GOURMET SALADS
COMES WITH A FRESH ROLL OR CHOICE OF BREAD.

1. CLASSIC CHICKEN CAESAR  -  10
   Grilled chicken, romaine lettuce, fresh parmesan cheese, croutons, Caesar dressing.

2. THE MEXICAN CHICKEN CHOP  -  12
   Grilled chicken, Chopped romaine lettuce, tomato, red peppers, red onions, cilantro, corn, pinto beans, tortilla chips and fresh avocado topped with queso blanco cheese.

3. THE POP BERRY  -  10
   Organic spinach, cranberries, walnuts, crumbled bacon, feta cheese and sliced fresh strawberries.

4. ARUGULA APPLE  -  11
   Organic arugula, sliced Fuji apple, tomato, cranberries, raisins, almonds, walnuts and goat cheese.

5. THE MEDITERRANEAN  -  10
   Classic hummus, lettuce, tomato, red onion, black olives, cucumbers, red peppers and feta cheese served with grilled pita bread.

6. THE CLASSIC COBB  -  12
   Grilled chicken, spring mix, avocado, tomatoes, red onions, crumbled bacon, hard boiled eggs and crumbled blue cheese.

7. SOUTHWEST GRILLED CHICKEN SALAD  -  12
   Grilled chicken, romaine lettuce, tomato, corn, queso blanco, red onions, cilantro, avocado, lime cilantro dressing.

8. KALE APPLE SALAD  -  11
   Kale, cherry tomato, raisins, walnut, sliced Fuji apple and feta cheese.

9. KALE CAESAR  -  9
   Kale, cherry tomato, parmesan cheese, croutons, Caesar dressing.

DRESSING OPTIONS
- Extra virgin olive oil
- Balsamic vinaigrette
- Sesame ginger
- Fresh lemon
- Lime cilantro
- Romaine
- Blue cheese
- Honey mustard
- Mango-pineapple vinaigrette
- Greek
- Soy milk
- Oat milk
- Almond milk
- Coconut
- Flavor shots

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GOURMET BREAKFAST

1. WATERFRONT BREAKFAST EGG SANDWICH  -  3.50
   2 home fried eggs, American cheese (bacon, ham, sausage, or turkey sausage extra $1). Extra $1 for substitute egg whites.

2. MEXICAN EGG BURRITO  -  6
   2 home fried eggs, corn, beans, salsa, jalapenos, tortilla chips and fresh avocado.

3. WATERFRONT LOX  -  8
   Choice of bagel with Nova lox, cream cheese, tomatoes, capers, cucumbers and red onions.

4. WHITEFISH BAGEL  -  8
   Smoked whitefish salad, cream cheese, tomato, and onions on bagel or toast.

5. BREAKFAST A LA CALIFORNIA  -  10
   2 home fried eggs, half an avocado, cilantro, feta cheese, and sriracha sauce. Extra $1 for substitute egg whites.

6. OATMEAL  -  6
   Rolled oats, fresh banana, berries, and vegan granola.

BAGELS

1. BAGEL & CREAM CHEESE  -  2.50
2. BAGEL AND FLAVORED CREAM CHEESE  -  3
3. BUTTERED BAGEL  -  1.50
4. FRESH GARDEN VEGGIE BAGEL  -  5
   Boar’s Head premium plain cream cheese, spinach, tomato, scallion, avocado.

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SMOOTHIES

1. VERY BERRY
   Fresh strawberry, fresh blueberry, fresh banana, almond milk.

2. SUPER GREEN
   Organic kale, organic spinach, fresh pineapple, fresh banana, almond milk.

3. POPEYE
   Organic spinach, avocado, fresh banana, almond milk.

4. GLOWING GREEN
   Organic kale, organic spinach, fresh green apple, celery, fresh banana, H2O.

5. OATMEAL PEANUT BUTTER
   Rolled oats, fresh banana, peanut butter, almond milk.

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GOURMET COFFEE

BAGELS

1. WATERFRONT BREAKFAST EGG SANDWICH
   3.50
   2 home fried eggs, American cheese (bacon, ham, sausage, or turkey sausage extra $1). Extra $1 for substitute egg whites.

2. MEXICAN EGG BURRITO
   6
   2 home fried eggs, corn, beans, salsa, jalapenos, tortilla chips and fresh avocado.

3. WATERFRONT LOX
   8
   Choice of bagel with Nova lox, cream cheese, tomatoes, capers, cucumbers and red onions.

4. WHITEFISH BAGEL
   8
   Smoked whitefish salad, cream cheese, tomato, and onions on bagel or toast.

5. BREAKFAST A LA CALIFORNIA
   10
   2 home fried eggs, half an avocado, cilantro, feta cheese, and sriracha sauce. Extra $1 for substitute egg whites.

6. OATMEAL
   6
   Rolled oats, fresh banana, berries, and vegan granola.

BAGELS

1. BAGEL & CREAM CHEESE
   2.50
2. BAGEL AND FLAVORED CREAM CHEESE
   3
3. BUTTERED BAGEL
   1.50
4. FRESH GARDEN VEGGIE BAGEL
   5
   Boar’s Head premium plain cream cheese, spinach, tomato, scallion, avocado.

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SMOOTHIES

1. VERY BERRY
   Fresh strawberry, fresh blueberry, fresh banana, almond milk.

2. SUPER GREEN
   Organic kale, organic spinach, fresh pineapple, fresh banana, almond milk.

3. POPEYE
   Organic spinach, avocado, fresh banana, almond milk.

4. GLOWING GREEN
   Organic kale, organic spinach, fresh green apple, celery, fresh banana, H2O.

5. OATMEAL PEANUT BUTTER
   Rolled oats, fresh banana, peanut butter, almond milk.

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GOURMET COFFEE

1. BAGEL & CREAM CHEESE
   2.50
2. BAGEL AND FLAVORED CREAM CHEESE
   3
3. BUTTERED BAGEL
   1.50
4. FRESH GARDEN VEGGIE BAGEL
   5
   Boar’s Head premium plain cream cheese, spinach, tomato, scallion, avocado.

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SWEETENED ICED LATTE

1. WATERFRONT BREAKFAST EGG SANDWICH
   3.50
   2 home fried eggs, American cheese (bacon, ham, sausage, or turkey sausage extra $1). Extra $1 for substitute egg whites.

2. MEXICAN EGG BURRITO
   6
   2 home fried eggs, corn, beans, salsa, jalapenos, tortilla chips and fresh avocado.

3. WATERFRONT LOX
   8
   Choice of bagel with Nova lox, cream cheese, tomatoes, capers, cucumbers and red onions.

4. WHITEFISH BAGEL
   8
   Smoked whitefish salad, cream cheese, tomato, and onions on bagel or toast.

5. BREAKFAST A LA CALIFORNIA
   10
   2 home fried eggs, half an avocado, cilantro, feta cheese, and sriracha sauce. Extra $1 for substitute egg whites.

6. OATMEAL
   6
   Rolled oats, fresh banana, berries, and vegan granola.

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GOURMET COFFEE

1. WATERFRONT BREAKFAST EGG SANDWICH
   3.50
   2 home fried eggs, American cheese (bacon, ham, sausage, or turkey sausage extra $1). Extra $1 for substitute egg whites.

2. MEXICAN EGG BURRITO
   6
   2 home fried eggs, corn, beans, salsa, jalapenos, tortilla chips and fresh avocado.

3. WATERFRONT LOX
   8
   Choice of bagel with Nova lox, cream cheese, tomatoes, capers, cucumbers and red onions.

4. WHITEFISH BAGEL
   8
   Smoked whitefish salad, cream cheese, tomato, and onions on bagel or toast.

5. BREAKFAST A LA CALIFORNIA
   10
   2 home fried eggs, half an avocado, cilantro, feta cheese, and sriracha sauce. Extra $1 for substitute egg whites.

6. OATMEAL
   6
   Rolled oats, fresh banana, berries, and vegan granola.

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GOURMET COFFEE

1. WATERFRONT BREAKFAST EGG SANDWICH
   3.50
   2 home fried eggs, American cheese (bacon, ham, sausage, or turkey sausage extra $1). Extra $1 for substitute egg whites.

2. MEXICAN EGG BURRITO
   6
   2 home fried eggs, corn, beans, salsa, jalapenos, tortilla chips and fresh avocado.

3. WATERFRONT LOX
   8
   Choice of bagel with Nova lox, cream cheese, tomatoes, capers, cucumbers and red onions.

4. WHITEFISH BAGEL
   8
   Smoked whitefish salad, cream cheese, tomato, and onions on bagel or toast.

5. BREAKFAST A LA CALIFORNIA
   10
   2 home fried eggs, half an avocado, cilantro, feta cheese, and sriracha sauce. Extra $1 for substitute egg whites.

6. OATMEAL
   6
   Rolled oats, fresh banana, berries, and vegan granola.

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GOURMET COFFEE

1. WATERFRONT BREAKFAST EGG SANDWICH
   3.50
   2 home fried eggs, American cheese (bacon, ham, sausage, or turkey sausage extra $1). Extra $1 for substitute egg whites.

2. MEXICAN EGG BURRITO
   6
   2 home fried eggs, corn, beans, salsa, jalapenos, tortilla chips and fresh avocado.

3. WATERFRONT LOX
   8
   Choice of bagel with Nova lox, cream cheese, tomatoes, capers, cucumbers and red onions.

4. WHITEFISH BAGEL
   8
   Smoked whitefish salad, cream cheese, tomato, and onions on bagel or toast.

5. BREAKFAST A LA CALIFORNIA
   10
   2 home fried eggs, half an avocado, cilantro, feta cheese, and sriracha sauce. Extra $1 for substitute egg whites.

6. OATMEAL
   6
   Rolled oats, fresh banana, berries, and vegan granola.

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GOURMET COFFEE

1. WATERFRONT BREAKFAST EGG SANDWICH
   3.50
   2 home fried eggs, American cheese (bacon, ham, sausage, or turkey sausage extra $1). Extra $1 for substitute egg whites.

2. MEXICAN EGG BURRITO
   6
   2 home fried eggs, corn, beans, salsa, jalapenos, tortilla chips and fresh avocado.

3. WATERFRONT LOX
   8
   Choice of bagel with Nova lox, cream cheese, tomatoes, capers, cucumbers and red onions.

4. WHITEFISH BAGEL
   8
   Smoked whitefish salad, cream cheese, tomato, and onions on bagel or toast.

5. BREAKFAST A LA CALIFORNIA
   10
   2 home fried eggs, half an avocado, cilantro, feta cheese, and sriracha sauce. Extra $1 for substitute egg whites.

6. OATMEAL
   6
   Rolled oats, fresh banana, berries, and vegan granola.

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GOURMET COFFEE
CALL FOR SELECTION

GOURMET SANDWICHES
COMES WITH A SIDE OF CHIPS OR A SMALL GREEN SEASONAL SALAD.

1. THE MEXICAN  .................................................. 10
   Grilled chicken wrap with avocado, Vermont cheddar cheese, corn, pinto beans and salsa. Choice of grilled tortilla wrap.

2. MOMMY DELIGHT  ............................................ 10
   Cajun turkey, avocado, arugula, sundried tomato with honey Dijon mustard on your choice of tortilla wrap.

3. TURKEY ADDICTION  ............................................. 10
   Smoked turkey, Brie cheese, fresh sliced Fuji apple, fresh organic arugula, honey Dijon mustard, on multigrain bread.

4. CLASSIC TUNA MELT  ......................................... 9
   Tuna fish salad, smoked Swiss cheese, tomato on multigrain bread.

5. LONDON BROIL  ................................................ 10
   Premium roast beef, melted Provolone cheese, roasted fire red peppers, arugula, basil pesto on focaccia.

6. PICANTE CHICKEN QUESADILLA  ............................. 10
   Grilled chicken, chipotle mayo, red onion, cilantro, hot peppers, parmesan cheese on tortilla.

7. THE WATERFRONT CLUB  ...................................... 10
   A triple decker with your choice of turkey, roast beef, tuna, grilled chicken or chicken salad. Comes with lettuce, tomato, crispy bacon on toast.

8. ASIAN DECKER  ................................................... 11
   A triple decker with Boar's Head ichiban teriyaki chicken. Comes with lettuce, avocado, tomato, crispy bacon, Russian dressing on toast.

9. CLASSIC CHICKEN  ............................................... 10
   Grilled chicken sandwich with crispie bacon, avocado, lettuce, tomato and honey mustard on focaccia bread.

10. THE CALIFORNIA  ................................................. 9
    Turkey or tuna with lettuce, tomato, avocado, alfalfa sprouts and honey mustard on your choice of bread.

11. THE CALI BLT  .................................................... 8
    Bacon, lettuce, tomato, & avocado. On your choice of bread.

GOURMET VEGETARIAN SPECIALS
COMES WITH A SIDE OF CHIPS OR A SMALL GREEN SEASONAL SALAD.

1. VEGGIE CARTELLE BURGER  .................................. 12
   Veggie patty, pepper jack cheese, spinach, tomato, onions, sprouts, avocado, spicy mayo on brioche with pickle on the side.

2. VEGGIE HUMMUS  .............................................. 9
   Classic hummus, fire roasted peppers, cucumber, tomato, alfalfa sprouts, crumbled feta cheese on pita bread.

3. VEGGIE PANINI  .................................................. 9
   Spinach, tomato, roasted peppers, onions, avocado, sprouts, cucumber, mushroom, pepper jack cheese and honey mustard.

4. AVOCADO TOAST  ............................................... 9
   Avocado, goat cheese, fire roasted red peppers on choice of toast.

5. TOFU GREEN GODDESS  ....................................... 12
   Organic firm tofu, spinach, cucumber, sprouts, avocado, and spicy hummus on spinach wrap.

GOURMET HOAGIES
COMES WITH A SIDE OF SLICED PICKLES.

1. ITALIAN  ............................................................ 9
   Prosciutto piccolo, capocola ham, Genoa salami, pepper ham and sharp Provolone.

2. PIER 5 CHEESESTEAK  .......................................... 13
   Premium seasoned fillet roast beef, melted pepper jack cheese, red peppers, red onions, mushrooms and spicy mayo.

3. CLUB HOAGIE  ...................................................... 10
   Your choice of turkey, tuna salad, chicken salad, grilled chicken or beef. Comes with bacon, lettuce, tomato and onions.

GOURMET PANINIS
COMES WITH A SIDE OF CHIPS OR A SMALL GREEN SEASONAL.

1. CHICKEN PESTO  ................................................ 9
   Grilled chicken, buffalo mozzarella, fresh basil pesto, roasted fire red peppers.

2. CHIPOTLE CHICKEN  ............................................. 9
   Chipotle style chicken breast, melted chipotle Gouda cheese, spicy bacon, avocado, sweet onions and honey mustard.

3. CAJUN PANINI  .................................................... 9
   Cajun style turkey breast, melted pepper jack, fire roasted peppers, spinach, sundried tomato and honey mustard.

4. TUNA PANINI  ...................................................... 9
   Tuna salad, melted imported Swiss cheese, tomatoes and avocado.

5. TOMATO MOZZARELLA  ......................................... 9
   Buffalo mozzarella, tomato, basil, arugula and sundried tomato pesto.

6. ROAST BEEF  ..................................................... 9
   Roast beef, melted Swiss cheese, fire roasted peppers, red onions, spinach and sundried tomato pesto.

7. PAISANO  ............................................................ 9
   Grilled chicken breast, prosciutto piccolo, sharp Provolone cheese, arugula, fire roasted peppers and basil pesto.

GOURMET SOUP SELECTIONS
CUP OR BOWL - CALL FOR SELECTION

VEGAN  VEGETARIAN  GLUTEN FREE

FOOD ALLERGIES AND RESTRICTIONS
Our foods may contain gluten, eggs, peanuts, soy, dairy, cheese, and cured meats. Waterfront Gourmet is not responsible for any allergic reaction to our ingredients or products. Please consult with our staff and ask questions regarding our products before purchasing and consumption. Consuming raw or undercooked poultry, fish, or eggs may increase your risk of food born illness, especially if you have certain medical conditions or allergies.

Our store offers products that are vegan, plant-based, vegetarian, gluten-free as options. We also offer products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume by customers with dietary restrictions, or have allergies to peanut, tree nut, soy, milk, egg, or wheat.

always fresh
made to order
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