

WHISKEY & WATER

SEAFOOD AND BOURBON BAR

BLUE RIDGE • GEORGIA

General Manager: Brittany Pryce Executive Chef: Marty Eberly Pastry Chef: Ken Leist

STARTERS

FRITTO MISTO

Fried Calamari, Lemon & Artichoke Hearts, Dipping Sauce 16

CRAB DIP

Blue Crab, Fondue Style, Crispy Pita 17

SIGNATURE JUMBO WINGS

Six - 13 Twelve - 21 Twenty - 32

SCOTCH MUSSELS

Whiskey, Garlic, Onion, Parsley, Dipping Bread 16*

YELLOWFIN TUNA CEVICHE

Sushi Grade, Pico De Gallo, Avocado, Chips 17*

CHARRED EDAMAME

Serrano, Garlic, Ginger, Soy 15

ROASTED MUSHROOM BRUSCHETTA

Lime, Scallion, EVOO, Parmesan 11

SOUP & SALAD

CLAM CHOWDER

New England Style 12

INSALATA CAMPAGNIA

Frisse, Arugula, Lemon, EVOO, Salt 9*

CHOPPED CAESAR

Shaved Parmesan, Toasted Sourdough Croutons 9*

BLT BIBB

Boston Bibb, Bacon, Tomato, Pinot Noir Bleu Cheese 12*

DESSERT

New York Cheesecake 12

Salted Caramel Brownie 9

Key Lime Pie 9

Apple Tart 9

HANDHELDS

OUR FAMOUS FISH TACOS

Blackend Mahi, Corn Tortillas, Serrano Chili & Mango Pico de Gallo, Cilantro Crema, Rice & Beans 19*

CHICKEN TENDERS

24 Hour Brine, Jumbo Tenders, Cornflake Crusted, Choice of Side 15

SMASH BURGER

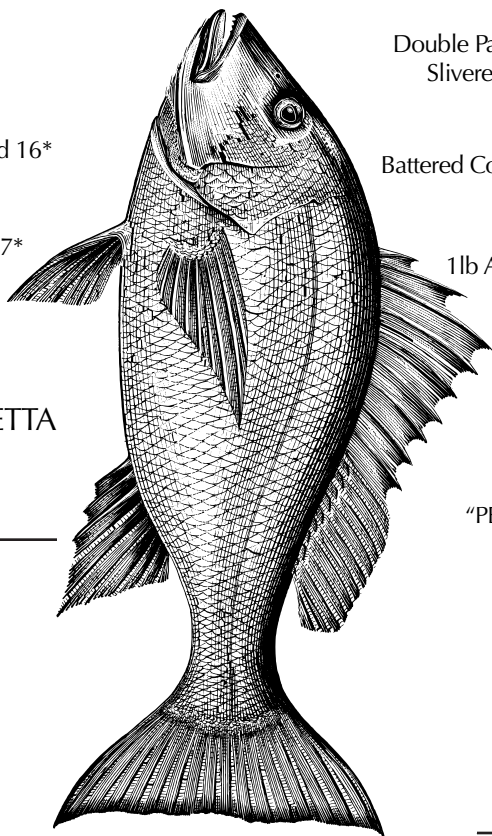
Double Patties, American Cheese, Brioche, Nannis Pickles, Slivered Onions, American Sauce, Choice of Side 16

FISH AND CHIPS

Battered Cod, Fries, Cole Slaw, Grilled Lemon & Dill Tarter 17

CRAB BOIL

1lb Alaskan Snow Crab, Shrimp, New Potatoes, Sweet Corn, Andouille Sausage 45*



"PERHAPS I SHOULD HAVE NOT BEEN A FISHERMAN,
HE THOUGHT.
BUT THAT WAS THE THING THAT
I WAS BORN FOR"

THE OLD MAN AND THE SEA

-ERNEST HEMINGWAY

CHEF SPECIALS

SERVED AFTER 4PM

JERK MAHI

Atlantic Mahi, True Jamaican Jerk, Mango Pico de Gallo, Rice & Beans 35*

MISO BLACK COD

Bok Choy, Shitake, Scallion, Red Onion, Brodo, Ramen 39

STEAK & FRITTES

Prime New York Strip, Chimmichurri, Truffle & Parmesan Fries 45*

LINGUINI ALLE VONGOLE

Little Neck Clams, Bacon, Capers, White Wine Butter Sauce, Gremolata, Linguini 32

CIOPPINO

Seafood Stew, Authentic Marinara, Calamari, Fish of the Day, Clams, Shrimp, Scallops -35*

GRILLED SWORDFISH

Steak Cut, Polenta Cake, Grilled Hothouse & Tomatillo, Lemon Beurre Blanc 38*

SHRIMP SCAMPI

Tobasco, Tomato, Wine, Garlic, Capers, Parsley, Linguini 30

SEARED DIVER SCALLOPS

Domestic u10 Scallops, Leek & Mushroom Risotto, Herb Butter, EVOO 43*

187 DEPOT STREET BLUE RIDGE, GA 30513 — www.WHISKEYWATERBR.com — INSTAGRAM - @WHISKEYWATERBR

WARNING; EATING RAW OR UNDER-COOKED MEAT, SEAFOOD, EGGS AND SHELLFISH MIGHT INCREASE THE RISK OF FOODBORNE ILLNESS

AUTOMATIC GRATUITY OF 20% WILL BE APPLIED TO PARTIES OF 6 OR MORE - SPLIT ENTREE FEE OF \$8

*GLUTEN FREE OPTIONS (ASK SERVER FOR DETAILS)