



EST. **WATERFRONT** 17 HOTEL 71
FOOD • SPIRITS • ALE

APPETIZERS

- CRAB TATER TOTS 19**
chipotle aioli, scallion, jalapeno, cotija cheese
- BACON TATER TOTS 16**
scallion, white cheddar, pickled onion, fried egg
- BISON CHILI CHEESE TATER TOTS 17**
sour cream, cheddar cheese, jalapeño
- OYSTERS ON THE HALF SHELL**
cocktail sauce, house made hot sauce,
white balsamic mignonette
½ DOZEN 18 DOZEN 34
- SPINACH & ARTICHOKE DIP 19**
blue crab, warm baguette
- MARYLAND CRAB DIP 24**
warm baguette
- STEAMED BLUE BAY MUSSELS 18**
garlic herb butter sauce
- CHICKEN WINGS 19**
CHOICE OF: buffalo or honey old bay

SOUP & SALAD

- BISON CHILI 9**
cheddar cheese, jalapeño
- MARYLAND CRAB SOUP 9**
- BABY GEM WEDGE 15**
cured egg yolk, cherry tomatoes, nueske's bacon,
buttermilk blue dressing
- CAPRESE SALAD 14**
marinated cherry tomatoes,
fresh mozzarella, basil, balsamic
- CHOPPED SALAD 12**
herb red wine vinaigrette, artichokes, olives,
red onion, marinated cherry tomatoes,
smoked bacon, conichone

ADD ON

- GRILLED CHICKEN . . . +9
- SALMON . . . + 12
- BLACKENED MAHI MAHI . . . +14

HANDHELDS

SERVED WITH CHIPS | SUBSTITUTE TOTS +4

- BLACK ANGUS BURGER**
american cheese, aioli
SINGLE PATTY 11 | DOUBLE 19 | TRIPLE 25
- 8oz NEW FRONTIER BISON BURGER 21**
lettuce, tomato, red onion, pickles
- CRAB CAKE SANDWICH 28**
lettuce, tomato, remoulade
- BLACKENED MAHI MAHI SANDWICH 19**
chili remoulade, lettuce, tomato, pickles
- GRILLED CHICKEN CLUB WRAP 16**
white cheddar, avocado, smoked bacon,
hard boiled egg, poblano avocado ranch
- SPICY CHICKEN TACOS 16**
pickled slaw, morita chili aioli, cotija cheese
- MAHI MAHI FISH TACOS 18**
pickled slaw, cilantro, salsa verde

ADD ON

- WHITE CHEDDAR . . . +3
- JALAPEÑO & ONIONS . . . +3
- NUESKE'S BACON . . . + 4
- FRIED EGG . . . +4

ENTRÉES

- MAPLE GLAZED SALMON 26**
sautéed spinach, pickled onions
- CRAB CAKE PLATTER**
coleslaw, remoulade
SINGLE 28 | DOUBLE 56
- DRY RUBBED ST LOUIS CUT RIBS 28**
jalapeño cheddar cornbread, coleslaw
- GRILLED CHICKEN PROVENÇAL 24**
olives, cherry tomatoes, artichokes, lemon
herbs de provence, roasted potatoes

SIDES

- TATER TOTS 8
- SAUTÉED SPINACH 9
- CRAB SPICED POTATO CHIPS 4
- JALAPEÑO CHEDDAR CORNBREAD. 4
- HERB ROASTED POTATOES 8

A customary gratuity of 20% will be added to all parties of 8 or more guests. Checks may be split up to 3-ways. Please alert your server of any food allergies. Consuming raw or undercooked products such a chicken, pork, beef, and shellfish can be hazardous to your health.

COCKTAILS

CRUEL SUMMER...13

bacardi ocho, aperol, lime,
rosemary grapefruit, pineapple

SEARCH & RESCUE...12

four roses bourbon, cherry,
vanilla, lime

BAD BLOOD...13

sagamore spirit rye, pomegranate,
lemon, orange bitters

NIGHTS LIKE THESE..12

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

BOYS DON'T CRY...13

BSC shot tower gin,
strega, ginger, lemon

LAVENDER HAZE..14

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 SOWING SEEDS

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

SANT'ANNA Prosecco 13

WHITE

PROPHECY Pinot Grigio, 2020..... 9

POINT ORMAND Australia, Sauvignon Blanc, 2022..... 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

OUTER BOUND Cabernet Sauvignon, Alexander Valley 2019..... 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.