

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
East Coast, USA
House Made Cocktail, Raw Horseradish, Saltine Crackers, and Lemon
Specialty Oysters* Offered Daily

SALADS

- The *Wedge* Salad** 15
Chilled Iceberg Wedge, Blue Cheese Wedge, 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

- Wedge* **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** 30
16 Ounce Bone-In Chicken Breast with Goat Cheese Mashed Potatoes, Broccolini, and Sun-Dried Tomato Gorgonzola Cream
- Country Fried Chicken** 30
Deep Fried Bone-In Chicken (Half Chicken), Bacon Braised Collards, Sweet Corn Pudding, 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 MKT

Flounder Platter 30

Deviled Crab Platter 32

ADDITIONS

Shrimp 12 . Oysters MKT . 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

- Atlantic Black Grouper** MKT
Grilled with Asparagus, Goat Cheese Mashed Potatoes, and a Mandarin Orange Aioli
- Crispy Fried Flounder** 35
Fresh and Locally Sourced Whole Flounder, Cheddar Grits, Collard Greens, and a Sweet Tangy Mango Sauce

*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.