





Water's Edge

STARTERS & SOUPS

Flash Fried Calamari	18
Calamari Rings, Shishito Peppers, Charleston Original Seasoning, and a Yellow Curry Remoulade	
Prince Edward Island Mussels 	20
With Artichoke Hearts, Tomatoes, Roasted Red Peppers, and Capers in a White Wine and Fresh Herb Broth	
Wedge Crab Soup	10 15
Our Twist on a Local Favorite. Lump Blue Crab Meat, Tequila Cream, Roasted Sweet Corn, Cilantro, & Chipotle Peppers	
Peel and Eat Shrimp	18
Half Pound of Fresh Shrimp  Dusted with Charleston Original Seasoning, and Served with House Made Cocktail Sauce	
Fresh Avocado Hummus	12
Carrots, Cucumbers, and Warm  Pita	
Baked Crab and Spinach Dip	18
Lump Blue Crab, Spinach, and Cream Cheese, Topped with Parmesan and Served with Crispy Pita Chips	
Boom Boom Shrimp	18
Crispy Fried Shrimp Tossed in House Made Spicy Boom Boom Sauce Over Chow Chow with Green Scallions	

Oysters on the Half Shell* 	MKT
Apalachicola, FL House Made Cocktail, Raw Horseradish, Saltine Crackers, and Lemon Specialty Oysters* Offered Daily	

SALADS

The <i>Wedge</i> Salad 	15
Chilled Iceberg Wedge, Clemson Blue Cheese, Candied Bacon, Heirloom Tomatoes, and Chunky Blue Cheese Dressing	
Caesar Salad	12
Classic Caesar Salad	
House Salad	12
Field Greens, Cucumbers, Tomatoes, Red Onions, Toasted Almonds, and Croutons	

Creamy Balsamic Vinaigrette . Buttermilk Ranch Chunky Blue Cheese . Mustard Vinaigrette . Caesar
 All Dressing 

CHEF SPECIALTIES


<i>Wedge</i> Shrimp and Grits 	32
Fresh Shrimp, Andouille Sausage, Onions, Mushrooms, and Roasted Red Peppers Served over Adluh Grits	
Lobster and Grits 	MKT
Southern Fried Lobster Tails, Smoked Gouda Grits, with a Roasted Jalapeño, Sun-Dried Tomato, & Corn Cream	

Seafood Paella 	36
Lobster, Shrimp, Salmon, Mussels, Scallops, and Chorizo, Over Red Rice in a Rich Tomato Pepper Broth	

Dinner Menu

ENTREES

Smoked Salmon Pasta*	36
House Smoked Salmon, Penne Pasta, Peppers, Fresh Basil, and a Spicy Vodka Tomato Cream	
Grilled BBQ Salmon* 	36
North Atlantic Salmon with Lowcountry Red Rice, Grilled Asparagus, and Finished with Smokey BBQ Sauce	
Pan Roasted Chicken 	28
16 Ounce Bone-In Chicken Breast with Goat Cheese Mashed Potatoes, Broccolini, and Sun-Dried Tomato Gorgonzola Cream	
Country Fried Chicken	28
Deep Fried 16 Ounce Bone-In Chicken Breast, Bacon Braised Collards, Sweet Potato Spoon Bread, Smothered with Cajun Cream	
16 Ounce Seared Ribeye* 	45
Char-Grilled with Goat Cheese Mashed Potatoes, Sautéed Vegetables, and Garlic Herb Compound Butter	
8 Ounce Filet Mignon* 	MKT
Char-Grilled with Goat Cheese Mashed Potatoes, Asparagus, and House Made Demi Glace	
Shrimp Scampi	32
Fresh Shrimp, Garlic & Herbs, White Wine, Butter, and Lemon Tossed in Linguini Pasta Finished with Shaved Parmesan	

Seafood Platter (Shrimp, Oysters, Flounder, Blue Crab)	36
Fried or Broiled  With Lowcountry Red Rice and Sautéed Vegetables	
Shrimp Platter	32
Scallop Platter	MKT
Oyster Platter	32
Flounder Platter	30
Deviled Crab Platter	32

ADDITIONS

Shrimp 12 . Oysters 12 . Scallops MKT . Salmon* 14
Lobster Tail MKT . Chicken 11 . Deviled Crab 8

SIDES

Lowcountry Red Rice . Broccolini (+2) . Asparagus (+2)
Collard Greens . Sautéed Vegetables
French Fries . Sweet Potato Fries (+2)
Mashed Potatoes . Adluh Stone Ground Grits

MODIFICATIONS & SUBSTITUTIONS

\$3 EACH

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Those with allergies or special requests, please inform your server. Split plate charge \$5. Gift cards available. Must be 18 years of age to order a protein other than well done. Only 4 separate checks offered to parties of 10 or more. Parties of 6 or more are subject to a 20% gratuity.