

We ask our patrons to be patient with us during the current situation, we have many more steps to ensure the safety of our guests.

Salads

- Greek Salad** 🌿 13
Romaine lettuce, Kalamato olives, red onions, cucumbers, roma tomatoes, feta cheese, pepperoncini, lemon vinaigrette
- Cesar Salad** 12
Romaine lettuce, croutons, parmesan cheese, ceasar dressing

- Chopped Salad** 13
Romaine lettuce, Roma Tomatoes, Fried Julian onions, Blackened bacon, blue cheese dressing

- Field Greens Salad** 13
Mandarin oranges, shaved onions, cherry tomatoes, candied walnuts, goat cheese, cranberries, white balsamic vinaigrette *Nut allergy

Add To Any Salad

Shrimp 14 / Chicken 8 / Salmon 18

Appetizers

- Fried Calamari** 14
Corn-meal crusted calamari, pico de gallo, aji amarillo aioli
- Mediterranean Dips** 15
Hummus, Baba Ganoush, Tzatziki, grilled flatbread
- Sauteed Mussels** 🌿 16
Roasted garlic, thyme, butter, chardonnay cream broth
- Tandori Shrimp** 15
5 Grilled shrimp over tzatziki, truffle oil
- Lobster Bisque** 14
Lobster & creme fresh
- Juniper Wings** 16
8 bone in wings, Juniper BBQ, served with fries

- Fish Tacos** 15
Atlantic cod fish, aji amarillo aioli, pico de gallo, coleslaw, queso fresco

- Grilled Shrimp Tacos** 16
Gulf shrimp, aji amarillo aioli, coleslaw, pico de gallo, queso fresco

- Vegan Tacos** 16
Eggplant spread, brussel sprouts, fennel hash, corn, pico de gallo, coleslaw, aji amarillo dressing, fried chickpeas

- Sauteed Clams** 🌿 16
Roasted garlic, thyme, butter, chardonnay cream broth

- Ceviche Mixto** 🌿🌿 16
Shrimp, cod fish, octopus, leche de tigre, shaved red onions, micro cilantro, aji amarillo dressing

- Crispy Seafood** 23
Corn-meal crusted mussels, shrimp, calamari, Atlantic Cod, pico de gallo, aji amarillo aioli

- Seafood Garden** 🌿🌿 MP
Whole lobster, 6 oysters, 6 shrimp seafood ceviche, cocktail sauce horseradish, mignonette, capers

- Oysters of the Day** 🌿🌿 MP
Cocktail, horseradish and mignonette sauce

Meat

- 10oz Angus Skirt Steak** 🌿🌿 34
Side salad, Chimichurri sauce, Choice of one

- 8oz Angus Filet Mignon** 🌿🌿 38
Choice of one side

- 16oz Angus Ribeye** 🌿🌿 48
Choice of one side

- Add Sauces** 5
Blue cheese fondue | Mushroom ragout
Blueberry demi-glaze | Au Poivre

Steaks, whole fish & Lobster are all Keto friendly with choice of side.

- Lamb Shank** 28
Braised lamb served with au jus and dried cranberries, creamy polenta

- Grilled Lamb Chops** 36
Bone in 8 oz lamb chops, roasted fingerling potatoes, blueberry demi sauce

- Grilled Petite Hen** 25
Yukon gold potato puree, au jus
(Please allow up to 25 mins for cooking time)

- Juniper Burger** 18
8oz Angus blend, caramelized onions, swiss cheese, bacon, brioche bun, french fries

Seafood

- Pan Roasted Salmon** 🌿 27
Cherry tomatoes & shaved fennel, yukon gold potato puree, citrus beurre blanc

- Fish of the Day** MP
Choice of side

- Whole Broiled Lobster** 🌿 MP
Choice of side and clarified butter

- Ask you server about daily specials** MP

🌿 Gluten Free
🌿 Lactose Free
Please advise your server of any allergies

- Seafood Paella** *Nut allergy 35
Toasted Israeli couscous, walnut pesto, calamari, mussels, clams, gulf shrimp, fish filet, chorizo, english peas, roasted bell peppers

- Cioppino** 🌿 *Nut allergy 38
Gulf shrimp, mussels, clams, Atlantic Cod, lobster meat seafood stew served with walnut pesto

- New England Clam Bake** 🌿 40
1/2 Maine lobster, clams, mussels, corn, andouille sausage, shrimp, corn, tricolor potato, garlic butter

Pastas

- Lobster Gnocchi Fra Diablo** 32
Potato dumplings, garlic, lobster meat, spicy cream sauce

- Chorizo & Clams Linguini** 22
Thyme, garlic, chardonnay light cream sauce

- Vegetable Pasta of the Day** 18

& Sides

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| French Fries | 7 | Creamy Polenta | 7 |
| Mashed Potatoes | 7 | Mac n Cheese Gratin | 9 |
| Asparagus | 8 | Sauteed Spinach | 7 |
| Fingerling Potatoes | 7 | Brussel Sprouts | 8 |
| Sweet Potato Fries | 7 | Side Salad | 7 |

Consuming raw or undercooked fish, seafood, meat or poultry may increase your chances of any food borne illnesses

We are not a gluten free or peanut free facility

Parties of 6 guests or more will include 18% gratuity | Checks can be split up to 4 ways

www.JuniperOnTheWater.com