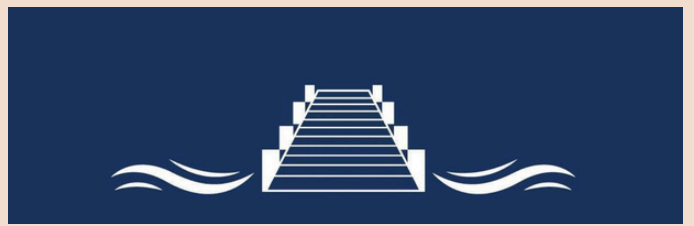


# WATER'S EDGE



## THINGS TO SHARE

|   |              |
|---|--------------|
| <b>BANG BANG SHRIMP</b>   | <b>18</b>    |
| Battered fried shrimp, sriracha, honey, sweet chili sauce, mayonnaise, fresh apple coleslaw                 |              |
| <b>TATER TOT SKILLET</b>  | <b>16</b>    |
| Crispy tater tots, applewood smoked bacon, Wisconsin cheese curds, garlic butter, sour cream, shallots      |              |
| <b>CRAB CAKES</b>   | <b>22</b>    |
| Fresh crab, panko, dijon, diced peppers & red onion, cajun rémoulade, on a bed of greens, grape tomatoes    |              |
| <b>FRIED CALAMARI</b>   | <b>18</b>    |
| Calamari rings and tentacles, clam-fry battered, served with chipotle aioli                                 |              |
| <b>LOCAL MUSSELS</b> <sup>GF*</sup>   | <b>22</b>    |
| Steamed mussels, white wine, grape tomatoes, roasted caper-garlic butter, French baguette                   |              |
| <b>FRIED CHEESE CURDS</b> <sup>V</sup>  | <b>14</b>    |
| Wisconsin breaded cheese curds, house marinara, parmesan cheese, parsley                                    |              |
| <b>BAVARIAN PRETZELS</b> <sup>V</sup>   | <b>16</b>    |
| House beer cheese dip, Bavarian pretzels, sea salt, dijon mustard   |              |
| <b>SPINACH ARTICHOKE DIP</b> <sup>GF*   V</sup>   | <b>16</b>    |
| Spinach, artichoke hearts, cream cheese, mozzarella, cream, French baguette                                 |              |
| <b>CHICKEN WINGS</b> <sup>GF*</sup>   | <b>10 20</b> |
| House-brined chicken wings   plain, buffalo, sweet chili, or BBQ   choice of ranch or blue cheese (both +1) |              |
| <b>ITALIAN MEATBALLS</b> <sup>GF*</sup>   | <b>16</b>    |
| Angus beef, diced onions & peppers, garlic, parmesan, marinara, mozzarella, crostini                        |              |

## SOUP

|  |             |
|--|-------------|
| <b>FRENCH ONION SOUP</b> <sup>GF*</sup>                | <b>8 15</b> |
| Red wine, beef broth, herbs, crostini, cheese          |             |
| <b>CLAM CHOWDER</b> <sup>GF</sup>                      | <b>9 16</b> |
| Heavy cream, bacon, potato, onion, herbs, shallots     |             |
| <b>TUSCAN BEAN SOUP</b> <sup>GF</sup>                  | <b>8 15</b> |
| Chicken broth, potatoes, carrots, sausage, kale, herbs |             |

## SALAD

|  |             |
|--|-------------|
| <b>MIXED GREENS</b> <sup>GF   VE   V</sup>   | <b>8 15</b> |
| Crisp mixed greens, carrots, cucumbers, grape tomatoes, red onion, balsamic vinaigrette                      |             |
| <b>CLASSIC CAESAR</b> <sup>GF*   V</sup>   | <b>8 15</b> |
| Romaine, shaved parmesan, garlic croutons, house Caesar dressing   Available <sup>GF*</sup> with no croutons |             |
| <b>BURRATA</b> <sup>GF   V</sup>   | <b>16</b>   |
| Mixed greens, grape tomatoes, red onion, burrata cheese, avocado, balsamic glaze                             |             |
| <b>GREEK TOSSED</b> <sup>GF   V</sup>  | <b>16</b>   |
| Romaine, spinach, red onion, grape tomato, kalamata olives, feta crumbles, sherry vinaigrette                |             |
| Add: chicken +10   haddock, shrimp +12   salmon* +14   steak* +16   scallops +18   lobster MP                |             |

\*GF bread/buns/pasta available for all dishes: +4

## SANDWICHES

*Served with fries | Sweet potato fries +4, side salad +5*

|   |           |
|---|-----------|
| <b>SEA SIDE SMASH BURGER</b> <sup>GF*</sup>   | <b>22</b> |
| Two 4 oz. griddled patties, lettuce, tomato, pickles, cheddar cheese, burger sauce, brioche bun                 |           |
| <i>Avocado, bacon +3 ea   blue cheese sauce +4</i>  |           |
| <b>FRENCH DIP</b> <sup>GF*</sup>  | <b>22</b> |
| Shaved ribeye, tenderloin & sirloin beef, Swiss cheese, caramelized onions, demi-glace, Cuban bread, au jus     |           |
| <b>HADDOCK SANDWICH</b> <sup>GF*</sup>  | <b>22</b> |
| Broiled or fried Atlantic haddock, lettuce, tomato, tartar sauce, brioche bun                                   |           |
| <b>CHICKEN SANDWICH</b> <sup>GF*</sup>  | <b>18</b> |
| Grilled or buttermilk-fried chicken breast, lettuce, tomato, pickle, house chipotle aioli, brioche bun          |           |
| <b>WATER'S EDGE TACOS</b> <sup>GF*</sup>  | <b>22</b> |
| Chicken, shrimp +4, haddock +6, flour tortillas (3) chipotle aioli, lettuce, pico de Gallo   fries not included |           |

## PASTA

|   |           |
|---|-----------|
| <b>BAKED MAC &amp; CHEESE SKILLET</b> <sup>GF*   V</sup>  | <b>18</b> |
| Cavatappi, three-cheese blend, heavy cream, panko bread crumbs   Protein additions below                        |           |
| <b>CREAMY ALFREDO</b> <sup>GF*   V</sup>  | <b>18</b> |
| Fettuccine, heavy cream, parmesan, fresh herbs, broccoli florets   Protein additions below                      |           |
| <i>Bacon +6   chicken +10   shrimp +12   steak* +16   lobster MP</i>  |           |
| <b>BEEF BOLOGNESE</b> <sup>GF*</sup>  | <b>26</b> |
| Ground beef, fettuccine, house marinara, heavy cream, grape tomatoes, fresh herbs, parmesan, garlic bread       |           |
| <b>LOBSTER RAVIOLI</b>  | <b>40</b> |
| Ravioli, lobster, ricotta, mozzarella, choice of: marinara, pesto or vodka sauce, shaved parmesan, garlic bread |           |

## ENTRÉE

|   |           |
|---|-----------|
| <b>FISH AND CHIPS</b>   | <b>26</b> |
| Fried Atlantic haddock, fresh apple coleslaw, french fries, tartar sauce, lemon wedge                   |           |
| <b>TAMARI GLAZED SALMON*</b> <sup>GF</sup>  | <b>34</b> |
| Grilled salmon filet, tamari, garlic, honey, mashed potato, seasonal vegetables                         |           |
| <b>CRAB CRUSTED HADDOCK</b> <sup>GF</sup>   | <b>38</b> |
| Atlantic haddock, Jonah crab, white wine, Newburg sauce, mashed potato, seasonal vegetables             |           |
| <b>SHRIMP SCAMPI</b> <sup>GF</sup>  | <b>36</b> |
| Shrimp, white wine, butter, garlic, red pepper flakes, lemon juice, parsley, mashed potato, asparagus   |           |
| <b>LEMON BUTTER SCALLOPS</b> <sup>GF</sup>  | <b>44</b> |
| Scallops, lemon-caper butter sauce, garlic, mashed potato, asparagus                                    |           |
| <b>NEW YORK STEAK AND FRITES*</b>   | <b>40</b> |
| 10 oz. New York strip steak, demi-glace, garlic & blue cheese butter, cream of spinach, french fries    |           |
| <i>Add: lobster MP</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   Add: lobster MP |           |

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE 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\*: CAN BE PREPARED WITHOUT GLUTEN INGREDIENTS

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