**Appetizers**

- **Calamari**  $9.25
  Flash fried and served with a curry remoulade

- **Seared Scallops**  $13.95
  Skillet seared sea scallops with a Mediterranean salad

- **Water’s Edge Fish Chips**  $10.95
  Lightly breaded Mahi-Mahi chowns

- **Shrimp Cocktail**  $12.95
  Jumbo shrimp with water’s edge cocktail sauce

- **Portobello Mushroom Cap**  $8.95
  Portobello mushroom cap with mozzarella cheese

- **Clams**  $10.25
  Fresh local little neck clams steamed in a broth of fresh herbs, white wine and butter

- **Steamed Mussels**  $14.95
  P.E.I. mussels steamed with artichokes, tomatoes, roasted bell peppers and capers, with a white wine and fresh herb broth

- **Crab Bruschetta**  $13.50
  Jumbo lump crab meat with marinated tomatoes on garlic crostini

- **Crab Cake Appetizer**  $12.95
  Jumbo lump crab and a lemon caper remoulade

- **Sesame Seared Tuna**  $11.95
  Sesame seared yellowfin tuna with a wasabi and everything dipping sauce served with a wasabi salad

- **Lobster Mac and Cheese**  $16.95
  3 oz. $10.50  6 oz. $18.95

**Soups & Salads**

- **Water’s Edge Fish Stew**  $7.25
  Lowcountry style with sausage, okra and corn in a tomato broth

- **Loaf of Bread**  $1.50

- **Water’s Edge House Salad**  $7.25
  Fresh mixed greens, tomato, cucumber, onion, almonds and croustons

- **Spinach Salad**  $7.95
  Fresh spinach, boiled egg, tomatoes and sliced onion with a warm bacon vinaigrette

- **Crusted Goat Cheese Salad**  $10.75
  With Marvin oranges, sherry vinaigrette and a blueberry vinaigrette

- **Prime Rib with Shrimp and Scallops**  $15.00
  Small  12 oz - 14 oz  Large bone-in  22 oz - 24 oz
  Served with mashed potatoes and sautéed green beans

- **Salamon**  $10.50
  Fresh romaine hearts with fresh tomatoes, bacon, spinach, fresh tomatoes, with white wine, butter, and lemon juice over angel hair pasta

- **Clam Chowder**  $11.50
  All pastas are garnished with fresh herbs and parmesan cheese

**Main Courses**

- **Paella**  $28.50
  Lobster, fish, shrimp, scallops, clams and mussels served over saffron rice in a rich tomato broth

- **Baked Chicken Breast**  $18.95
  Chicken stuffed with goat cheese and spinach served with mashed potatoes and asparagus

- **Water’s Edge Grilled Salmon**  $23.70
  Portobello mushroom cap with mozzarella cheese

- **Crab and Spinach Dip**  $8.95
  Served warm with a parmesan crust

- **Oysters on the Half Shell**  $16.50
  One dozen

**Pasta**

- **Vegetable Pasta**  $14.50
  Fresh vegetables with herbs, garlic in a white wine butter sauce over angel hair pasta and chicken or shrimp

- **Seafood Pasta**  $19.95
  Fresh shrimp, scallops and fish with your choice of marinara, alfredo or spicy cream sauce

- **Shrimp Scampi**  $19.95
  Sauteed shrimp, fresh garlic and herbs with white wine, butter, and lemon juice over angel hair pasta

- **Shellfish Pasta**  $21.95
  Mussel, clams, scallops and shrimp with the traditional angel hair pasta

**Meats**

- **Water’s Edge Crab Cakes**  $23.95
  Jumbo lump crab meat with a lemon caviar remoulade served with red rice and sauteed green beans

- **Water’s Edge Yellowfin Tuna**  $22.95
  Sautéed duck breast served with an orange and caramelized onion chutney

- **Grilled Mahi-Mahi**  $22.95
  With a mango teriyaki sauce served with mashed potatoes and asparagus

- **Herb Seared Grouper**  $25.95
  With goat cheese mashed potatoes and asparagus with a herb beurre blanc

- **King Crab Legs Entrée**  Market Price
  Served with drawn butter and your choice of two sides

**Broiled Lobster Dinner**  $34.95
  Two Maine lobster tails split and broiled served with goat cheese mashed potatoes and asparagus

**Side Choices**

- **Mashed Potatoes**
- **Saffron Rice**
- **Collard Greens**
- **Sautéed Vegetables**
- **Grits**
- **French Fries**

**Appetizers**

- **Prime Rib**  $26.50
  Water’s edge slow roasted prime rib served with mashed potatoes and sautéed green beans

- **Filet Mignon**  $28.50
  8 ounces with bordelaise sauce, served with mashed potatoes and asparagus

- **Baked Chicken Breast**  $18.95
  Chicken stuffed with goat cheese and spinach served with mashed potatoes and asparagus

- **Duck Breast**  $28.50
  Seared duck breast served with orange and caramelized onion chutney, mashed potatoes and collard greens

- **Water’s Edge Cheeseburger**  $28.50
  10 oz. ground fresh in house

**Additions**

- **Add shrimp**
- **Add scallops**
- **Add lobster to your steak**
- **Add sauce to your steak**

**Gift Cards**

- Market Price
  Gift cards available

**Dressings**

- Warm bacon vinaigrette
- Whole grain mustard vinaigrette
- Zesty parmesan
- Caesar
- Blue cheese
- Creamy balsamic vinegar
- Blueberry vinaigrette

**Savings**

- Add chicken or shrimp to your salads

**Specials**

- Those with food allergies or a special request please inform your server.

- *Contains ingredients that are raw or uncooked.

**Reservations**

- You must be 18 years of age to order a burger other than well done.

**We are non-smoking.**