



WATER'S EDGE

RESTAURANT & BAR

BY CHEF FERNANDO



Things to Share

OYSTERS ON THE HALF SHELL -*	18/32
MIGNONETTE, SEA SALT, LEMON, COCKTAIL SAUCE	
HOLLANDER STEAMED MUSSELS -	18
WHITE WINE, GARLIC, CAPERS, BUTTER, CHORIZO, PARSLEY, CROSTINI	
JONAH'S TWIN CRAB CAKES -	20
PEPPERS, RED ONION, DIJON, CILANTRO, PANKO, REMOULADE, SPRING SALAD, LEMON WEDGE	
GRILLED JUMBO SHRIMP PIL-PIL -	28
SHISHITO PEPPER, PEPPER FLAKES, ROASTED GARLIC, PARSLEY, LIME JUICE, WHITE WINE, BUTTER, CROSTINI	
PAN SEARED COLOSSAL MAINE SCALLOPS - *	24
TZATZIKI, HEIRLOOM TOMATO SALAD, LIME BUTTER SAUCE	
BOOTHBAY THIRSTY BEER CHEESE -	24
ANDOUILLE SAUSAGE, PRETZEL STICKS, DILL PICKLES SPEAR	

Soups & Salads

HADDOCK CHOWDER-	18
HADDOCK, SHALLOT, BACON, CREAM, HERBS, POTATO	
MY LOVING WIFE'S ONION SOUP -	14
ONION, BEEF BROTH, CROUTONS, GRUYERE	
CAESAR SALAD -	16
ROMAINE, PARMESAN CHEESE, GARLIC CROUTON, HOUSE MADE CAESAR DRESSING	
FIELD GREENS -	14
CANDIED WALNUTS, HEIRLOOM TOMATO, CUCUMBER, ONION, GOAT CHEESE, CITRUS VINAIGRETTE.	
SHRIMP LOUIE WEDGE SALAD-	21
CRISP ICEBERG, AVOCADO, BLUE CHEESE, HEIRLOOM TOMATO, CANDIED WALNUTS, LOUIE REMOULADE	
BURRATA CAPRESSE SALAD -	22
HEIRLOOM TOMATO, PEACH, FRESH CHERRY, BASIL INFUSED OIL, AGED FIG BALSAMIC, CROSTINI	

Sandwiches

SERVED WITH HOUSE SALAD, FRIES OR SWEET POTATO FRIES (+3)

WATERS EDGE BURGER -*	22
ANGUS SIRLOIN, CARAMELIZED ONION, CHEDDAR, BACON LETTUCE, TOMATO, PICKLE, TOASTED POTATO BUN	
HADDOCK SANDWICH -	22
LOCAL HADDOCK, HOUSE BREADING, LETTUCE, TOMATO, TARTAR SAUCE, TOASTED BRIOCHE	
PORK SCHNITZEL SANDWICH -	21
CHEDDAR CHEESE, LETTUCE, TOMATO, DIJONNAISE AIOLI	

Pastas

LEMON CHICKEN SCALLOPINI -	26
WHITE WINE, LEMON, CAPERS, CREAM, PARSLEY, BUTTER, FRESH FETTUCCINE, CROSTINI	
PAPPARDELLE FRUTI DI MARE -	38
SCALLOPS, CALAMARI, SHRIMP, MUSSELS, LOBSTER, CRUSHED TOMATO, HEIRLOOM TOMATO, FRESH HERBS	
LITTLE NECK CLAMS LINGUINI -	28
CLAMS, GARLIC, WHITE WINE, LIME JUICE, TOMATO, HERB BUTTER, GREEN PEAS, 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

CLASSIC FISH & CHIPS -	32
ATLANTIC HADDOCK FILET, APPLE COLE SLAW, FRENCH FRIES, TARTAR SAUCE, LEMON WEDGE	
SEAFOOD PAELLA VALENCIANA -	42
SCALLOPS, CALAMARI, SHRIMP, MUSSELS, FISH, RICE, LOBSTER, CHORIZO, SAFFRON, SHERRY WINE	
PAN ROASTED HALIBUT FILLET -	44
RISSOTTO MILANESE, PARMESANO REGGIANO, HEIRLOOM TOMATO GREMOLATA, CHIVE OIL	
BAKED CRAB CRUSTED HADDOCK -	38
CRAB MEAT, PEPPERS, SHALLOTS, CRACKERS, BUTTER, WHITE WINE, GRILLED ASPARAGUS, MASHED POTATO	
SEARED BLUEFIN TUNA TATAKI -*	39
STEAMED RICE, SWEET CHILI MARINATED CUCUMBER, WASABI CILANTRO AVOCADO SAUCE, PICKLE GINGER	

From the Land

BEEF TENDERLOIN SURF & TURF -*	46
BUTTER POACHED LOBSTER TAIL, GARLIC HERB BUTTER, MERLOT REDUCTION, MASHED POTATO, ASPARAGUS	
GRILLED CENTER CUT BEEF TENDERLOIN -*	44
PORCINI HERBS BUTTER, GREEN PEPPERCORN REDUCTION, MASHED POTATO, ASPARAGUS	
BRAISED BLACK ANGUS SHORT RIB -	38
MERLOT REDUCTION, FRESH HERBS, TRUFFLE WHIPPED POTATOES, STEAMED GREEN BEANS	
PRIME STEAK & FRITES -*	42
BÉARNAISE BUTTER, SHOESTRING POTATOES, CREAM OF SPINACH	

Sides

STEAMED GREEN BEANS -	5
GRILLED ASPARAGUS -	7
FRENCH FRIES -	6
MASHED POTATO -	7
CREAM OF SPINACH -	8

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