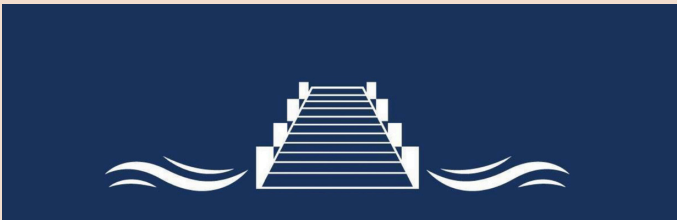


# WATER'S EDGE



## THINGS TO SHARE

<b>OYSTERS ON THE HALF SHELL*</b> <sup>GF</sup>	<b>22 40</b>
Damariscotta River oysters, mignonette, cocktail sauce, lemon wedge	
<b>CAPTAIN'S PLATTER</b>	<b>52</b>
Fried scallops, shrimp, calamari, haddock, mussels, tartar sauce, lemon wedges   <i>Share it with the crew!</i>	
<b>COCONUT LOBSTER SKEWERS</b> <sup>GF</sup>	<b>28</b>
Fresh Maine lobster 4.5 oz, toasted coconut flakes, drawn butter	
<b>FRIED CALAMARI</b>	<b>18</b>
Calamari rings and tentacles, clam-fry battered, served with chipotle aioli	
<b>LOCAL MUSSELS</b>	<b>20</b>
Steamed mussels, white wine, chicken broth, cherry tomatoes, butter, garlic, French baguette	
<b>FRIED CHEESE CURDS</b> <sup>V</sup>	<b>14</b>
Wisconsin breaded cheese curds, house marinara, parmesan, parsley	
<b>BAVARIAN PRETZEL</b> <sup>V</sup>	<b>14</b>
House beer cheese, Bavarian pretzels, sea salt, dijon mustard	
<b>SPINACH ARTICHOKE DIP</b> <sup>V</sup>	<b>16</b>
Spinach, artichoke hearts, cream cheese, mozzarella, French baguette	
<i>Add: Lobster MRKT</i>	
<b>CHICKEN WINGS</b> <sup>GF*</sup>	<b>12 22</b>
House-brined chicken wings, buffalo, sweet chili, or BBQ, served with ranch or blue cheese   <i>both +1</i>	

## SOUP

<b>LOBSTER BISQUE</b> <sup>GF</sup>	<b>14 22</b>
Lobster base, diced vegetables, wine, cream, lobster	
<b>HADDOCK CHOWDER</b> <sup>GF</sup>	<b>9 16</b>
Heavy cream, bacon, potato, onion, herbs, shallots	
<b>FRENCH ONION SOUP</b>	<b>8 12</b>
Onion, beef broth, crostini, swiss cheese	

## SALAD

<b>MIXED GREENS</b> <sup>GF   VG</sup>	<b>8 15</b>
Crisp mixed greens, carrots, cucumbers, tomato, red onion, balsamic vinaigrette	
<b>CLASSIC CAESAR</b>	<b>7 13</b>
Romaine, shaved parmesan, garlic croutons, house Caesar dressing   Available GF with no croutons	
<b>BURRATA</b> <sup>GF   V</sup>	<b>18</b>
Mixed greens, cherry tomatoes, red onion, burrata cheese, avocado, balsamic glaze	
<b>GREEK TOSSED</b> <sup>GF</sup>	<b>18</b>
Romaine, spinach, red onion, cherry tomato, kalamata olives, feta, bacon bits, sherry vinaigrette	
<i>Add: Grilled chicken 10   Haddock, calamari 12   Salmon*, shrimp, beef tips* 14   Lobster MRKT</i>	

**GF bread/buns/pasta available for all dishes: +3**  
**Automatic gratuity added for parties of 6+**

## SANDWICHES

*Served with fries | Sweet potato fries or coleslaw +3*

<b>WATER'S EDGE SMASH BURGER</b>	<b>22</b>
Two 4 oz. griddled beef patties, lettuce, tomato, pickles, cheddar cheese, burger sauce, brioche bun	
<i>Add: Caramelized onion   Avocado, bacon +3 each</i>	
<b>SHAVED PRIME RIB SANDWICH</b>	<b>22</b>
6 oz. Shaved prime rib, Swiss cheese, caramelized onion, demi-glace, Cuban bread	
<b>HADDOCK SANDWICH</b>	<b>20</b>
Broiled <i>or</i> fried Atlantic haddock, lettuce, tomato, tartar sauce, brioche bun	
<b>CHICKEN SANDWICH</b>	<b>18</b>
Grilled <i>or</i> buttermilk-fried chicken breast, lettuce, tomato, house chipotle aioli, brioche bun	
<b>MAINE LOBSTER ROLL</b>	<b>MRKT</b>
Fresh Maine lobster, lemon aioli or drawn butter, chopped romaine, brioche bun	

## PASTA

<b>BAKED MAC AND CHEESE SKILLET</b> <sup>V</sup>	<b>18</b>
Cavatappi, three-cheese blend, heavy cream, butter, garlic bread crumbs	
<i>Bacon 6   Chicken 10   Shrimp, steak* 14   Lobster MRKT</i>	
<b>LITTLE NECK CLAMS LINGUINE</b>	<b>28</b>
Baby clams, linguine, garlic, white wine, olive oil, cream, herb butter, cherry tomato, lemon	
<b>PRIME RIB BOLOGNESE</b>	<b>28</b>
Ground prime rib, house marinara, diced onion, cream, fettuccine, fresh herbs, parmesan	
<b>SEAFOOD FRA DIAVOLO</b>	<b>MRKT</b>
Lobster, shrimp, mussels, marinara, linguine, fresh herbs, tomatoes, garlic, olive oil, red pepper flakes	

## ENTRÉE

<b>FISH AND CHIPS</b>	<b>26</b>
Fried Atlantic haddock, fresh apple coleslaw, french fries, tartar sauce, lemon wedge	
<b>HONEY GARLIC SALMON*</b> <sup>GF</sup>	<b>36</b>
8 oz. grilled salmon, honey, garlic, tamari, mashed potato, seasonal vegetables	
<b>BAKED CRUSTED HADDOCK</b>	<b>38</b>
Atlantic haddock, white wine, paprika, parmesan panko crust, mashed potato, seasonal vegetables	
<b>TWIN PORK CHOP</b> <sup>GF</sup>	<b>38</b>
Cinnamon-apple compote, red onion, brown sugar, demi-glace, mashed potato, seasonal vegetables	
<b>LEMON BUTTER SCALLOPS*</b> <sup>GF</sup>	<b>42</b>
Jumbo scallops, lemon-caper butter sauce, garlic mashed potato, asparagus	
<b>NEW YORK STEAK AND FRITES*</b>	<b>38</b>
10 oz. New York strip steak, demi-glace, garlic & blue cheese butter, cream of spinach, french fries	
<i>Add: Lobster MRKT</i>	
<b>WATER'S EDGE FILET MIGNON*</b> <sup>GF</sup>	<b>45</b>
8 oz. Filet mignon, demi-glace, garlic & blue cheese butter, mashed potato, asparagus   <i>Add: Lobster MRKT</i>	

\*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. NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR RESTRICTIONS  
GF: GLUTEN FREE | V: VEGETARIAN | VE: VEGAN | GF\*: PREPARED WITH GF INGREDIENTS, FRIED IN SHARED OIL.

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