

Appetizers

CALAMARI FLASH FRIED AND SERVED WITH A CURRIED RÉMOULADE	\$9.25	*OYSTERS ON THE HALF SHELL 1 DOZEN / \$17.50
BLACKENED SCALLOPS BLACKENED SCALLOPS WITH A SWEET FIRE ROASTED RED PEPPER COULIS	\$13.95	PORTOBELLO MUSHROOM CAP WITH HOUSE-MADE MOZZARELLA CHEESE \$9.50
WATER'S EDGE FISH CHUNKS LIGHTLY BREADED MAHI-MAHI CHUNKS	\$11.75	STEAMED MUSSELS P.E.I. MUSSELS STEAMED WITH ARTICHOKES, TOMATOES, ROASTED BELL PEPPERS AND CAPERS, WITH A WHITE WINE AND FRESH HERB BROTH \$16.50
SHRIMP COCKTAIL JUMBO SHRIMP WITH WATER'S EDGE COCKTAIL SAUCE	\$12.95	CRAB BRUSCHETTA JUMBO LUMP CRAB MEAT WITH MARINATED TOMATOES ON GARLIC CROSTINIS \$13.50
CHEESE AND OLIVES SELECTIONS OF CHEESES AND OLIVES FROM AROUND THE WORLD	\$12.95	CRAB CAKE APPETIZER JUMBO LUMP CRAB AND A LEMON CAPER RÉMOULADE \$12.95
CLAMS FRESH LOCAL LITTLE NECK CLAMS STEAMED IN A BROTH OF FRESH HERBS, WHITE WINE AND BUTTER	\$10.95	*SESAME SEARED TUNA SESAME SEARED YELLOWFIN TUNA WITH A WASABI AIOLI SERVED WITH A WAKAME SALAD \$13.50
CRAB AND SPINACH DIP SERVED WARM WITH A PARMESAN CRUST	\$10.50	LOBSTER MAC AND CHEESE NORTH ATLANTIC LOBSTER WITH CHEDDAR AND PEPPER JACK CHEESES 3 OZ \$12.25 6 OZ \$19.95

Soups & Salads

WATER'S EDGE FISH STEW LOWCOUNTRY STYLE WITH SAUSAGE, OKRA AND CORN IN A TOMATO BROTH	\$7.50	CRUSTED GOAT CHEESE SALAD WITH MANDARIN ORANGES, SUNDRIED CRANBERRIES AND A BLUEBERRY VINAIGRETTE \$11.50
SHE CRAB SOUP	BOWL: \$8.95	CAESAR SALAD FRESH ROMAINE HEARTS WITH THE TRADITIONAL GARNISHES \$8.95
SOUP OF THE DAY OUR SEASONAL FAVORITES	BOWL: \$7.25	TOMATO & MOZZARELLA SALAD MINIATURE HEIRLOOM TOMATOES WITH FRESH HOUSE-MADE MOZZARELLA CHEESE, VIRGIN OLIVE OIL AND FRESH BASIL \$10.50
WATER'S EDGE HOUSE SALAD FRESH MIXED GREENS, TOMATO, CUCUMBER, ONION, ALMONDS AND CROUTONS	\$7.50	CRISPY DUCK SALAD MEDALLIONS OF DUCK BREAST FRIED AND SERVED OVER BABY SPINACH WITH BLUE CHEESE CRUMBLES, CRANBERRIES, PECANS AND A BLUEBERRY VINAIGRETTE \$17.95
SPINACH SALAD FRESH SPINACH, BOILED EGG, TOMATOES AND SLICED ONION WITH A WARM BACON VINAIGRETTE	\$8.50	

ADDITIONS: ADD CHICKEN, SHRIMP, OR SALMON TO YOUR SALADS **\$6.95**

DRESSINGS WARM BACON VINAIGRETTE • WHOLE GRAIN MUSTARD VINAIGRETTE • ZESTY PARMESAN • CAESAR • BLUE CHEESE • CREAMY BALSAMIC VINEGAR • BLUEBERRY VINAIGRETTE

Pastas

ALL PASTAS ARE GARNISHED WITH FRESH HERBS AND PARMESAN CHEESE

SEAFOOD PASTA SHRIMP, SCALLOPS AND FISH SAUTEED WITH LINQUINE PASTA AND YOUR CHOICE OF MARINARA, ALFREDO OR SPICY CREAM SAUCE	\$20.95	SHRIMP SCAMPI SAUTÉED SHRIMP, FRESH GARLIC AND HERBS WITH WHITE WINE, BUTTER, AND LEMON JUICE OVER ANGEL HAIR PASTA \$20.50
VEGETABLE PASTA FRESH VEGETABLES WITH HERBS, GARLIC IN A WHITE WINE BUTTER SAUCE OVER ANGEL HAIR PASTA ADD CHICKEN OR SHRIMP	\$14.50 \$6.95	SHELLFISH PASTA MUSSELS, CLAMS, SCALLOPS AND SHRIMP WITH BACON, SPINACH, FRESH TOMATOES, IN A WHITE WINE BUTTER SAUCE OVER ANGEL HAIR PASTA \$22.95

Seafood

WATER'S EDGE CRAB CAKES JUMBO LUMP CRAB MEAT WITH A LEMON CAPER REMOULADE SERVED WITH RED RICE AND SAUTÉED VEGETABLES	\$24.95	GRILLED SALMON BARBECUE GRILLED SALMON SERVED WITH SWEET POTATO FRIES AND STEAMED ASPARAGUS \$21.50
CRISPY FLOUNDER SCORED WHOLE, SERVED WITH MANGO SWEET AND SOUR SAUCE SERVED WITH RED RICE AND SAUTÉED VEGETABLES	\$27.00	SHRIMP AND GRITS SHRIMP SAUTÉED WITH ANDOUILLE SAUSAGE, MUSHROOMS, ONIONS AND SWEET ROASTED RED BELL PEPPERS OVER STONE GROUND GRITS \$22.95
*WATER'S EDGE YELLOWFIN TUNA SALT AND PEPPER SEARED RARE YELLOWFIN TUNA WITH A HOISIN TERIYAKI SAUCE AND SESAME NOODLES	\$23.95	FRIED SEAFOOD PLATTERS SERVED WITH WATER'S EDGE RED RICE AND SAUTÉED VEGETABLES FLOUNDER • SHRIMP • SCALLOPS • OYSTERS \$24.95
GRILLED MAHI-MAHI WITH A MANGO TERIYAKI SAUCE SERVED WITH RED RICE AND SAUTÉED VEGETABLES	\$23.95	HERB SEARED GROUPE SERVED WITH GOAT CHEESE MASHED POTATOES AND ASPARAGUS WITH AN HERB BEURRE BLANC \$28.95
SEAFOOD PAELLA LOBSTER, FISH, SHRIMP, SCALLOPS, CLAMS AND MUSSELS OVER SAFFRON RICE IN A RICH TOMATO BROTH	\$29.50	KING CRAB LEGS ENTRÉE SERVED WITH DRAWN BUTTER WITH YOUR CHOICE OF TWO SIDES MARKET PRICE

BROILED LOBSTER DINNER

TWO MAINE LOBSTER TAILS SPLIT AND BROILED SERVED WITH GOAT CHEESE MASHED POTATOES AND ASPARAGUS **\$35.50**

Meats

SIDE CHOICES: MASHED POTATOES, RED RICE, SAFFRON RICE, COLLARD GREENS, SAUTÉED VEGETABLES, GRITS, FRENCH FRIES, SWEET POTATO FRIES

*PRIME RIB WATER'S EDGE SLOW ROASTED PRIME RIB SERVED WITH MASHED POTATOES AND SAUTÉED GREEN BEANS LARGE BONE-IN 22 OZ - 24 OZ \$37.95 SMALL 12 OZ - 14 OZ \$27.95	*SEARED RIBEYE 16 OUNCE RIBEYE SEARED SERVED WITH MASHED POTATOES, SAUTÉED VEGETABLES AND TOPPED WITH A GARNISH OF ROASTED GARLIC, HEIRLOOM TOMATOES, AND FRESH HERBS \$30.95
*PRIME RIB WITH SHRIMP AND SCALLOPS PRIME RIB SERVED WITH A SKEWER OF SHRIMP AND SCALLOPS SERVED WITH MASHED POTATOES AND VEGETABLES \$34.95	DOWNTOWN COUNTRY FRIED STEAK MADE WITH FILET MIGNON SERVED WITH A CRACKED BLACK PEPPER GRAVY, MASHED POTATOES AND COLLARD GREENS \$19.95
*FILET MIGNON 8 OUNCES WITH BORDELAISE SAUCE, SERVED WITH MASHED POTATOES AND ASPARAGUS \$29.95	*DUCK BREAST SEARED DUCK BREAST SERVED WITH AN ORANGE AND CARAMELIZED ONION CHUTNEY, MASHED POTATOES AND COLLARD GREENS \$29.95
BAKED CHICKEN BREAST CHICKEN STUFFED WITH GOAT CHEESE AND SPINACH SERVED WITH MASHED POTATOES AND ASPARAGUS \$19.95	*WATER'S EDGE CHEESEBURGER 10 OZ. GROUND FRESH IN HOUSE \$14.95 ADD BACON \$1.50 SERVED WITH FRIES OR YOUR CHOICE OF A SIDE

ADDITIONS

ADD SHRIMP, SCALLOPS OR OYSTERS TO YOUR STEAK **\$8.95**
ADD LOBSTER TO YOUR STEAK **\$15.95**