



WATER'S EDGE

RESTAURANT & BAR

By Chef Fernando

APPETIZERS

OYSTER ROCKEFELLER	18/36
Pernod, bacon, onion, parmesan, spinach	
OYSTERS ON THE TOP SHELL	14/26
Mignonette, sea salt, lemon, cocktail sauce	
HOLLANDER STEAMED MUSSELS	18
White wine	
CRISPY VEGAN TWIN "CRAB CAKES"	20
Hearts of palm, peppers, red onion, Dijon, cilantro, panic, remoulade, spring salad	
CRISPY TWIN CRAB CAKES	20
Peppers, red onion, mayonnaise, Dijon, cilantro, panko, remoulade, spring salad, lemon wedge	
MIDCOAST SEAFOOD PLATTER	36
Calamari, scallops, shrimps, fish, crab cake, oysters, tartar sauce, remoulade	
BURRATA DI BUFALA PAMODORO (VEG).	20
Burrata, heirloom tomato, roasted garlic, fresh oregano, basil, truffle oil, crostini	
GRILLED SHRIMP COCKTAIL	21
Cocktail sauce, crisp avocado wedge, spring mix, lime-cilantro-galapeno aioli	

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER (GF)	16
Clams, shallot, bacon, cream, herbs, potato	
MY LOVING WIFE'S ONION SOUP (GF+V)	14
Onion, beef broth, croutons, Gruyere	
CAESAR SALAD (GF + V)	12
Romaine, Parmesan cheese, garlic croutons, house made caesar dressing	
FIELD GREENS (GF + VEG)	12
Candied walnuts, heirloom tomato, cucumber, onion, goat cheese, citrus vinaigrette	
WEDGE SALAD (GF + VEG)	14
Crisp iceberg, avocado, blue cheese, heirloom tomato, candied walnuts, Louie remoulade	
ADD: Lobster MKT Chicken 8 Shrimp 10 Steak 12	

SANDWICHES

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

LOBSTER CROISSANT	MP
Lobster meat, Dijonnaise aioli, lettuce, warm croissant, onion crisp	
THE WATER'S EDGE BURGER (GF)	18
Angus sirloin, caramelized onion, cheddar, bacon, lettuce, tomato, pickle, roasted brioche bun	
HADDOCK SANDWICH	22
Local haddock, house breading, lettuce, tomato, tartar sauce, toasted brioche	
COUNTRY FRIED CHICKEN SANDWICH (GF)	18
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, butter toasted herb crumb crust	
ADD: Lobster MKT Chicken 8 Shrimp 10 Steak 12	

FROM THE OCEAN

CASSIC FISH & CHIPS	28
Atlantic haddock filet, apple coleslaw, French fries, tartar sauce, lemon wedge	
SEAFOOD PAELLA (GF)	36
Scallops, calamari, shrimp, mussels, fish, rice, lobster tomato broth, saffron, sherry wine	
PAN SEARED ATLANTIC SALMON (GF)	34
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 (GF)	32
Braised caramelized fennel, rösti potato, pomegranate-meyer lemon gastrique	

FROM THE LAND

ANGUS PRIME SURF & TURF (GF)	46
Grilled colossal shrimp, garlic herb butter, Merlot reduction sauce, mashed potato, asparagus	
GRILLED PRIME BEEF TENDERLOIN (GF)	44
Gorgonzola-herbs butter, Merlot porcini reduction, mashed potato, asparagus	
BLACK ANGUS RIB EYE STEAK (GF)	40
14 oz. hand cut steak, fingerling potatoes, asparagus, green peppercorn butter sauce	
PAN ROASTED TWIN PORK PRIME RIB	24
16 oz. Pork Prime Rib, caramelized apples, bourbon, butter, cornbread, fried green beans	
ROTISSERIE CHICKEN FOR TWO (GF)	28
Chipotle citrus marinated half chicken, French fries, avocado salad	

SIDES

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

