



APPETIZERS

OYSTERS ON THE HALF SHELL
 cocktail sauce, house made hot sauce,
 white balsamic mignonette
 ½ DOZEN 18 DOZEN 34

CHEESE POPOVERS 7
 house cultured butter

YELLOWFIN TUNA TARTARE 22
 avocado mousse, soy yuzu dressing

SPINACH & ARTICHOKE DIP 16
 warm baguette
 SUBSTITUTE CHEESE POPOVERS+4

CRISPY FRIED HOUSE TATER TOTS 12
 smoked gouda, ranch dressing

MARYLAND CRAB DIP 24
 warm baguette
 SUBSTITUTE CHEESE POPOVERS+4

SALADS

BEETS & STRACCIATELLA 14
 maple balsamic, baby arugula

BABY GEM WEDGE 15
 cured egg yolk, cherry tomatoes, nueske's bacon,
 buttermilk blue dressing

HOUSE SALAD 14
 baby arugula, blue cheese, radish,
 cherry tomatoes, pickled red onion,
 house dressing

ADD ON

GRILLED CHICKEN.....+9
 POPCORN SHRIMP.....+12
 PAN SEARED STEEL HEAD TROUT.....+12
 ROSEDA FARMS FLANK STEAK.....+ 14
 served medium and up

BRUNCH ENTRÉES

OLD SCHOOL
 two eggs any style, bacon, sausage, sourdough
 -19-

SNICKERDOODLE PANCAKES
 sweet whipped crema
 -17-

COOKIES & CREAM PANCAKES
 oreo wafers, sweet whipped crema
 -17-

THICK CUT FRENCH TOAST
 fluffy challah, house cultured butter
 -17-

BISCUITS & GRAVY
 house made buttermilk biscuits,
 sausage gravy, house hot sauce
 -19-

STEAK & EGGS
 roседа farms flank steak,
 two eggs any style, breakfast potatoes
 -34-

EGGS EN COCOTTE

SERVED WITH POACHED EGGS

PORK BELLY 14
 red cabbage slaw, chili aioli, smoked pineapple

WILD BOAR SLOPPY JOE..... 14
 fire roasted poblanos, crispy tortilla strips

CHEFS SELECTION.....16

BLUE CRAB 24
 baby spinach, oyster mushroom, brown butter sauce

HANDHELDS

ANGUS BURGER
 crispy fries, american cheese, aioli
 SINGLE PATTY 16 | DOUBLE 21 | TRIPLE 26

SPICED WILD BOAR SLOPPY JOE...22
 fire roasted poblanos, fried egg

BLTE 19
 country sourdough, fried egg,
 thick cut nueske's bacon, mayonnaise,
 chimichurri

THE HANGOVER BURGER...22
 thick cut nueske's bacon, sausage gravy,
 house hot sauce, fried egg,
 crispy onions, breakfast potatoes,

ADD ON JALAPEÑO & ONIONS +3 FRIED EGG +4 NUESKE'S BACON + 4

SIDES

TWO EGGS ANY STYLE..... 6 BUTTERMILK BISCUIT..... 6
 NUESKE'S BACON..... 6 PANCAKE..... 7
 COUNTRY SAUSAGE..... 6 BLUE CRAB CAKE..... 28

COCKTAILS

SPANISH MOON...12

bacardi ocho, blood orange,
ginger, lime, orange

NO ROLE MODELZ...12

buffalo trace bourbon, genever,
earl grey, lemon, mole bitters

BAD BLOOD...13

sagamore spirit rye, pomegranate,
lemon, orange bitters

NIGHTS LIKE THESE..12

olmeca altos plata tequila, china-china,
kola, lime juice

XERCES...13

bsc shot tower gin, green chartreuse,
rosemary, grapefruit, lime

SWEATER WEATHER..13

wheatley vodka, licor 43, oatmilk
lavender bitters, cold brew coffee

NON-ALCOHOLIC

I'M BURNING FOR YOU..9

seedlip spice, tropical habnero, grapefruit, lemon-lime

ON TAP

ALLAGASH WHITE

DIAMONDBACK GREEN MACHINE IPA

EVOLUTION BREWING BIVALVE SAISON

GUINNESS

GUINNESS BLONDE

HYSTERIA MORNING AFTER

STELLA ARTOIS

UNION BREWING OLD PRO

BOTTLES

BLUE MOON

BOLD ROCK CIDER

BUD LIGHT

COORS LIGHT

CORONA EXTRA

HIGH NOON

MICHELOB ULTRA

MILLER HIGH LIFE

NATTY BOH

STELLA ARTOIS LIBERTE NON-ALCOHOLIC

YUENGLING

CRUSHES

PEACH COBBLER | CREAMSICLE | CANDY APPLE

CARIBBEAN | KEY LIME | SNOWBALL

WINE

SPARKLING

TREVERI CELLERS Columbia Valley, Rosé Sec 13

SANT'ANNA Prosecco 13

WHITE

PROPHECY Pinot Grigio, 2020..... 9

FIRST CREEK Harvest, Sauvignon Blanc, 2020 11

FOSSIL POINT Edna Valley, Chardonnay, 2019 14

SELBACH Incline Mosel, Riesling, 2020 12

RED

BODINI Malbec, 2020..... 9

EOLA-HILLS Pinot Noir, 2019 15

SAN SIMEON Paso Robles, Cabernet Sauvignon, 2020 19

ROSÉ

TINTERO Rosato..... 10



A BRIEF HISTORY OF WATERFRONT HOTEL BAR

On cobblestone road in Baltimore's Fells Point neighborhood sits the city's second-oldest brick building. The Waterfront Hotel was built as a private residence for Thomas Long who leased the lot from the wife of Edward Fell in 1771.

Ten years later, the property was sold to a merchant who then sold it in 1791 to Cumberland Duġan, an

Irish immigrant from Londonderry, who would convert the home into a hotel after the beginning of the Civil War (1861-1865). The hotel housed the troops and sailors and remained this way until the end of World War II. The property would eventually be inherited by his grandson.

In 1948 the building was bought by Mr. James Dembowski, a member

of the Maryland Legislature, who purchased the building as a hotel and tavern. The building was discontinued as a hotel in 1955.

In 2022, local restaurateurs led by Atlas Restaurant Group purchased Waterfront Hotel and continue to operate Waterfront Hotel as a tavern bar hosting a wide selection of live music every night.