Buffalo mozzarella, roasted peppers, aged balsamic and arugula

**Fresh Pappardelle** 18

Roasted mushrooms, sherry and black truffle sauce

**Prime Hamburger** 13

Lettuce, tomato and homemade french fries

(Cheddar, Swiss or Mozzarella Cheese \$2.00)

**Baked Lasagnette alla Bolognese** 17

Beef Bolognese, béchamel, fresh mozzarella and parmigiano

**Sliced Steak Baguette** 14

Mushrooms, Swiss cheese and homemade french fries

**Seared Filet Mignon (GF)** 29

Creamy potato gratin

**Buffalo Mozzarella Ravioli** 17

Parmigiano, butter, roasted peppers

**Grilled Whole Branzino** 26

Aromatic herb oil and broccoli rabe

**Grilled Chicken Breast (GF)** 14

Arugula, cherry tomatoes and shaved Parmigiano

**Pan Seared Lemon Sole Meuniere** 24

Browned butter, capers, lemon segments and broccoli rabe

**Fish & Chips** 17

Beer battered, homemade french fries, tartar sauce

**Chicken Milanese** 17

Baby arugula, buffalo mozzarella, cherry tomatoes

and aged balsamic vinaigrette

**Fresh Spaghetti alla Chitarra** 25

Little Neck clams, chilies, garlic and white wine.

**Seared Tuna BLT** 22

Bacon lettuce and tomato served with guacamole on grilled

sour dough bread with a side of sliced baked potato fries

**Lobster Grilled Cheese** 23

Served with tomato and bacon, on sour dough bread

with a side of sliced baked potato fries

**Crab Cake Sliders** on a mini brioche bun 24

Served with spicy mayo, micro greens and truffle french fries

20% gratuity will be added for parties of 6 or more | (GF) gluten free

**FEATURED WINES****BY THE GLASS & BOTTLE****SPARKLING****Chandon, Rosé, California** 15**Moët & Chandon Imperial, France** 18**Marquis de la Tour, Loire** 15**WHITE & ROSÉ WINES****Montevina White Zinfandel, California** 10 | 27**Vie Vite Rose, Provence** 13 | 40**Caposaldo Pinot Grigio, Italy** 12 | 33**Relax Riesling, Germany** 12 | 33**Cape Mentelle Sauvignon Blanc,  
New Zealand** 12 | 33**Folie A Deux Chardonnay,  
Russian River Valley** 12 | 36**RED WINES****Lazy Creek Pinot Noir, California** 12 | 45**Penfolds, "Rawson's Retreat" Merlot,  
Australia** 10 | 30**Hess Select Cabernet Sauvignon,  
California** 15 | 42**Daou Cabernet Sauvignon, Paso Robles** 16 | 50**Louis Jadot Beaujolais, France** 12 | 34**King Malbec, Argentina** 12 | 32**Predator Zinfandel, California** 12 | 37

# Waterside

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