



The Sea View Bistro

Colossal Shrimp Cocktail.....\$13
Imported Olive Pesto, Grey Goose Cocktail Sauce, Grissini Bread Stick

Water's Edge Award-Winning New England Clam Chowder.....\$6

Spiced Rum, Gulf Shrimp & Maine Lobster Bisque.....\$10
Crouton, Baby Shrimp and Picked Lobster Garnish

Charcuterie.....\$15
A Very Fine Selection of Imported Cheeses, Cured Meats, Fresh and Dried Fruits

Yellow Fin Sushi Tuna Stack.....\$13
Sweet Japanese Sticky Rice, Fresh Mango, Avocado, Snow Pea Shoot Salad, Chili Garlic Sauce, Fried Lotus Chips

Point Judith Calamari.....\$10
Seasoned Corn Flour Fried, Salt Cured Capers, Vinegar Peppers and Fresh Basil. Served with Fileto di Pomodoro Sauce.

Idaho Potato Frites.....\$8
Homemade Shoe String Fries, Gorgonzola Roasted Garlic Fondue

Assorted Bruschetta.....\$10
Fire Grilled Tuscan Bread, Fig, Gorgonzola, Walnut, Roasted Pepper, Chevre, Heirloom Tomato and Basil

Chopped Salad.....\$10
Romaine Lettuce tossed with Oregano Red Wine Vinaigrette, Kalamata Olives, Bermuda Onions, Haricot Verts and Oven Dried Tomatoes

Classic Romaine Caesar Salad.....\$8
Foccacia Croutons, Shaved Parmesan Reggiano, Oven Dried Tomatoes

With Grilled Chicken Breast.....\$12

With Grilled Jumbo Shrimp.....\$14

***With Grilled Hanger Steak.....\$14**

Summer Field Greens Salad.....\$9
Native Grape Tomatoes, Watermelon Radish, Cucumber, Croutons

Dressings: Black Mission Fig Balsamic, Maytag Bleu and Peppercorn Mélange, Roasted Garlic, Peppercorn Bacon, Buttermilk Ranch, Scallion Ginger Tamari Soy Emulsion

With Grilled Chicken Breast.....\$12

With Grilled Jumbo Shrimp.....\$14

***With Grilled Hanger Steak.....\$14**



***Grilled Certified Angus Hamburger\$10**
Choice of Cheeses: American, Swiss, Cheddar, Provolone

***Water's Edge Signature Certified Angus Burger.....\$11**
Maple Cured Peppercorn Bacon, Chipotle Ketchup, Melted Muenster and Balsamic Onions

The Grilled Cheese.....\$10
Griddled, Thick Cut Brioche Bread, Melted Brie and Goat Cheese, Heirloom Tomatoes, Maple Cured Peppercorn Bacon

Water's Edge House Smoked Salmon Club Sandwich.....\$12
Triple Decker Sandwich Served with Heirloom Tomato, Maple Cured Bacon, Alfalfa Sprouts, Classic Remoulade

Thin Crust Grilled Flatbread.....\$11
Kalamata Olive and Black Fig Jam, Prosciutto di Parma and Gorgonzola Cheese

Pizza.....\$14
Baby Grilled Shrimp, Eggplant, Roasted Garlic, Native Tomatoes, Shaved Asiago Cheese and Basil

Asian Braised Short Ribs.....\$23
Ginger Tamari Beef Jus, Sticky Rice, Steamed Baby Bok Choy, Spring Onions

Zuppa di Pesce.....\$26
Classic Fish Stew, Mussels, Littleneck Clams, Gulf Shrimp and Scallops, Fileto di Pomodoro Sauce, Roasted Garlic Crostini

Bucatini Amatriciana.....\$18
Fileto di Pomodoro, Crisp Pancetta, Sweet Onions, Red Pepper Flakes and Shaved Pecorino Romano

*All Sandwiches Come With a Choice of Pub Style French Fries,
Potato Salad or Summer Fruit Salad*

**Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.
Please inform your server of any allergies you may have.
Please allow time for preparation. All menu items are prepared to order.*

Executive Chef Joe Vitti