



WATER'S EDGE

RESTAURANT & BAR

BY CHEF FERNANDO

Things to Share

OYSTER ROCKEFELLER	20/38
Pernod, bacon, onion, Parmesan, spinach	
OYSTERS ON THE HALF SHELL	18/34
Mignonette, sea salt, lemon, cocktail sauce	
HOLLANDER STEAMED MUSSELS *	18
White wine, garlic, capers, butter, parsley	
VEGAN TWIN "CRAB CAKES" -	20
Hearts of palm, peppers, red onion, Dijon, panko, remoulade, spring salad	
MAINE TWIN CRAB CAKES -	20
Hearts of palm, peppers, red onion, Dijon, panko, remoulade, spring salad	
BURRATA DI BUFALA POMODORO -	20
Burrata, heirloom tomato, roasted garlic, fresh oregano, truffle oil, crostini	
CRISPY BABY ARTICHOCKES	20
spicy remoulade, horseradish crema	

Soups & Salads

MAINE LOBSTER BISQUE STEW	24
Lobster, shallot, cream, fresh herbs, Cognac, toasted crostini,	
MY LOVING WIFE'S ONION SOUP	14
Onion, beef broth, croutons, thyme, Gruyere	
CAESAR SALAD -	12
Romaine, Parmesan cheese, garlic crouton, house made Caesar dressing	
FARMER 'S FIELD GREENS gf	12
Candied walnuts, tomato, cucumber, onion, goat cheese, citrus vinaigrette	
SHRIMP LOUIE WEDGE SALAD	21
Iceberg, avocado, blue cheese, tomato, honey walnuts, Louie remoulade add: Lobster MKT chicken 8 shrimp 10 steak 12	

Sandwiches

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

WATERS EDGE BURGER	22
Angus sirloin, cheddar, bacon, lettuce, tomato, pickle, potato bun	
HADDOCK SANDWICH	22
Local haddock, lettuce, tomato, tartar sauce, toasted potato bun	
PORK SCHNITZEL SANDWICH	21
French fries, Dijon mustard aioli, fried local egg, crispy bacon, potato bun	

Pastas

LEMON CHICKEN SCALLOPINI -	26
White Wine, lemon, capers, tomato, cream, parsley, butter, fettuccine	
LITTLE NECK CLAMS LINGUINI	28
Garlic, white wine, herb butter, cream	
BAKED MAC & CHEESE SKILLET	18
Cavatappi, Parmesano, asiago, cheddar, cream, butter, toasted herb crumb crust add: Lobster MKT chicken 8 shrimp 10 steak 12	

Fish & Seafood

CLASSIC FISH & CHIPS -	28
Atlantic haddock filet, apple cole slaw, French fries, tartar sauce, lemon wedge	
SEAFOOD PAELLA	36
Scallops, calamari, shrimp, mussels, rice, lobster tomato broth, saffron, sherry wine	
MAINE SEAFOOD CASSOULTE	44
Mussels, clams, shrimp, scallops, lobster, haddock, calamari, potatoes, tomato	

BAKED CRAB CRUSTED HADDOCK	30
Crab meat, peppers, shallots, crackers, butter, lobster Beurre Blanc, asparagus, mashed potato	
PANSEARED COLOSSAL SCALLOPS	32
Smoked pimento- lime aioli, vegetable succotash, whipped potato	

From the Land

PRIME SIRLOIN FILET SURF & TURF	42
Grilled colossal shrimp, garlic herb butter, Merlot reduction, mashed potato, asparagus	
GRILLED PRIME BEEF TENDERLOIN	44
Gorgonzola-herbs butter, Merlot porcini reduction, mashed potato, asparagus	
BLACK ANGUS RIB EYE STEAK	40
14 oz. hand cut steak, fingerling potatoes, asparagus, green peppercorn butter sauce	
BRAISED BLACK ANGUS SHORT RIB	38
Merlot, fine herbs, pan demi, green beans, truffled mashed potato	

Sides

STEAMED GREEN BEANS - 5	
GRILLED ASPARAGUS - 7	
FINGERLING POTATOES- 9	
MASHED POTATO - 7	
AVOCADO SALAD - 8	

* Gluten free | V = Vegan

parties of 8 or more will be automatically add 20% gratuity

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