

Water's Edge

Lunch Menu

SOUPS & STARTERS

- 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
- Crispy Calamari** 18
Calamari Rings, Shishito Peppers, Charleston Original Seasoning, and a Yellow Curly Remoulade
- Peel and Eat Shrimp** 18
Half Pound of Fresh Boiled Shrimp Dusting with Charleston Original Seasoning and Served with House Made Cocktail Sauce
- Fresh Avocado Hummus** 12
Carrots, Cucumbers, and Warm Pita Bread
- Baked Crab and Spinach Dip** 18
Lump Blue Crab, Spinach, Cream Cheese, and Parmesan with Crispy Pita Chips
- Boom Boom Shrimp** 18
Crispy Fried Shrimp Tossed in House Made Spicy Boom Boom Sauce Over Chow Chow with 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, 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

ADDITIONS

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

- Fish N' Chips** 18
Pabst Blue Ribbon Battered Flounder, Coleslaw and French Fries with House Made Tarter Sauce
- Fried Chicken Sandwich** 17
Toasted Brioche Bun, House Made Pimento Cheese, Coleslaw and Chipotle Ranch (Also Available Grilled)

Blackened Mahi Sandwich 18
Toasted Brioche Bun, Lettuce, Tomato and Onion
Served with Cucumber Dill Sauce

ENTREES

- Smoked Salmon Pasta*** 34
House Smoked Salmon, Penne Pasta, Peppers, Fresh Basil, and a Spicy Vodka Tomato Cream
- 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
- Crispy Fried Flounder** 35
Fresh and Locally Sourced Whole Flounder, Cheddar Grits, Collard Greens, and a Sweet Tangy Mango Sauce
- Wedge Shrimp and Grits** 21 | 32
Fresh Shrimp, Andouille Sausage, Onions, Mushrooms, and Roasted Red Peppers Served over Adluh Grits
- Grilled BBQ Salmon*** 34
North Atlantic Salmon with Lowcountry Red Rice, Grilled Asparagus, and Smokey BBQ Sauce
- Shrimp Scampi** 21 | 32
Fresh Shrimp, Garlic & Herbs, White Wine, Butter, and Lemon Tossed in Linguini Pasta Finished with Shaved Parmesan
- Seafood Paella** 36
Lobster, Shrimp, Salmon, Mussels, Scallops, and Chorizo, Over Red Rice in a Rich Tomato Pepper Broth
- 16 Ounce Seared Ribeye*** 45
Char-Grilled with Goat Cheese Mashed Potatoes, Sautéed Vegetables, and Garlic Herb Butter
- 8 Ounce Filet Mignon*** MKT
Char-Grilled with Goat Cheese Mashed Potatoes, Asparagus, and House Made Demi Glace

Seafood Platter (Shrimp, Oysters, Flounder, Blue Crab)

- Fried or Broiled
With Lowcountry Red Rice and Sautéed Vegetables
- Shrimp Platter** 21 | 32
Scallop Platter MKT
Oyster Platter MKT
Flounder Platter 20 | 30
Deviled Crab Platter 21 | 32

SIDES

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

SPECIALTIES

- Fresh Ground Cheeseburger*** 19
10oz Fresh Ground Burger on a Toasted Brioche Bun With Cheddar Cheese, Lettuce, Tomato, and Onions
(Add Candied Bacon +2)

*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.