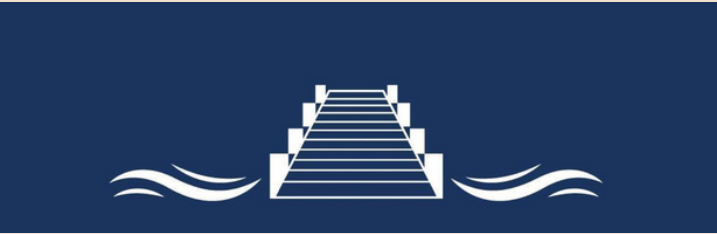


WATER'S EDGE



THINGS TO SHARE	
BANG BANG SHRIMP	18
Battered fried shrimp, sriracha, sweet chili sauce, mayonnaise, fresh apple coleslaw	
BURRATA V	15
Burrata cheese, bed of field greens, tomatoes, balsamic glaze, herb oil, crostini	
CRAB CAKES	22
Fresh crab, panko, diced peppers & onions, cajun rémoulade, bed of greens, grape tomatoes	
FRIED CALAMARI	18
Calamari rings and tentacles, battered, served with chipotle aioli	
LOCAL MUSSELS	22
Pemaquid mussels, white wine, grape tomatoes, roasted caper-garlic butter, French baguette	
FRIED CHEESE CURDS V	15
Wisconsin breaded cheese curds, house marinara, parmesan cheese, parsley	
BAVARIAN PRETZELS V	16
Two large Bavarian pretzels, house beer cheese dip, pretzel salt	
SPINACH ARTICHOKE DIP V	16
Spinach, artichoke hearts, cream cheese, mozzarella, cream, French baguette	
CHICKEN WINGS	10 20
House-brined chicken wings plain, buffalo, sweet chili, or BBQ choice of ranch or blue cheese (both +1)	
CAPTAIN'S PLATTER	MRKT
Shrimp, scallops, haddock, calamari, mussels, battered & fried, pico de Gallo, tartar sauce, cocktail sauce	
OYSTERS ON THE HALF SHELL* GF	24 44
Damariscotta River oysters, Unicorn Oyster Company Cocktail & Mignonette sauce - half dozen or dozen	

SOUP	
TUSCAN BEAN SOUP GF	8 15
Chicken broth, potatoes, carrots, sausage, kale, herbs	
CLAM CHOWDER GF	9 16
Heavy cream, bacon, potato, onion, herbs, shallots	
LOBSTER BISQUE GF	12 22
Lobster pieces, butter, cream, sherry, white wine	

SALAD	
MIXED GREENS GF V VE	8 15
Crisp mixed greens, carrots, cucumbers, grape tomatoes, red onion, balsamic vinaigrette	
CLASSIC CAESAR	8 15
Romaine, shaved parmesan, garlic croutons, house Caesar dressing	
BLT WEDGE GF	18
Iceberg lettuce, applewood bacon pieces, grape tomatoes, blue cheese crumbles, buttermilk dressing	
SUMMER SALAD GF V	18
Romaine, spinach, red onion, fresh strawberries, feta, pecans, citrus vinaigrette	
CHICKEN GF +10 SHRIMP GF +18 SALMON* GF +22 SEARED SCALLOPS GF +24 LOBSTER GF MKT CRAB CAKES +22 STEAK* GF +28	

SANDWICHES	
Served with French fries Substitute sweet potato fries, coleslaw or tater tots +4, side salad +5	
MAINE LOBSTER ROLL	MRKT
Fresh Maine lobster, buttery toasted brioche bun, lemon aioli, romaine	
SEA SIDE SMASH BURGER	22
Two 4 oz. griddled patties, lettuce, tomato, pickles, cheddar cheese, burger sauce, brioche bun Add avocado or bacon +3 ea	
HADDOCK SANDWICH	24
Broiled or fried Atlantic haddock, lettuce, tomato, tartar sauce, brioche bun	
CHICKEN SANDWICH	18
Grilled or buttermilk-fried chicken breast, lettuce, tomato, pickle, house chipotle aioli, brioche bun	
Gluten-free bread and pasta available +4	

PASTA	
MAC & CHEESE SKILLET V	18
Cavatappi, three-cheese blend, heavy cream Protein additions below:	
CLASSIC ALFREDO V	20
Fettuccine, heavy cream, parmesan, fresh herbs, broccoli florets Protein additions below: BACON +6 CHICKEN +10 SHRIMP +18 STEAK* +28 LOBSTER MRKT	
BEEF BOLOGNESE	28
Ground beef, fettuccine, house marinara, heavy cream, grape tomatoes, fresh herbs, parmesan, garlic bread	
CHICKEN PARMESAN	32
Panko crusted chicken breast, fettuccine, house marinara, roasted tomato, garlic bread	

ENTRÉE	
WATER'S EDGE TACOS	22
Chicken (shrimp +6, haddock +8) chipotle aioli, lettuce, flour tortillas, pico de Gallo cheese +1, avocado +3	
FISH AND CHIPS	26
Fried Atlantic haddock, fresh apple coleslaw, french fries, tartar sauce, lemon wedge	
TAMARI GLAZED SALMON* GF	34
Grilled salmon, tamari, garlic, honey, mashed potato, seasonal vegetables	
CRAB-CRUSTED HADDOCK	38
Atlantic haddock, Jonah crab, white wine, Newburg sauce, mashed potato, seasonal vegetables	
BRAISED SHORT RIB GF	36
Braised short rib, veal demi-glace, mashed potato, seasonal vegetables	
LAZY LOBSTER DINNER GF	MRKT
9 oz. Fresh Maine lobster, warm drawn butter, mashed potato, asparagus	
NEW YORK STEAK AND FRITES*	42
10 oz. New York strip steak, demi-glace, garlic & blue cheese butter, cream of spinach, french fries	
WATER'S EDGE FILET MIGNON* GF	46
8 oz. Filet mignon, demi-glace, garlic & blue cheese butter, mashed potato, asparagus Add Lobster: MRKT	