



# WATER'S EDGE

## RESTAURANT & BAR

*By Chef Fernando*

### APPETIZERS

**OYSTER ROCKEFELLER - 18/32**

Pernod, bacon, onion, Parmesan, spinach

**OYSTERS ON THE HALF SHELL - 14/26**

Mignonette, sea salt, lemon, cocktail sauce

**PEMAQUID FARM STEAMED MUSSELS - 18 \***

White wine, garlic, capers, butter, parsley


**CRISPY VEGAN TWIN "CRAB CAKES" - 20\* **

Remoulade, micro salad, hearts of palm, lemon

**CRISPY TWIN CRAB CAKES - 20\***

Remoulade, micro salad, lemon wedge

**MID- COST SEAFOOD PLATTER - 36\***

Calamari, scallops, shrimps, fish, crab cake , oysters, tartar sauce, remoulade

**BURRATA DI BUFALA POMODORO - 20**

Burrata, heirloom tomato, roasted garlic, fresh oregano, basil, truffle oil, crostini, micros

**GRILLED SHRIMP COCKTAIL - 21**

Cocktail sauce, crisp avocado wedge, spring mix lime-cilantro-jalapeno aioli, cocktail sauce

### SOUPS & SALADS

**NEW ENGLAND CLAM CHOWDER - 16 GF**

Clams, shallots, bacon, cream, herbs, potato

**MY LOVING WIFE'S ONION SOUP - 14 GF+ **

Onion, beef broth, croutons, Gruyere.

**CAESAR SALAD - 12 GF+ **

Romaine, Parmesan cheese, garlic croutons, house made Caesar dressing

**FIELD GREENS - 12 GF **

Candied walnuts, heirloom tomato, cucumbers, onions, goat cheese, citrus vinaigrette.

**WEDGE SALAD- 14 GF **

Crisp iceberg, avocado, blue cheese, heirloom tomato, Louie remoulade

add: Lobster MKT | chicken 8 | shrimp 10 | steak 12

### SANDWICHES

Served with house salad, fries or sweet potato fries (+3)

**LOBSTER CROISSANT - MP**

Lobster meat, Dijonnaise aioli, lettuce, warm croissant, onions crisp

**THE WATER'S BURGER - 18 \*GF+**

Angus sirloin, caramelized onion, cheddar, bacon lettuce, tomato, pickle, toasted brioche bun

**HADDOCK SANDWICH - 22**

Local haddock, house breading, lettuce, tomato, tartar sauce, toasted brioche.

**COUNTRY FRIED CHICKEN SANDWICH - 18 GF+**

Cheddar cheese, lettuce, tomato, garlic aioli

### PASTAS

**LEMON CHICKEN SCALLOPINI - 26\***

White Wine, lemon, capers, cream, parsley, butter, fresh fettuccine, crostini

**LITTLE NECK CLAMS LINGUINI - 28\***

Clams, garlic, white wine, herb butter, cream

**BAKED MAC & CHEESE SKILLET - 18 \***

Parmesano, Asiago, cheddar, cream, seasoned herb crumbs crust

add: Lobster MKT | chicken 8 | shrimp 10 | steak 12

### FROM THE OCEAN

**CLASSIC FISH & CHIPS - 28\***

Atlantic haddock filet, apple Cole slaw, French fries, tartar sauce, lemon wedge

**SEAFOOD PAELLA - 36 \*GF**

Scallops, calamari, shrimp, mussels, fish, rice, lobsters tomato broth, saffron, sherry wine

**PANS SEARED ATLANTIC SALMON - 34\* GF**

Butternut, peas, corn, asparagus tips, heirloom tomato, herbs, pistachio beurre blanc, micros

**BAKED CRAB CRUSTED HADDOCK - \* 30\***

Crab meat, peppers, shallots, crackers, butter, white wine, grilled asparagus, mashed potato

**PAN SEARED COLOSSAL SCALLOPS - 32\* GF**

Braised caramelized fennel, rösti potato, pomegranate-Meyer lemon glaze, micros

### FROM THE LAND

**ANGUS PRIME SURF & TURF- 46 \*GF**

Grilled colossal shrimp, garlic herbs butter, Merlot reduction, mashed potato, asparagus

**GRILLED PRIME BEEF TENDERLOIN - 44 \*GF**

Gorgonzola-herbs butter compound, porcini reduction, mashed potato, asparagus

**PRIME ANGUS RIB EYE STEAK - 40 \*GF**

14 oz. Prime Black Angus Rib eye, fingerling potato, asparagus, green peppercorn glaze

**PAN ROASTED TWIN PORK PRIME RIB - 24\***

16 oz. Pork Prime Rib, caramelized apples Bourbon, butter, corn bread, fried green beans

**ROTISSERIE CHICKEN for two - 28 GF**

Whole chicken, Chipotle citrus marinated, French fries, avocado salad

### SIDES

STEAMED GREEN BEANS - 5



GRILLED ASPARAGUS - 7

FINGERLING POTATOES- 9

MASHED POTATO - 7

AVOCADO SALAD - 8

\*Main Course Split 5

 = Vegetarian | GF + = Gluten free | Vegan = 

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS."