

Appetizers

CALAMARI FLASH FRIED AND SERVED WITH A CURRIED RÉMOULADE	\$8.95	OYSTERS ON THE HALF SHELL ONE DOZEN	\$14.95
SEARED SCALLOPS SKILLET SEARED SEA SCALLOPS WITH A BALSAMIC REDUCTION	\$12.50	STEAMED MUSSELS P.E.I. MUSSELS STEAMED WITH ARTICHOKE, TOMATOES, ROASTED BELL PEPPERS AND CAPERS, WITH A WHITE WINE AND FRESH HERB BROTH	\$13.95
WATER'S EDGE WORLD FAMOUS FISH CHUNKS LIGHTLY BREADED MAHI-MAHI CHUNKS	\$9.25	SMOKED BEEF TENDERLOIN PEPPER SEARED SMOKED TENDERLOIN SERVED CHILLED AND RARE	\$12.95
SHRIMP COCKTAIL BOILED SHRIMP SERVED CHILLED WITH WATER'S EDGE COCKTAIL SAUCE	\$12.95	CRAB BRUSCHETTA JUMBO LUMP CRAB MEAT WITH MARINATED TOMATOES ON GARLIC CROSTINIS	\$12.95
SEARED DUCK BREAST SEARED DUCK BREAST WITH STONE GROUND GRITS	\$14.25	CRAB CAKE APPETIZER CHUNKS OF CRAB MIXED WITH SWEET BELL PEPPER AND A LEMON CAPER RÉMOULADE	\$11.95
FRIED OYSTERS LIGHTLY BREADED AND SERVED WITH ZESTY PARMESAN SAUCE	\$8.95	PORTOBELLO MUSHROOM CAPS BALSAMIC MARINATED PORTOBELLO MUSHROOM CAPS WITH MOZZARELLA CHEESE	\$8.95
BAKED CRAB DIP CRAB MEAT, ARTICHOKE, SPINACH AND CREAM CHEESE	\$8.95	SESAME SEARED TUNA SESAME SEARED YELLOWFIN TUNA WITH A WASABI-SOY DIPPING SAUCE SERVED WITH A CUCUMBER SALAD	\$11.25
CLAMS FRESH LOCAL LITTLE NECK CLAMS STEAMED IN A BROTH OF FRESH HERBS, WHITE WINE AND BUTTER	\$9.50		

Soups & Salads

WATER'S EDGE FISH STEW LOWCOUNTRY STYLE WITH SAUSAGE, OKRA AND CORN IN A TOMATO BROTH	\$6.95	SOUP OF THE DAY OUR SEASONAL FAVORITES	\$6.95
WATER'S EDGE HOUSE SALAD FRESH MIXED GREENS, TOMATO, CUCUMBER, ONION, ALMONDS AND CROUTONS	\$6.25	CAPRESE SALAD TOMATO AND MOZZARELLA SERVED WITH A BALSAMIC GLAZE	\$9.95
SPINACH SALAD FRESH SPINACH, BOILED EGG, TOMATOES AND SLICED ONION WITH A WARM BACON VINAIGRETTE	\$7.50	CAESAR SALAD FRESH ROMAINE HEARTS WITH THE TRADITIONAL GARNISHES WITH GRILLED CHICKEN	\$7.95
	\$13.50	WITH GRILLED SHRIMP AND SCALLOPS	\$13.50
CRUSTED GOAT CHEESE SALAD WITH MANDARIN ORANGES, SUNDRIED CRANBERRIES AND A RASPBERRY PORT WINE VINAIGRETTE	\$10.25	CRISPY DUCK SALAD MEDALLIONS OF DUCK BREAST FRIED AND SERVED OVER BABY SPINACH GREENS WITH BLUE CHEESE CRUMBLES, CRANBERRIES, PECANS AND A PORT WINE VINAIGRETTE	\$13.95
DRESSINGS WARM BACON VINAIGRETTE • WHOLE GRAIN MUSTARD VINAIGRETTE • ZESTY PARMESAN • CAESAR • BLUE CHEESE • BALSAMIC VINEGAR • RASPBERRY PORT WINE VINAIGRETTE			

Seafood

WATER'S EDGE CRAB CAKES JUMBO LUMP CRAB MEAT MIXED WITH BELL PEPPERS, ONIONS AND FRESH HERBS	\$22.95	CRISPY FLOUNDER SCORED WHOLE, SERVED WITH MANGO SWEET AND SOUR SAUCE	\$21.95
HICKORY BBQ SALMON SEARED SALMON WITH ASPARAGUS AND SAFFRON RICE	\$18.95	SEAFOOD PAELLA LOBSTER, FISH, SHRIMP, SCALLOPS, CLAMS AND MUSSELS OVER SAFFRON RICE IN A RICH TOMATO BROTH	\$26.95
WATER'S EDGE YELLOWFIN TUNA SALT AND PEPPER SEARED RARE YELLOWFIN TUNA WITH A HOISIN TERIYAKI SAUCE AND A PANCIT SALAD	\$22.95	SHRIMP AND GRITS SHRIMP SAUTÉED WITH ANDOUILLE SAUSAGE, MUSHROOMS, ONIONS AND SWEET ROASTED RED BELL PEPPERS OVER STONE GROUND GRITS	\$18.95
GRILLED MAHI-MAHI WITH A MANGO TERIYAKI SAUCE SERVED WITH RED RICE AND SAUTÉED VEGETABLES	\$19.95	FRIED SEAFOOD PLATTERS SERVED WITH WATER'S EDGE RED RICE AND SAUTÉED VEGETABLES FISH • SHRIMP • SCALLOPS • OYSTERS	\$22.95
HERB SEARED GROUPE SERVED OVER GOAT CHEESE MASHED POTATOES AND ASPARAGUS WITH A CITRUS HERB BEURRE BLANC	\$23.95		

Pastas

ALL PASTAS ARE GARNISHED WITH FRESH HERBS AND PARMESAN CHEESE

SEAFOOD PASTA FRESH SHRIMP, SCALLOPS AND FISH WITH YOUR CHOICE OF: MARINARA, ALFREDO OR SPICY CREAM SAUCE	\$19.95	SHRIMP SCAMPI WITH PENNE SAUTÉED SHRIMP, FRESH GARLIC AND HERBS WITH WHITE WINE AND LEMON JUICE OVER PENNE PASTA	\$18.95
VEGETABLE PASTA SAUTÉED VEGETABLES WITH ROASTED PINE NUTS, SUN-DRIED TOMATOES AND OLIVES	\$15.95	SHELLFISH PASTA MUSSELS, CLAMS, SCALLOPS AND SHRIMP WITH BACON, SPINACH, FRESH TOMATOES, IN A WHITE WINE BUTTER SAUCE OVER ANGEL HAIR PASTA	\$18.95
GRILLED CHICKEN PASTA GRILLED BREAD ATOP PENNE PASTA WITH ARTICHOKE, TOMATOES, FRESH HERBS, AND ROASTED RED PEPPERS IN A LIGHT BUTTER WHITE WINE BROTH SERVED WITH A FRESH VEGETABLE	\$17.95		

Meats

PRIME RIB WATER'S EDGE SLOW ROASTED PRIME RIB LARGE BONE-IN 22 OZ - 24 OZ SMALL 12 OZ - 14 OZ	\$34.95 \$21.95	BAKED CHICKEN BREAST FREE RANGE CHICKEN STUFFED WITH GOAT CHEESE, SPINACH AND SUNDRIED TOMATOES SERVED OVER MASHED POTATOES AND SAUTÉED VEGETABLES	\$18.95
FILET MIGNON 8 OUNCES GARNISHED WITH PORTOBELLO AND BÉARNAISE SAUCE, WITH MASHED POTATOES AND VEGETABLES	\$27.95	DOWNTOWN COUNTRY FRIED STEAK MADE WITH FILET MIGNON SERVED WITH A CRACKED BLACK PEPPER GRAVY, MASHED POTATOES AND COLLARD GREENS	\$17.95
SEARED RIBEYE 16 OUNCE RIBEYE SEARED AND GARNISHED WITH ONION RINGS AND BLUE CHEESE CRUMBLES SERVED WITH MASHED POTATOES AND SAUTÉED VEGETABLES	\$27.95	DUCK BREAST SEARED MAPLE LEAF DUCK BREAST SERVED WITH GOAT CHEESE AND CHIVE MASHED POTATOES, AND SAUTÉED BABY SPINACH	\$25.95
ADDITIONS ADD SHRIMP, SCALLOPS OR OYSTERS TO YOUR STEAK ADD LOBSTER TO YOUR STEAK	\$7.95 \$14.95	WATER'S EDGE BURGER GROUND FRESH IN-HOUSE DAILY WITH CHEESE OR BACON SERVED WITH FRIES OR YOUR CHOICE OF A SIDE	\$9.45 \$10.45