**Appetizers**

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

- **Blackened Scallops**
  - Blackened scallops with a zesty fiesta roasted red pepper coulis
  - $13.95

- **Water’s Edge Fish Chunks**
  - Lightly breaded Mahi-Mahi chunks
  - $11.75

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

- **Cheese and Olives**
  - Selections of cheeses and olives from around the world
  - $12.95

- **Clams**
  - Fresh local little neck clams steamed in a broth of fresh herbs, white wine and butter
  - $10.95

- **Crab and Spinach Dip**
  - Served warm with a parmesan crust
  - $10.50

- ***Oysters on the Half Shell**
  - 1 dozen
  - $17.50

- **Portobello Mushroom Cap**
  - With house-made mozzarella cheese
  - $9.50

- **Steamed Mussels**
  - P.E.I. mussels steamed with aromatics, tomatoes, roasted bell peppers and capers, with a white wine and fresh herb broth
  - $16.50

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

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

- **Sesame Seared Tuna**
  - Seared sesame yellowfin tuna with a wasabi aioli served with a wakame salad
  - $13.50

- **Lobster Mac and Cheese**
  - North Atlantic lobster with cheddar and pepper jack cheeses
  - 3 oz: $12.25
  - 6 oz: $19.95

**Soups & Salads**

- **Water’s Edge Fish Stew**
  - Low-country style, crab, corn and craw in a tomato broth
  - $7.50

- **She Crab Soup**
  - Bowl: $8.95

- **Soup of the Day**
  - Our seasonal favorite
  - Bowl: $7.25

- **Water’s Edge House Salad**
  - Fresh mixed greens, tomato, cucumber, onion and croutons
  - $7.50

- **Spinach Salad**
  - Fresh spinach, blue cheese, tomatoes, and sliced onion with a warm bacon vinaigrette
  - $8.50

- ***Crusted Goat Cheese Salad**
  - With mandarin oranges, sun dried cranberries and a blueberry vinaigrette
  - $11.50

- **Caesar Salad**
  - Fresh romaine hearts with the traditional garnishes
  - $8.95

- **Tomato & Mozzarella Salad**
  - Miniature heirloom tomatoes with fresh house-made mozzarella cheese, virgin olive oil and fresh basil
  - $10.50

- **Crispy Duck Salad**
  - Medallions of duck breast fried and served over baby spinach with blue cheese crumbles, cranberries, pecans and a blueberry vinaigrette
  - $17.95

**Pasta**

- **Seafood Pasta**
  - Shrimp, scallops and fish sautéed with linguine pasta and your choice of marinara, Alfredo or spicy cream sauce
  - $20.95

- **Vegetable Pasta**
  - Fresh vegetables with garlic, in a white wine butter sauce over angel hair pasta
  - Add Chicken or Shrimp
  - $14.50

- **Shellfish Pasta**
  - Mussels, clams, scallops and shrimp with bacon, spinach, fresh tomatoes, and a white wine butter sauce over angel hair pasta
  - $22.95

**Seafood**

- **Water’s Edge Crab Cakes**
  - Jumbo lump crab meat with a lemon caper remoulade served with red rice and sautéed vegetables
  - $24.95

- ***Crab Bruschetta**
  - With jumbo lump crab and marinated tomatoes on garlic crostini
  - $23.95

- **Grilled Salmon**
  - Barbecued grilled salmon served with sweet potato fries and steamed asparagus
  - $21.50

- **Shrimp Scampi**
  - Sautéed shrimp, fresh garlic and herbs with white wine, butter, and lemon juice over angel hair pasta
  - $20.50

- **Herb Seared Grouper**
  - Served with goat cheese, mashed potatoes and asparagus with an herb beurre blanc
  - $28.95

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

**Meats**

- **Two Maine Lobster tails split and broiled served with goat cheese mashed potatoes and asparagus**
  - $35.50

**Pastas & Salads**

- **Downtown Country Fried Steak**
  - 16 ounce ribeye served with mashed potatoes, vegetables and topped with a garnish of roasted garlic, medium tomatoes, and fresh herbs
  - $30.95

- **Seared Ribeye**
  - 16 ounce ribeye served with mashed potatoes, vegetables and topped with a garnish of roasted garlic, medium tomatoes, and fresh herbs
  - $30.95

- **Duck Breast**
  - Seared duck breast served with an orange and caramelized onion chutney, mashed potatoes and collard greens
  - $29.95

- ***Water’s Edge Cheeseburger**
  - 10 oz. ground fresh in house
  - $14.95

- **Baked Chicken Breast**
  - Chicken breast with goat cheese and spinach served with mashed potatoes and asparagus
  - $19.95

**Additions**

- **Add shrimp, scallops or oysters to your steak**
  - $8.95

**Side Choices**

- Mashed Potatoes, Red Rice, Sauteed Vegetables, Grilled Vegetables, French Fries, Sweet Potato Fries

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Add $2 on any of our seafood appetizers. You must be 16 years of age to order a 6 oz. chicken strip. This menu is not available for takeout. For delivery, please call (850) 935-9608. To view our entire menu, please visit [www.waters-edge-restaurant.com](http://www.waters-edge-restaurant.com).