

## Appetizers

<p><b>CALAMARI</b> FLASH FRIED AND SERVED WITH A CURRIED RÉMOULADE <b>\$9.25</b></p> <p><b>BLACKENED SCALLOPS</b> BLACKENED SCALLOPS WITH A SWEET FIRE ROASTED RED PEPPER COULIS <b>\$13.95</b></p> <p><b>WATER'S EDGE FISH CHUNKS</b> LIGHTLY BREADED MAHI-MAHI CHUNKS <b>\$11.75</b></p> <p><b>SHRIMP COCKTAIL</b> JUMBO SHRIMP WITH WATER'S EDGE COCKTAIL SAUCE <b>\$12.95</b></p> <p><b>DUCK BREAST</b> TEMPURA FRIED AND SERVED WITH A MANGO SWEET AND SOUR SAUCE AND WAKAME SALAD <b>\$14.95</b></p> <p><b>CHEESE AND OLIVES</b> SELECTIONS OF CHEESES AND OLIVES FROM AROUND THE WORLD <b>\$12.95</b></p> <p><b>CLAMS</b> FRESH LOCAL LITTLE NECK CLAMS STEAMED IN A BROTH OF FRESH HERBS, WHITE WINE AND BUTTER <b>\$10.95</b></p>	<p><b>CRAB AND SPINACH DIP</b> SERVED WARM WITH A PARMESAN CRUST <b>\$9.75</b></p> <p><b>*OYSTERS ON THE HALF SHELL</b> 1 DOZEN / <b>\$16.50</b></p> <p><b>PORTOBELLO MUSHROOM CAP</b> WITH HOUSE-MADE MOZZARELLA CHEESE <b>\$8.95</b></p> <p><b>STEAMED MUSSELS</b> P.E.I. MUSSELS STEAMED WITH ARTICHOKES, TOMATOES, ROASTED BELL PEPPERS AND CAPERS, WITH A WHITE WINE AND FRESH HERB BROTH <b>\$15.50</b></p> <p><b>CRAB BRUSCHETTA</b> JUMBO LUMP CRAB MEAT WITH MARINATED TOMATOES ON GARLIC CROSTINIS <b>\$13.50</b></p> <p><b>CRAB CAKE APPETIZER</b> JUMBO LUMP CRAB AND A LEMON CAPER RÉMOULADE <b>\$12.95</b></p> <p><b>*SESAME SEARED TUNA</b> SESAME SEARED YELLOWFIN TUNA WITH A WASABI AIOLI SERVED WITH A WAKAME SALAD <b>\$12.50</b></p> <p><b>LOBSTER MAC AND CHEESE</b> NORTH ATLANTIC LOBSTER WITH CHEDDAR AND PEPPER JACK CHEESES 3 OZ <b>\$11.25</b> 6 OZ <b>\$18.95</b></p>
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## Soups & Salads

<p><b>WATER'S EDGE FISH STEW</b> LOWCOUNTRY STYLE WITH SAUSAGE, OKRA AND CORN IN A TOMATO BROTH <b>\$7.50</b></p> <p><b>SHE CRAB SOUP</b> A CHARLESTON ORIGINAL <b>BOWL: \$8.95</b> <b>CUP: \$6.95</b></p> <p><b>SOUP OF THE DAY</b> OUR SEASONAL FAVORITES <b>BOWL: \$7.25</b> <b>CUP: \$5.50</b></p> <p><b>WATER'S EDGE HOUSE SALAD</b> FRESH MIXED GREENS, TOMATO, CUCUMBER, ONION, ALMONDS AND CROUTONS <b>\$7.50</b></p> <p><b>SPINACH SALAD</b> FRESH SPINACH, BOILED EGG, TOMATOES AND SLICED ONION WITH A WARM BACON VINAIGRETTE <b>\$8.25</b></p>	<p><b>CRUSTED GOAT CHEESE SALAD</b> WITH MANDARIN ORANGES, SUNDRIED CRANBERRIES AND A BLUEBERRY VINAIGRETTE <b>\$10.75</b></p> <p><b>CAESAR SALAD</b> FRESH ROMAINE HEARTS WITH THE TRADITIONAL GARNISHES <b>\$7.95</b></p> <p><b>TOMATO &amp; MOZZARELLA SALAD</b> MINIATURE HEIRLOOM TOMATOES WITH FRESH HOUSE-MADE MOZZARELLA CHEESE, VIRGIN OLIVE OIL AND FRESH BASIL <b>\$10.50</b></p> <p><b>CRISPY DUCK SALAD</b> MEDALLIONS OF DUCK BREAST FRIED AND SERVED OVER BABY SPINACH WITH BLUE CHEESE CRUMBLES, CRANBERRIES, PECANS AND A BLUEBERRY VINAIGRETTE <b>\$16.95</b></p>
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**ADDITIONS: ADD CHICKEN, SHRIMP, OR SALMON TO YOUR SALADS \$5.95**

**DRESSINGS** WARM BACON VINAIGRETTE • WHOLE GRAIN MUSTARD VINAIGRETTE • ZESTY PARMESAN • CAESAR • BLUE CHEESE • CREAMY BALSAMIC VINEGAR • BLUEBERRY VINAIGRETTE

## Pastas

ALL PASTAS ARE GARNISHED WITH FRESH HERBS AND PARMESAN CHEESE

<p><b>SEAFOOD PASTA</b> SHRIMP, SCALLOPS AND FISH SAUTÉED WITH LINGUINE PASTA AND YOUR CHOICE OF MARINARA, ALFREDO OR SPICY CREAM SAUCE <b>\$19.95</b></p> <p><b>VEGETABLE PASTA</b> FRESH VEGETABLES WITH HERBS, GARLIC IN A WHITE WINE BUTTER SAUCE OVER ANGEL HAIR PASTA <b>\$14.50</b> ADD CHICKEN OR SHRIMP <b>\$5.95</b></p>	<p><b>SHRIMP SCAMPI</b> SAUTÉED SHRIMP, FRESH GARLIC AND HERBS WITH WHITE WINE, BUTTER, AND LEMON JUICE OVER ANGEL HAIR PASTA <b>\$19.95</b></p> <p><b>SHELLFISH PASTA</b> MUSSELS, CLAMS, SCALLOPS AND SHRIMP WITH BACON, SPINACH, FRESH TOMATOES, IN A WHITE WINE BUTTER SAUCE OVER ANGEL HAIR PASTA <b>\$21.95</b></p>
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## Seafood

<p><b>WATER'S EDGE CRAB CAKES</b> JUMBO LUMP CRAB MEAT WITH A LEMON CAPER RÉMOULADE SERVED WITH RED RICE AND SAUTÉED VEGETABLES <b>\$23.95</b></p> <p><b>CRISPY FLOUNDER</b> SCORED WHOLE, SERVED WITH MANGO SWEET AND SOUR SAUCE SERVED WITH RED RICE AND SAUTÉED VEGETABLES <b>\$25.95</b></p> <p><b>*WATER'S EDGE YELLOWFIN TUNA</b> SALT AND PEPPER SEARED RARE YELLOWFIN TUNA WITH A HOISIN TERIYAKI SAUCE AND SESAME NOODLES <b>\$22.95</b></p> <p><b>GRILLED MAHI-MAHI</b> WITH A MANGO TERIYAKI SAUCE SERVED WITH RED RICE AND SAUTÉED VEGETABLES <b>\$22.95</b></p> <p><b>SEAFOOD PABELLA</b> LOBSTER, FISH, SHRIMP, SCALLOPS, CLAMS AND MUSSELS OVER SAFFRON RICE IN A RICH TOMATO BROTH <b>\$28.50</b></p>	<p><b>GRILLED SALMON</b> BARBECUE GRILLED SALMON SERVED WITH SWEET POTATO FRIES AND STEAMED ASPARAGUS <b>\$20.50</b></p> <p><b>SHRIMP AND GRITS</b> SHRIMP SAUTÉED WITH ANDOUILLE SAUSAGE, MUSHROOMS, ONIONS AND SWEET ROASTED RED BELL PEPPERS OVER STONE GROUND GRITS <b>\$21.95</b></p> <p><b>FRIED SEAFOOD PLATTERS</b> SERVED WITH WATER'S EDGE RED RICE AND SAUTÉED VEGETABLES FISH • SHRIMP • SCALLOPS • OYSTERS <b>\$24.50</b></p> <p><b>HERB SEARED GROUPE</b> SERVED WITH GOAT CHEESE MASHED POTATOES AND ASPARAGUS WITH AN HERB BEURRE BLANC <b>\$27.95</b></p> <p><b>KING CRAB LEGS ENTRÉE</b> SERVED WITH DRAWN BUTTER WITH YOUR CHOICE OF TWO SIDES <b>MARKET PRICE</b></p>
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### BROILED LOBSTER DINNER

TWO MAINE LOBSTER TAILS SPLIT AND BROILED SERVED WITH GOAT CHEESE MASHED POTATOES AND ASPARAGUS **\$34.95**

## Meats

SIDE CHOICES: MASHED POTATOES, RED RICE, SAFFRON RICE, COLLARD GREENS, SAUTÉED VEGETABLES, GRITS, FRENCH FRIES, SWEET POTATO FRIES

<p><b>*PRIME RIB</b> WATER'S EDGE SLOW ROASTED PRIME RIB SERVED WITH MASHED POTATOES AND SAUTÉED GREEN BEANS <b>\$36.95</b> LARGE BONE-IN 22 OZ - 24 OZ <b>\$26.95</b> SMALL 12 OZ - 14 OZ</p> <p><b>*PRIME RIB WITH SHRIMP AND SCALLOPS</b> PRIME RIB SERVED WITH A SKEWER OF SHRIMP AND SCALLOPS SERVED WITH MASHED POTATOES AND VEGETABLES <b>\$33.95</b></p> <p><b>*FILET MIGNON</b> 8 OUNCES WITH BORDOLAISE SAUCE, SERVED WITH MASHED POTATOES AND ASPARAGUS <b>\$28.50</b></p> <p><b>BAKED CHICKEN BREAST</b> CHICKEN STUFFED WITH GOAT CHEESE AND SPINACH SERVED WITH MASHED POTATOES AND ASPARAGUS <b>\$19.95</b></p>	<p><b>*SEARED RIBEYE</b> 16 OUNCE RIBEYE SEARED SERVED WITH MASHED POTATOES, SAUTÉED VEGETABLES AND TOPPED WITH A GARNISH OF ROASTED GARLIC, HEIRLOOM TOMATOES, AND FRESH HERBS <b>\$29.95</b></p> <p><b>DOWNTOWN COUNTRY FRIED STEAK</b> MADE WITH FILET MIGNON SERVED WITH A CRACKED BLACK PEPPER GRAVY, MASHED POTATOES AND COLLARD GREENS <b>\$18.50</b></p> <p><b>*DUCK BREAST</b> SEARED DUCK BREAST SERVED WITH AN ORANGE AND CARAMELIZED ONION CHUTNEY, MASHED POTATOES AND COLLARD GREENS <b>\$28.50</b></p> <p><b>*WATER'S EDGE CHEESEBURGER</b> 10 OZ. GROUND FRESH IN HOUSE <b>\$14.00</b> ADD BACON <b>\$1.50</b> SERVED WITH FRIES OR YOUR CHOICE OF A SIDE</p>
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### ADDITIONS

ADD SHRIMP, SCALLOPS OR OYSTERS TO YOUR STEAK **\$8.95**  
ADD LOBSTER TO YOUR STEAK **\$14.95**

GIFT CARDS AVAILABLE • YOU MUST BE 18 YEARS OF AGE TO ORDER A BURGER OTHER THAN WELL DONE • PLEASE REFRAIN FROM CIGAR AND PIPE SMOKING • THOSE WITH FOOD ALLERGIES OR A SPECIAL REQUEST PLEASE INFORM YOUR SERVER. \*CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

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WE 11/20/17