



"NIGHT TIME IS THE RIGHT TIME" FOR ROCK-N-ROLL!!

M E N U
WATERMARK
R E S T A U R A N T

March 21, 1986

APPETIZERS

New Wave Clam Chowder — Our especially tasty version of this popular treat from the sea.	Bowl	2.35
	Cup	1.60
"I am the Walrus" Soup — A melody of seafood, with mushrooms, onions, garlic and tomatoes combined for a brothy soup.		1.35
Clams Ramones — Cherrystone Clams baked with almond, anisette, pimentos, onions, and romano cheese.		4.75
Oysters Sam and Dave — Oysters baked with spinach, Swiss cheese, parmesan cheese, and a mixture of spices.		4.75
Buddy Miles Mussels in Garlic Butter — Mussels poached in garlic butter with Chablis.		4.15
Dusty Springfield Stuffed Mushrooms — Mushroom caps stuffed with a crabmeat and spinach mixture then topped with Hollandaise.		5.50
Percy Sledge Shrimp Cocktail — Five large shrimp boiled in spices and served with cocktail sauce.		5.50
Screamin' J. Hawkins Oysters on the Half Shell — Four Bluepoint Oysters.		4.15
Chubby Checker's Chicken Liver Pate — Chicken livers combined with walnuts and apples.		3.95

ENTREES

Sam Philips Salmon Caesar Salad — A traditional Caesar Salad tossed with poached salmon.	9.95
Frankie Lymon Sole Oscar — Baked and topped with broccoli, lobster meat and bearnaise.	17.95
Jerry Lee Louisiana Catfish — Coated with cracker crumbs and almonds topped with Hollandaise.	14.95
Ritchie Blackmoore's "Rainbow" Trout — Farmed trout mesquite grilled with cumin and garlic butter.	12.95

Spencer Davis Swordfish — Marinated in our unique blend of ginger and lemon, mesquite grilled.	16.95
Moni—Moni — Marinated in a Hawaiian barbecue and mesquite grilled.	15.95
Ready, Steady, Go Redfish — Hot and spicy seasonings, blackened in a cast iron skillet.	15.95
Rolling Stone's Scallops Orange — Bay Scallops sauteed with oranges, cantaloupe, mushrooms, garlic, and tequila. Served in a cream sauce.	14.95
Iron Maiden Marlin — Marinated in fresh herbs and mesquite grilled.	15.95
Golden Paliminoes Bass Monte Carlo — Bass stuffed with a crabmeat and spinach mixture topped with Hollandaise.	16.95
New York Doll's Salmon with Lou Reed Dill Sauce — Fillets sauteed with red radish, dill and horseradish in a rich cream sauce.	16.95
Guess Who Scampies — Scampies, wrapped in basil and prosciutto ham, mesquite grilled.	17.95
"Red Rocker's" Lemon Shark — Flavored with an oriental marinade and mesquite grilled.	14.95
Muddy Water's Maine Lobster — Pick your own lobster and choose the method of preparation -- grilled, boiled, or stuffed (an additional \$1.50 for stuffed).	18.95
Whole Lotta Strip Steak — A 12 ounce Certified Angus Strip Steak, mesquite grilled.	18.25
Lynyrd Skynyrd Skillet Steak in Scotch and Tarragon Sauce — A 10 ounce Certified Angus Strip Steak served with a piquant tarragon, green pepper and Scotch sauce.	17.95
Alan Freed Filet Mignon — An eight ounce Certified Angus Filet mesquite grilled.	18.25
Grand Funk Chicken with Basil and Garlic — Boneless chicken breast marinated in basil and garlic, mesquite grilled.	10.95
Little Eva Veal Marsala — Sauteed and served with a light cream sauce and Marsala wine.	16.50
Be—Bop—A Lamb Chops — Two lamb chops mesquite grilled and served with Walnut Hollandaise.	18.95

Happy Birthday Rock—n—Roll
From the Rock—n—Roll Restaurant of the World!!
 Menu created by Michele and Mick