

## Appetizers

**CALAMARI**  
FLASH FRIED AND SERVED WITH A CURRIED RÉMOULADE **\$8.95**

**SEARED SCALLOPS**  
SKILLET SEARED SEA SCALLOPS WITH A BLUEBERRY BALSAMIC REDUCTION **\$10.95**

**WATER'S EDGE WORLD FAMOUS FISH CHUNKS**  
LIGHTLY BREADED MAHI MAHI CHUNKS **\$8.95**

**SHRIMP COCKTAIL**  
BOILED SHRIMP SERVED CHILLED WITH WATER'S EDGE COCKTAIL SAUCE **\$12.95**

**BLACKENED BEEF BITES**  
CHUNKS OF DICED PRIME RIB SKILLET SEARED WITH OUR CAJUN SEASONING AND SERVED WITH A CREAMY HORSERADISH SAUCE **\$11.50**

**SEARED DUCK BREAST**  
SEARED DUCK BREAST WITH STONE GROUND GRITS **\$13.95**

**FRIED OYSTERS**  
LIGHTLY BREADED AND SERVED WITH ZESTY PARMESAN **\$8.95**

**BAKED CRAB DIP**  
CRAB MEAT, ARTICHOKE, SPINACH AND CREAM CHEESE **\$8.95**

**OYSTERS ON THE HALF SHELL**  
ONE DOZEN **MARKET PRICE**

**STEAMED MUSSELS**  
P.E.I. MUSSELS STEAMED WITH ARTICHOKE, TOMATOES, ROASTED BELL PEPPERS AND CAPERS, WITH A WHITE WINE AND FRESH HERB BROTH **\$12.95**

**CLAMS**  
FRESH LOCAL LITTLE NECK CLAMS STEAMED IN A BROTH OF FRESH HERBS, WHITE WINE AND BUTTER **\$9.25**

**SMOKED BEEF TENDERLOIN**  
PEPPER SEARED SMOKED TENDERLOIN SERVED CHILLED AND RARE **\$12.50**

**CRAB BRUSCHETTA**  
JUMBO LUMP CRAB MEAT WITH MARINATED TOMATOES ON GARLIC CROSTINIS **\$12.50**

**CRAB CAKE APPETIZER**  
CHUNKS OF CRAB MIXED WITH SWEET BELL PEPPER AND A LEMON CAPER RÉMOULADE **\$11.95**

**SEARED TUNA**  
PEPPER SEARED YELLOWFIN TUNA WITH A WASABI-SOY DIPPING SAUCE SERVED WITH SEAWEED SALAD **\$10.95**

## Soups

**WATER'S EDGE FISH STEW**  
LOWCOUNTRY STYLE WITH SAUSAGE, OKRA AND CORN IN A TOMATO BROTH **\$6.95**

**SOUP OF THE DAY**  
OUR SEASONAL FAVORITES **\$6.95**

## Salads

**WATER'S EDGE HOUSE SALAD**  
FRESH MIXED GREENS, TOMATO, CUCUMBER, ONION, ALMONDS AND CROUTONS **\$6.25**

**SPINACH SALAD**  
FRESH SPINACH, BOILED EGG, TOMATOES AND SLICED ONION WITH A WARM BACON VINAIGRETTE  
TRADITIONAL **\$7.25** With SMOKED SALMON **\$12.95**

**CAPRESE SALAD**  
SLICED BUFFALO MOZZARELLA, TOMATOES AND BASIL **\$9.95**

**ALMOND CRUSTED GOAT CHEESE SALAD**  
SERVED ON BABY MIXED GREENS WITH A PORT WINE VINAIGRETTE **\$9.25**

**CAESAR SALAD**  
FRESH ROMAINE HEARTS WITH ALL THE TRADITIONAL GARNISHES **7.95**  
With GRILLED CHICKEN **\$10.95**  
With GRILLED SHRIMP AND SCALLOPS **\$12.95**  
With LOBSTER **\$16.95**

**CRISPY DUCK SALAD**  
MEDALLIONS OF DUCK BREAST FRIED AND SERVED OVER BABY SPINACH GREENS WITH BLUE CHEESE CRUMBLES, CRANBERRIES, PECANS AND A PORT WINE VINAIGRETTE **\$13.95**

**TEMPURA LOBSTER SALAD**  
MAINE LOBSTER TAIL LIGHTLY BATTERED AND SERVED OVER BABY MIXED GREENS **\$16.95**

**DRESSINGS** WARM BACON VINAIGRETTE • WHOLE GRAIN MUSTARD VINAIGRETTE • ZESTY PARMESAN • CAESAR • BLUE CHEESE • BALSAMIC VINEGAR • PORT WINE LAVENDER VINAIGRETTE

## Seafood

**SEARED SALMON**  
SEARED SALMON WITH A LEMON CAPER VINAIGRETTE SERVED WITH SAFFRON RICE AND ASPARAGUS **\$18.95**

**WATER'S EDGE YELLOWFIN TUNA**  
SALT AND PEPPER SEARED RARE YELLOWFIN TUNA OVER MARINATED ANGEL HAIR PASTA SERVED WITH WAKAME SALAD **\$22.95**

**GRILLED MAHI-MAHI**  
FRESH ATLANTIC MAHI ON THE GRILL WITH A MANGO TERIYAKI SAUCE SERVED WITH RED RICE AND SAUTÉED VEGETABLES **\$19.95**

**SEAFOOD PAELLA**  
LOBSTER, FISH, SHRIMP, SCALLOPS, CLAMS AND MUSSELS OVER SAFFRON RICE IN A RICH TOMATO BROTH **\$26.95**

**BAKED GROUPE**  
HERBED BAKED GROUPE SERVED OVER GOAT CHEESE, MASHED POTATOES AND ASPARAGUS **\$23.95**

**CRISPY FLOUNDER**  
SCORED WHOLE, SERVED WITH MANGO SWEET AND SOUR SAUCE **\$21.95**

**SHRIMP & GRITS**  
SHRIMP SAUTÉED WITH ANDOUILLE SAUSAGE, MUSHROOMS, ONIONS AND SWEET ROASTED RED BELL PEPPERS OVER STONE GROUND GRITS **\$18.95**

**WATER'S EDGE CRAB CAKES**  
JUMBO LUMP CRAB MEAT MIXED WITH BELL PEPPERS, ONIONS AND FRESH HERBS **\$22.95**

**FRIED SEAFOOD PLATTERS**  
SERVED WITH WATER'S EDGE RED RICE AND SAUTÉED VEGETABLES  
FISH • SHRIMP • SCALLOPS • OYSTERS **\$20.95**  
COMBOS **\$22.95**

## Pastas

**SEAFOOD PASTA**  
FRESH SHRIMP, SCALLOPS AND FISH WITH YOUR CHOICE OF: MARINARA, ALFREDO OR SPICY CREAM SAUCE **\$19.95**

**VEGETABLE PASTA**  
SAUTÉED VEGETABLES WITH ROASTED PINE NUTS, SUN-DRIED TOMATOES AND OLIVES **\$15.95**

**GRILLED CHICKEN PASTA**  
GRILLED BREAD ATOP PENNE PASTA WITH ARTICHOKE, TOMATOES, FRESH HERBS, AND ROASTED RED PEPPERS IN A LIGHT BUTTER WHITE WINE BROTH **\$16.95**

**SHRIMP SCAMPI WITH PENNE**  
SAUTÉED SHRIMP, FRESH GARLIC AND HERBS WITH WHITE WINE AND LEMON JUICE OVER PENNE PASTA **\$18.95**

**SMOKED SALMON PASTA**  
FRESH SALMON SMOKED IN-HOUSE, WITH A CAPER CREAM SAUCE AND BACON SERVED OVER PENNE PASTA **\$16.95**

## Meats

**PRIME RIB**  
WATER'S EDGE SLOW ROASTED PRIME RIB  
LARGE BONE-IN 22 oz - 24 oz **\$34.95**  
SMALL 12 oz - 14 oz **\$21.95**

**FILET MIGNON**  
8 OUNCES OF GRILLED CHOICE TENDERLOIN SERVED WITH MASHED POTATOES AND VEGETABLES **\$27.95**

**GRILLED CHICKEN BREAST**  
SERVED WITH SAFFRON RICE AND VEGETABLES WITH A SIDE OF BBQ SAUCE **\$17.95**

**SEARED RIBEYE**  
16 OUNCE CHOICE RIBEYE SEARED AND SERVED WITH MASHED POTATOES AND SAUTÉED VEGETABLES **\$27.95**

**PRIME RIB & SEAFOOD**  
10-12 OZ PRIME RIB AND YOUR CHOICE OF SHRIMP, SCALLOPS OR OYSTERS **\$27.95**

**DOWNTOWN COUNTRY FRIED STEAK**  
MADE WITH FILET MIGNON SERVED WITH A CRACKED BLACK PEPPER GRAVY, MASHED POTATOES AND COLLARD GREENS **\$17.95**

**DUCK BREAST**  
SEARED MAPLE LEAF DUCK BREAST SERVED WITH GOAT CHEESE AND CHIVE MASHED POTATOES, AND SAUTÉED BABY SPINACH **\$25.95**

**WATER'S EDGE BURGER**  
GROUND FRESH IN-HOUSE DAILY **\$8.95**  
WITH CHEESE OR BACON **\$9.95**

**ADDITIONS**  
ADD SHRIMP, SCALLOPS OR OYSTERS TO YOUR STEAK **\$6.95**  
ADD LOBSTER TO YOUR STEAK **\$14.95**

**FILET & SEAFOOD**  
5 OZ GRILLED FILET AND YOUR CHOICE OF SHRIMP, SCALLOPS OR OYSTERS **\$27.95**