



SALADS & STARTERS

Caesar Salad 14

Parmesan cheese, croutons, classic dressing

Tomato Burrata Salad 16

Mixed greens, tomatoes, onions, burrata cheese, balsamic, & walnut pesto

Quinoa Green Salad 15

Spring mix, quinoa, shaved heirloom carrots, cherry tomatoes, toasted pepitas, feta cheese, mint, parsley
Add Chicken 10 / Shrimp 16 / Salmon 19

Ahi Tuna Nachos 24

Wonton chips, red & green peppers, cucumber, sesame seeds, sweet soy sauce, and spicy mayo

Crispy Calamari 18

Corn-meal, poblano pico de gallo, aji amarillo aioli

Ceviche 20

Shrimp, cod fish, octopus, leche de tigre, shaved red onions, micro cilantro, aji amarillo dressing

Fruit Bowl 9

Seasonal Fresh fruit, toasted coconut

Cured Atlantic Salmon 22

Argula, red onions, tomato, capers, toasted plain bagel and cream cheese.

Tacos 19

Corn tortilla, coleslaw, pico de gallo, cotija cheese, aji amarillo aioli, cilantro

Choice of Fish or Shrimp

Salmon Tartare 22

Avocado, wakame, ponzu, caviar

Avocado Toast 16

Multigrain bread, smashed avocado, feta cheese, heirloom tomatoes, onions, extra virgin olive oil, and 2 eggs any style

EGGS

Vegetable Frittata 17

Baby Spinach, tomato, red peppers, garlic, shallots and cheese, served with arugula salad, lemon vinaigrette

All Eggs Benedict served with herbed polenta cake, hollandaise sauce, asparagus and micro cilantro.

Juniper Eggs Benedict 17

Canadian bacon, poached eggs

Lobster Eggs Benedict 24

Lobster salad, poached eggs

Salmon Eggs Benedict 20

Citrus-cured salmon, poached eggs

Short Rib Hash 32

Potatoes, onions, red peppers, 2 eggs any style, & black truffle demi glace

Steak & Eggs 28

6 oz. steak, 2 eggs any style, served with arugula salad and lemon vinaigrette

Shrimp & Grits 26

Creamy grits, gulf shrimp, cured pork Andouille sausage and micro greens

GRIDDLE

Buttermilk Pancakes 16

Add Blueberries 3/Add Strawberries 3

Churros French Toast 16

Whipped cream, maple syrup and mixed berries

Belgian Waffle 16

House made Waffle, caramel pineapple sauce, fresh whipped cream, and coconut

SIDES

Roasted Potatoes	5	Fruit	6
Grilled Andouille	6	Salad	8
2 Eggs (Any Style)	6	Bagel	3
Granola parfait with		Bacon	6
Greek yogurt & honey	10	Grits	6
French Fries	8	Asparagus	10

BOTTOMLESS

Limited to 90 minutes serving time

Mimosas & Bellinis | 22

Sparkling | 24

Bloody Mary | 26

Last call on bottomless will be at 3:15PM

SANDWICHES

Blackened Mahi Sandwich 20

Brioche Bun, coleslaw, lemon aioli, tomatoes, and fries

Juniper Burger 21

8 oz. Angus blend, caramelized onion, swiss cheese, crispy bacon and fries

SEAFOOD

Oysters:

Individual | ½ Dozen | Dozen MKP

Cocktail sauce, peppercorn mignonette

Seafood Garden for 2 MKP

½ lobster, ceviche, 3 shrimp, & 3 oysters

Seafood Garden for 4 MKP

Whole lobster, ceviche, 6 shrimp, & 6 oysters

Seafood Garden for 6 MKP

Whole lobster, ceviche, 9 shrimp, & 9 oysters

www.juniperonthewater.com

1975 S. Ocean Drive, Hallandale Beach, FL 33009 954-544-3370

All checks include an 18% gratuity | Checks can be split up to 3 ways

Consuming raw or undercooked fish, seafood, meat or poultry may increase your chances of any food borne illnesses