

## Appetizers

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| <b>CALAMARI</b><br>FLASH FRIED AND SERVED WITH A CURRIED RÉMOULADE                 | <b>\$9.25</b>  | <b>PORTOBELLO MUSHROOM CAP</b><br>PORTOBELLO MUSHROOM CAP WITH MOZZARELLA CHEESE   | <b>\$8.95</b>  |
| <b>SEARED SCALLOPS</b><br>SKILLET SEARED SEA SCALLOPS WITH A MEDITERRANEAN SALAD   | <b>\$13.95</b> | <b>CLAMS</b><br>FRESH LOCAL LITTLE NECK CLAMS STEAMED IN A BROTH OF FRESH HERBS, WHITE WINE AND BUTTER   | <b>\$10.25</b> |
| <b>WATER'S EDGE FISH CHUNKS</b><br>LIGHTLY BREADED MAHI-MAHI CHUNKS                | <b>\$10.95</b> | <b>STEAMED MUSSELS</b><br>P.E.I. MUSSELS STEAMED WITH ARTICHOKE, TOMATOES, ROASTED BELL PEPPERS AND CAPERS, WITH A WHITE WINE AND FRESH HERB BROTH | <b>\$14.95</b> |
| <b>SHRIMP COCKTAIL</b><br>JUMBO SHRIMP WITH WATER'S EDGE COCKTAIL SAUCE            | <b>\$12.95</b> | <b>CRAB BRUSCHETTA</b><br>JUMBO LUMP CRAB MEAT WITH MARINATED TOMATOES ON GARLIC CROSTINIS   | <b>\$13.50</b> |
| <b>*SEARED DUCK BREAST</b><br>WITH AN ORANGE AND CARAMELIZED ONION CHUTNEY         | <b>\$14.95</b> | <b>CRAB CAKE APPETIZER</b><br>JUMBO LUMP CRAB AND A LEMON CAPER RÉMOULADE  | <b>\$12.95</b> |
| <b>CHEESE AND OLIVES</b><br>SELECTIONS OF CHEESES AND OLIVES FROM AROUND THE WORLD | <b>\$12.95</b> | <b>*SESAME SEARED TUNA</b><br>SESAME SEARED YELLOWFIN TUNA WITH A WASABI AIOLI DIPPING SAUCE SERVED WITH A WAKAME SALAD                            | <b>\$11.95</b> |
| <b>CRAB AND SPINACH DIP</b><br>SERVED WARM WITH A PARMESAN CRUST                   | <b>\$8.95</b>  | <b>LOBSTER MAC AND CHEESE</b><br>3 OZ <b>\$10.50</b> 6 OZ <b>\$18.95</b>   |                |
| <b>*OYSTERS ON THE HALF SHELL</b><br>ONE DOZEN                                     | <b>\$16.50</b> |  |                |

## Soups & Salads

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| <b>WATER'S EDGE FISH STEW</b><br>LOWCOUNTRY STYLE WITH SAUSAGE, OKRA AND CORN IN A TOMATO BROTH             | <b>\$7.25</b>  | <b>SOUP OF THE DAY</b><br>OUR SEASONAL FAVORITES   | BOWL: <b>\$7.25</b><br>CUP: <b>\$5.50</b> |
| <b>WATER'S EDGE HOUSE SALAD</b><br>FRESH MIXED GREENS, TOMATO, CUCUMBER, ONION, ALMONDS AND CROUTONS        | <b>\$7.25</b>  | <b>TOMATO &amp; MOZZARELLA SALAD</b><br>MINIATURE HEIRLOOM TOMATOES WITH FRESH MOZZARELLA CHEESE, VIRGIN OLIVE OIL AND FRESH BASIL   | <b>\$10.50</b>                            |
| <b>SPINACH SALAD</b><br>FRESH SPINACH, BOILED EGG, TOMATOES AND SLICED ONION WITH A WARM BACON VINAIGRETTE  | <b>\$7.95</b>  | <b>CAESAR SALAD</b><br>FRESH ROMAINE HEARTS WITH THE TRADITIONAL GARNISHES   | <b>\$7.95</b>                             |
| <b>CRUSTED GOAT CHEESE SALAD</b><br>WITH MANDARIN ORANGES, SUNDRIED CRANBERRIES AND A BLUEBERRY VINAIGRETTE | <b>\$10.75</b> | <b>CRISPY DUCK SALAD</b><br>MEDALLIONS OF DUCK BREAST FRIED AND SERVED OVER BABY SPINACH GREENS WITH BLUE CHEESE CRUMBLES, CRANBERRIES, PECANS AND A BLUEBERRY VINAIGRETTE | <b>\$16.95</b>                            |

**ADDITIONS:** ADD CHICKEN, SHRIMP, OR SALMON TO YOUR SALADS **\$5.95**

**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

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|---|---------------------------------|---|----------------|
| <b>SEAFOOD PASTA</b><br>FRESH SHRIMP, SCALLOPS AND FISH WITH YOUR CHOICE OF MARINARA, ALFREDO OR SPICY CREAM SAUCE                        | <b>\$19.95</b>                  | <b>SHRIMP SCAMPI</b><br>SAUTÉED SHRIMP, FRESH GARLIC AND HERBS WITH WHITE WINE, BUTTER, AND LEMON JUICE OVER ANGEL HAIR PASTA                         | <b>\$19.95</b> |
| <b>VEGETABLE PASTA</b><br>FRESH VEGETABLES WITH HERBS, GARLIC IN A WHITE WINE BUTTER SAUCE OVER ANGEL HAIR PASTA<br>ADD CHICKEN OR SHRIMP | <b>\$14.50</b><br><b>\$5.95</b> | <b>SHELLFISH PASTA</b><br>MUSSELS, CLAMS, SCALLOPS AND SHRIMP WITH BACON, SPINACH, FRESH TOMATOES, IN A WHITE WINE BUTTER SAUCE OVER ANGEL HAIR PASTA | <b>\$21.95</b> |

## Seafood

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| <b>WATER'S EDGE CRAB CAKES</b><br>JUMBO LUMP CRAB MEAT WITH A LEMON CAPER REMOULADE SERVED WITH RED RICE AND SAUTÉED GREEN BEANS  | <b>\$23.95</b> | <b>GRILLED SALMON</b><br>SALMON SERVED WITH ASPARAGUS AND SAFFRON RICE TOPPED WITH A MEDITERRANEAN SALAD                                       | <b>\$19.95</b>      |
| <b>CRISPY FLOUNDER</b><br>SCORED WHOLE, SERVED WITH MANGO SWEET AND SOUR SAUCE SERVED WITH RED RICE AND SAUTÉED GREEN BEANS       | <b>\$24.25</b> | <b>SHRIMP AND GRITS</b><br>SHRIMP SAUTÉED WITH ANDOUILLE SAUSAGE, MUSHROOMS, ONIONS AND SWEET ROASTED RED BELL PEPPERS OVER STONE GROUND GRITS | <b>\$19.95</b>      |
| <b>*WATER'S EDGE YELLOWFIN TUNA</b><br>SALT AND PEPPER SEARED RARE YELLOWFIN TUNA WITH A HOISIN TERIYAKI SAUCE AND SESAME NOODLES | <b>\$22.95</b> | <b>FRIED SEAFOOD PLATTERS</b><br>SERVED WITH WATER'S EDGE RED RICE AND SAUTÉED VEGETABLES FISH • SHRIMP • SCALLOPS • OYSTERS                   | <b>\$23.70</b>      |
| <b>GRILLED MAHI-MAHI</b><br>WITH A MANGO TERIYAKI SAUCE SERVED WITH RED RICE AND SAUTÉED VEGETABLES                               | <b>\$22.95</b> | <b>HERB SEARED GROUPE</b><br>SERVED WITH GOAT CHEESE MASHED POTATOES AND ASPARAGUS WITH A HERB BEURRE BLANC                                    | <b>\$25.95</b>      |
| <b>SEAFOOD PAELLA</b><br>LOBSTER, FISH, SHRIMP, SCALLOPS, CLAMS AND MUSSELS OVER SAFFRON RICE IN A RICH TOMATO BROTH              | <b>\$28.50</b> | <b>KING CRAB LEGS ENTRÉE</b><br>SERVED WITH DRAWN BUTTER WITH YOUR CHOICE OF TWO SIDES   | <b>MARKET PRICE</b> |

### BROILED LOBSTER DINNER

TWO MAINE LOBSTER TAILS SPLIT AND BROILED SERVED WITH GOAT CHEESE MASHED POTATOES AND ASPARAGUS **\$34.95**

## Meats

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

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| <b>*PRIME RIB</b><br>WATER'S EDGE SLOW ROASTED PRIME RIB SERVED WITH MASHED POTATOES AND SAUTÉED GREEN BEANS<br>LARGE BONE-IN 22 OZ - 24 OZ<br>SMALL 12 OZ - 14 OZ | <b>\$35.50</b><br><b>\$25.50</b> | <b>*SEARED RIBEYE</b><br>16 OUNCE RIBEYE SEARED SERVED WITH MASHED POTATOES, SAUTÉED VEGETABLES AND TOPPED WITH TOBACCO ONIONS             | <b>\$29.95</b>                  |
| <b>*PRIME RIB WITH SHRIMP AND SCALLOPS</b><br>PRIME RIB SERVED WITH A SKEWER OF SHRIMP AND SCALLOPS, SERVED WITH MASHED POTATOES AND VEGETABLES                    | <b>\$32.95</b>                   | <b>DOWNTOWN COUNTRY FRIED STEAK</b><br>MADE WITH FILET MIGNON SERVED WITH A CRACKED BLACK PEPPER GRAVY, MASHED POTATOES AND COLLARD GREENS | <b>\$18.50</b>                  |
| <b>*FILET MIGNON</b><br>8 OUNCES WITH BORDELAISE SAUCE, SERVED WITH MASHED POTATOES AND ASPARAGUS  | <b>\$28.50</b>                   | <b>*DUCK BREAST</b><br>SEARED DUCK BREAST SERVED WITH AN ORANGE AND CARAMELIZED ONION CHUTNEY, MASHED POTATOES AND COLLARD GREENS          | <b>\$28.50</b>                  |
| <b>BAKED CHICKEN BREAST</b><br>CHICKEN STUFFED WITH GOAT CHEESE AND SPINACH SERVED WITH MASHED POTATOES AND ASPARAGUS  | <b>\$18.95</b>                   | <b>*WATER'S EDGE CHEESEBURGER</b><br>10 OZ. GROUND FRESH IN HOUSE<br>ADD BACON<br>SERVED WITH FRIES OR YOUR CHOICE OF A SIDE               | <b>\$13.45</b><br><b>\$1.50</b> |
|  |                                  | <b>ADDITIONS</b><br>ADD SHRIMP, SCALLOPS OR OYSTERS TO YOUR STEAK<br>ADD LOBSTER TO YOUR STEAK   | <b>\$8.95</b><br><b>\$14.95</b> |